

AMATERRA

FOR THE LOVE | OF THE EARTH



TO BEGIN

Swede Hill Meatballs GF 16
Beef and pork, white-wine leek cream, red currant, cured market cucumbers, toasted panko
Suggested Pairing: Pinot Noir, Gregory Ranch Vineyard, 2022

A Ahi Tuna Tartar “Nicoise”* GF 23
Marinated olive, grilled hericot vert, chopped egg, tarragon-caper emulsion, espelette, house chips
Suggested Pairing: Pinot Gris, Willamette Valley, 2024

A House-spiced French Fries GF VEG 11
Roasted red pepper aioli
Elevate with Oregon white truffle salt, parmesan, herbs, and harissa ketchup 5

House-made Cast-iron Fagoza Bread VEG 15
Whipped lemon-rosemary butter, tomato jam

Heirloom White Bean Hummus GF V 15
Smoked olive and piquillo relish, oil-cured sweet peppers, marinated market tomato and cucumbers, basil, seeded bread crisps

Sasanian Caviar Experience LIMITED QUANTITY
Served with house chips, crème fraîche, chives GF

Siberian Osetra Caviar* (1 oz) 79
Medium-sized dark grey pearls, creamy in texture, with a clean, crisp taste and hint of nutty flavor

Kaluga Hybrid Caviar* (1 oz) 65
Large pearls ranging in color from amber to deep golden, with a smooth, nutty, and buttery finish

Suggested Pairing: Brut Reserve, Willamette Valley, 2021

FOR ONE OR FOR ALL

A Chopped House Caesar* 14
Romaine hearts, parmesan, lemon-anchovy dressing, toasted garlic-herb crisps
Add chicken 12 *Add salmon** 24
Suggested Pairing: Chardonnay, Willamette Valley, 2023

Roasted Beets & Market Berries GF VEG 16
Honey whipped ricotta, pickled celery, candied hazelnuts, strawberry-citrus vinaigrette, lime leaf, basil
Add chicken 12 *Add salmon** 24
Suggested Pairing: Rosé, American Rosé Wine, 2025

Sun Feast Farm Little Gem Lettuces GF 15
Mason Hill Wagyu beef bacon, market tomato, pickled onion, charred olive, tarragon-blue cheese dressing
Suggested Pairing: Sauvignon Blanc, Columbia Valley, 2025

Market Heirloom Tomato & Cucumber GF VEG 15
Riverland and Sun Feast Farms tomatoes, Persian cucumber, green goddess dressing, aged red wine vinegar, EVOO, basil

Ricotta Gnocchi GF VEG 16/26
Abruzzese tomato sauce, toasted pine nuts, basil, mint, parmesan, EVOO
Made with gluten-free wheat flour
Suggested Pairing: Pinot Noir, Willamette Valley, 2022

Seasonal Burrata VEG 19
Sun-dried tomato and olive chili crisp, pickled zucchini, aged balsamic, herbs, pumpkin seed-basil pesto, toasted artisan bread, EVOO
Suggested Pairing: Rosé, American Rosé Wine, 2025

ENTRÉES

Fried Chicken LIMITED QUANTITY GF 38
Pomme puree, market broccolini, roasted chicken gravy, tomato chow-chow
Add red wine hot honey 3
Suggested Pairing: Pinot Noir, Nemarniki Vineyard, 2022

Red Wine-braised Beef Short Ribs GF 44
Pomme purée, grilled market pole beans, charred leek and apricot agrodolce
Suggested Pairing: Syrah, XL Vineyard, 2022

Char-broiled Miso Salmon* GF 44
Market zucchini, marinated Tuscan beans, pickled onion, hazelnut romesco, scallion
Suggested Pairing: Pinot Noir, Ribbon Ridge AVA, 2021

Pan-seared Scallops GF 48
Brown butter forbidden rice, sweet corn soubise, stone fruit and toasted hazelnut chermoula, cilantro, lime
Suggested Pairing: Pinot Gris, Willamette Valley, 2024

Cauliflower “Steak” a la Plancha GF V 23
Smoked hazelnut romesco, crispy garlic and shallots, pickled radish, chili, marinated quinoa and market vegetables
Suggested Pairing: Pinot Noir, Willamette Valley, 2022

Pan-roasted Alaskan Halibut GF 46
Roasted corn and tomato succotash, market pole beans, oregano, Malaysian spices
Suggested Pairing: Chardonnay, Columbia Valley, 2024

Seasonal Market Risotto GF VEG V+ 17/27
English peas, melted leeks, fire roasted eggplant, crispy garlic and basil, parmesan

Signatures

Cast-iron Roasted Ribeye Steak* (14 oz) GF 79
Spiced-crispy fingerling potatoes, parmesan, guajillo chili chimichurri
Suggested Pairing: Cabernet Sauvignon, Seven Hills Vineyard, 2022

A Amatterra Wagyu Smash Burger* 25
Choice of fries, Caesar* or mixed lettuces
American cheese, griddled onions, pickles, ketchup, mustard, “Terra” sauce
Add egg 4 *Add bacon or bacon jam* 4
Add cast-iron mushrooms 4 *Substitute gluten-free bun* 3
Make it a double 12
Suggested Pairing: Super Cascadian, American Red Wine, 2022

GF Gluten Free **GF+** Gluten Free Option Available
VEG Vegetarian **VEG+** Vegetarian Option Available
V Vegan **V+** Vegan Option Available

A Amatterra favorite, available in Portland and Bend locations

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking areas and is not food allergen or nut-free.
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Welcome to Amaterra

Located where vine rows meet forest edge, our hillside estate is home to a members-only Social Club centered on food, wine, and connection.

We cook with the seasons, using estate-grown and locally gathered ingredients to create meals that reflect this place and bring people together.

For those looking to go deeper, our Wine Club offers access to limited releases, special events, and a closer connection to the land we share.

Thank You, Farmers & Growers

We source much of our produce fresh from Riverland Family Farms, Sun Feast Farm, Winters Farm, De Leon's Farm, Pablo Munoz Farms, and a host of other growers found at Portland Farmers Market.