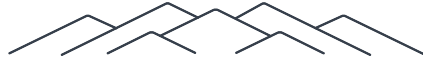


AMATERRA

FOR THE LOVE | OF THE EARTH



TO BEGIN

House-made Cast-iron Fagoza Bread VEG 15
Roasted garlic, fresh herbs, whipped cherry-blossom butter, savory jam of the moment

Swede Hill Meatballs GF 16
Beef and pork, white-wine leek cream, red currant, endive, crispy sunchokes

Seasonal Burrata VEG 19
Sun-dried tomato and olive oil crisp, pickled zucchini, aged balsamic, herbs, pumpkin seed-basil pesto, toasted artisan bread, EVOO

Heirloom White Bean Hummus GF V 15
Smoked olive and piquillo relish, marinated sweet peppers, cured radish and fennel, pea shoots, basil, seeded bread crisps

Ricotta Gnocchi GF VEG 17
Spring garlic, morel mushrooms, asparagus, lemon-Parmesan cream, pea shoots
Made with gluten-free wheat flour

Sasanian Caviar Experience LIMITED QUANTITY
Served with house-made Yukon gold potato chips, crème fraîche, chives

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

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

FROM THE GARDEN

Sun Feast Farm Little Gem Lettuces GF VEG 15
Shaved radish, toasted pistachio, preserved green strawberries, pickled onion, Champagne-honey vinaigrette, Manchego

Roasted Beets & Cloud Kissed Strawberries GF VEG 16
Buttermilk-whipped fromage blanc, pickled rhubarb, candied hazelnuts, rosé vinaigrette, lime leaf, basil
Add chicken 12 Add salmon 24*

Chopped House Caesar* 14
Romaine hearts, parmesan, lemon-anchovy dressing, roasted garlic-herb crisps
Add chicken 12 Add salmon 24*

Slow-roasted Market Carrots GF VEG 15
Lemon-whipped ricotta, hot honey, pistachio-mint chermoula

CHEF'S SELECTIONS

Cedar-roasted Salmon* GF 41
Cauliflower bisque, braised root vegetables, lime leaf, cabbage, garlic-peppercorn glaze
Suggested Pairing: Chardonnay, Columbia Valley, 2022

Pan Seared Petrale Sole Medallions GF 43
Lemon-brown butter sauce, crispy sofrito rice, seasonal rabes, capers, herbs
Suggested Pairing: Chardonnay, Willamette Valley, 2023

Fried Chicken LIMITED QUANTITY GF 37
Creamy golden hominy grits, white cheddar, hothouse tomato chow chow, red wine-chili glaze
Suggested Pairing: Pinot Noir, Nemarniki Vineyard, 2022

Red Wine-braised Beef Short Rib Bourguignon GF 44
Pomme puree, seasonal market vegetables, morel mushrooms, fresh thyme
Suggested Pairing: Éclater, Columbia Valley, 2022

Pan Seared Scallops 49
Mediterranean couscous, sauce verte, market squash, roasted garlic, chili oil
Suggested Pairing: Brut Reserve, Willamette Valley, 2021

Cauliflower "Steak" a la Plancha GF V 23
Smoked hazelnut romesco, crispy garlic and shallots, pickled vegetables, chili, marinated alubia blanca beans
Suggested Pairing: Pinot Noir, Willamette Valley, 2022

Signatures

Cast-iron Roasted Ribeye Steak* (14 oz) GF 79
Spiced-crispy fingerling potatoes, parmesan, late winter herb chimichurri
Suggested Pairing: Syrah, XL Vineyard, 2022

Wagyu Beef 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*

FOR THE TABLE

Pan-roasted Brussels Sprouts GF V 14
Hazelnut-maple cream, cranberry gastrique, hazelnut gremolata, preserved lemon

Seasonal Market Risotto GF VEG V+ 17/27
Morel mushrooms, sautéed fava bean "rabe", snap peas, nettle butter, crispy garlic and sunchokes, Parmesan

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

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

2636570 © 2026 Amatterra, LLC, all rights reserved

*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.

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.