

dinner

the herb box
catering | eatery | market

shared plates

- TZATZIKI + HUMMUS + OLIVES + PITA -9
- CRISP FALAFEL BITES + GREEK SALSA + TAHINI -7
- FRIED GREEN OLIVES stuffed with rogue creamery blue cheese -7
- CHILLED CILANTRO-LIME CRAB DIP with house-made plantain chips -9
- SMOKED TROUT BEIGNETS! [ben-YAY!] with roasted red pepper aioli -10
- MARKET STREET MACHACA TACOS grill onion + cotija + corn-avo salsa -13
- BROWN SUGAR & JERK PORK SLIDERS gouda + watercress + jicama slaw -10
- PROSCIUTTO WRAPPED SHRIMP* blackberry glaze + spicy soy mustard -14
- THAI MARINATED BABY BACK RIBS* gala apple slaw -12
- WHITE BEAN CHICKEN CHILE cup -5 bowl -7
- CRISP FRIED EDAMAME with sea salt -6
- GYPSY SOUP of the day cup -5 bowl -7

green plates

- BLACKENED SALMON CAESAR* romaine + cotija mango salsa, tortilla strips + chipotle-parmesan -17
- MARKET SUNFLOWER SALAD free range chicken + bacon goat cheese + dried berries + sunflower seeds + balsamic -14
- CRISP COCONUT SHRIMP SALAD* organic greens + jicama orange + red pepper + avocado + marcona almonds -17
- ROSEMARY GRILLED STEAK SALAD* roast beets + watercress avocado + pecans + bacon + dried corn + rogue blue -16
- GROW HAPPY GARDEN SALAD organic greens + feta radish sprouts + pepperoncini + toasted pepitas -9
- ADD* → grilled free-range chicken -5
- OR grilled steak, fish or salmon -7

thank you!
...to all of our
AMAZING guests



happy hour 3-6
Monday-Saturday
'LEAVE WORK EARLY'

cheese + charcuterie

Customized your cheeseboard with artisan farmhouse cheese + charcuterie. Cheeseboards are accompanied with your choice of our house made fig-port jam, gherkins, fried capers, olives, dried fruit, sugared nuts, honey-cup mustard, vilux dijon + a basket of artisan breads & lavosh.

side dish

- CRISP FINGERLING POTATOES sea salt + red pepper aioli -6
- APPLE & FRISEE SLAW dried cranberry, swiss + toasted cashews -7
- ROASTED PEARS rogue creamery blue cheese + pinenut caramel -8
- WILD MUSHROOM RISOTTO CAKES house sweet-spicy tomato jam -8
- BALSAMIC ROASTED BEETS rogue creamery 'oregonzola' + mache -8
- SMOKED GOUDA MAC and CHEESE crisp rosemary bread crumbs -7
- PARSNIP and SPINACH GRATIN with garlicky bread crumbs -8
- HOUSEMADE SWEET POTATO CHIPS sea salt + curry -4

enchiladas flatbread pizza + grill

BUTTERNUT SQUASH and CORN ENCHILADAS -15

spring onion, tomatillo verde + fiesta salad with red pepper, cotija & pecans

CAPICOLA and HERBED TOMATO FLATBREAD PIZZA -16

farmer's goat cheese + red onion + capers + Seacat Gardens wild arugula

PEAR and GORGONZOLA FLATBREAD PIZZA -15

local pears + mild gorgonzola + asiago + sage pesto + crisp parmesan fried sage

CORN and GOAT CHEESE FLATBREAD PIZZA -15

sweet tomato + red onion + smoked bacon + Seacat Gardens wild arugula

GRILLED RIVER TROUT and SMOKED GOUDA MAC & CHEESE* -22

topped with crisp rosemary bread crumbs + apple, swiss & frisee salad with cashews

FREE RANGE CHICKEN with FARMER'S GOAT CHEESE* -19

house-made fig-port jam + wild mushroom risotto cakes + grilled belgian endive

WINE BRAISED BONELESS SHORT RIBS -26

cipollini onions + crisp fried shallots + demi + creamed parsnips & spinach

CORNBREAD STUFFED PORK CHOPS* -22

bourbon demi + goat cheese chive potato cake + brussel sprout-pancetta hash

GRILLED NEW YORK STRIP STEAK* -26

demi + gorgonzola polenta + watercress + sweet roasted cherry tomatoes

GRILLED NEW ZEALAND LAMB CHOPS* -27

crunchy green beans, potato & fennel + grilled haloumi + sweet-spicy tomato jam

ROGUE CREAMERY *OREGONZOLA* KOBE BURGER -22

served OPEN-FACE with caramelize tomato + crunchy potato & arugula salad

WILD CAUGHT SALMON CAKES -19

balsamic roasted beets + mache + dilled cucumber tzatziki + grilled lemon

FARMER'S MARKET VEGETARIAN FEAST -19

chef's daily inspiration from our local farmers markets

ADD* → grilled chicken -5 OR grilled steak, lamb fish or salmon -7

Late Night *HAPPY HOUR MENU* 9-12p Thurs-Sat
'STAY A LITTLE WHILE'

FOOD CONSUMPTION WARNING

consuming raw or undercooked meat or seafood may increase your risk of food-borne illness