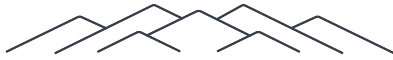


AMATERRA

FOR THE LOVE | OF THE EARTH



HAPPY HOUR 4 - 5 PM

Marinated Castelvetrano Olives GF V 8

Thyme, rosemary, citrus, chili flakes, garlic, warming spices

Smoked Salmon Spread & Lavash 12

Crème fraîche, pickled onion, chives

Heirloom White Bean Hummus GF+ V 8

Smoked olive-piquillo relish, crackers

Trio of Harvest Snacks 24

A tasting of the three snacks listed above

Oysters on the Half Shell* GF 3 each

Minimum order of 4

Seasonal mignonette, house hot sauce, lemon

Seasonal Curated Vegetable Antipasto GF+ V 14

Heirloom white bean hummus, smoked olive-piquillo relish, grilled market carrots, marinated olives and artichokes, citrus-herb tabbouleh, toasted pita

Daily Curated Cheese & Charcuterie Board* GF+ 16

Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

House Spiced French Fries GF VEG 10

Roasted red pepper aioli

Swede Hill Meatballs GF 15

White wine-leek cream, red currant, endive, crispy sunchokes

Smash Burger Slider 9

House pickles, griddled onion, American cheese, "Terra Sauce", toasted brioche bun, Portland ketchup, yellow mustard

Grilled Cheese VEG 10

Rustic Como bread, gruyere, fontina, white cheddar, tomato-pepper jam

GF Gluten Free

VEG Vegetarian

V Vegan

GF+ Gluten Free Option Available

VEG+ Vegetarian Option Available

V+ Vegan Option Available

*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.