



PM MENU

sandwiches & plates

BISTRO SALAD

frisée, lardons, poached egg, croûtes
& warm mustard vinaigrette / 13.00

PROVISIONS CAESAR

romaine lettuce, garlic croûtes, shaved
grana padano cheese & classic house caesar
dressing* / small 6.00 • large 9.00

WINTER NIÇOISE SALAD

trout filet, farro, roasted carrots, farm
egg, greens & aioli* / 14.00

PORTO SANDWICH

house flatbread, grilled portobello,
sundried tomato relish, dry jack
cheese & aioli,* field greens / 13.00

MARCHÉ HAMBURGER

smoked oregon blue cheese,
grilled red onion & grain mustard aioli* on a
pain de mie bun with pommes frites / 14.00

JOE'S BEETBURGER

housemade beet, lentil, rice & almond patty with
greens, avocado & preserved lemon aioli* on a
pain de mie bun with pommes frites / 14.00

FLATBREAD SANDWICH

NOT A BREAD FAN? MAKE THIS A SALAD!

house flatbread with spiced lamb, chicken or
falafel, harissa yogurt, pickled cabbage, red
onion & herbs, with field greens / 14.00

STEAK FRITES

grilled hanger steak, chive-koji butter,
demi-glace & pommes frites / 19.00

CORNMEAL FRIED WILLAPA BAY OYSTERS

remoulade sauce* & field greens salad / 14.00

snacks & boards

MEDITERRANEAN OLIVES / 4.00

SMOKED HAZELNUTS / 4.00

WARM FLATBREAD & LABNEH / 6.00

CHARCUTERIE BOARD

selection of house paté with mustard,
pickles & baguette / 14.00

CHEESE BOARD

marcona almonds & honey / 14.00

MIXED BOARD

can't decide?

let us put a mixed board of charcuterie,
cheeses and tasty bits to go with / 16.00

VEGGIE BOARD

a mix of roasted & crunchy veg, olives &
garlic-chile labneh for dipping / 11.00

ONION RINGS

buttermilk dressing / 7.00

POMMES FRITES

red duck ketchup & aioli / 7.00

SOUP OF THE DAY

cup 4.5 • bowl 5.75

BEGGAR'S BANQUET

cup of soup with baguette, brie & fruit / 9.50

add-ons

bacon / 2.00 • avocado / 1.50
chicken / 4.00 • field greens / 5.00
bread & butter / 2.50

* eating raw or partially cooked foods may increase your risk of food-borne illness