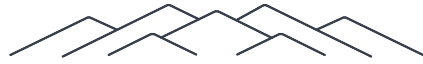


AMATERRA

KITCHEN + SOCIAL CLUB



TASTING

Seasonal Soup 9
Add grilled sourdough 4

Marinated Olives GF VEG 9
Orange zest, roasted garlic, Aleppo pepper, EVOO

Meat & Cheese 29
Country pâté, duck liver mousse, salumi, rotating cheese selection, pickles, sweet pepper jam, grilled One Loaf sourdough
Suggested Pairing: Syrah, XL Vineyard, 2022

A Oyster on the Half Shell* MP
Minimum of 4, served with mignonette, house hot sauce, lemon
Suggested Pairing: Brut Reserve, Willamette Valley, 2021

"TV Dinner" Caviar Service GF 79
1 oz. osetra caviar, chives, crème fraîche, house chips, deviled eggs
Suggested Pairing: Brut Reserve, Willamette Valley, 2021

Trout Dip 10
Dill potato chips

Warm Pimento Cheese VEG 12
Harissa aioli, fried saltines
Suggested Pairing: Pinot Noir, Willamette Valley, 2021

Seasonal Hummus GF+ VEG 12
White bean celery root hummus, celery heart salad, fried shallots, grilled One Loaf sourdough

Trio of Spreads Board 24
Choose all three of the above spreads and dips to enjoy together
Suggested Pairing: Sauvignon Blanc, Willamette Valley, 2025

LUNCH

Little Gem Lettuce Salad GF VEG 20
Charred asparagus, pickled ramps, English peas, pea tendrils, candied peanuts, whipped burrata, green goddess dressing

A Chopped House Caesar 14
Romaine hearts, parmesan, torn croutons, lemon-anchovy dressing

Burrata GF+ VEG+ 22
Basil, smashed tomato, candied pecan, spiced honey, Durant olive oil, smoked salt, crispy ham, grilled One Loaf sourdough

Toasted Wheat Berry Bowl VEG v+ 15
Cucumber, blistered cherry tomato, fava beans, roasted corn, pickled red onion, hazelnuts, smoky goat cheese, tahini-lime vinaigrette

Add Protein

Chicken 9 Grilled shrimp 11
White anchovies 4 Salmon 21

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

Sandwiches

Served on One Loaf sourdough bread with choice of Caesar, fries, or dill chips. Add cup of seasonal soup 4

Grilled Pimento Cheese GF+ 16
Sweet and spicy pepper jam, bacon

BLT 17
Pork belly, iceberg lettuce, fried green tomato, Amatterra chardonnay-cheese "fondue", Duke's mayo

Muffaletta 22
Mortadella, capicola, speck, Genoa salami, Cascadia Creamery Sawtooth cheese, picholine and pickled vegetable salad, house focaccia

*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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