

small plates.

*gin cured gravlax, corn coulis, pickled red onion, caviar, rye crisps	13
*rock shrimp escabeche, watermelon, frisee, radish, aji amarillo sauce	13
antipasto, prosciutto, sopressata, marinated artichokes, piquillo peppers, ciabatta	13
honey roasted figs, arugula, pine nut butter, whipped black pepper mascarpone	12
cheese, fig compote, wildflower honey, spiced nuts, ficelle	12
mezze, roasted garlic hummus, herb whipped feta, tabouli, warm marinated olives, zaatar pita	11

soups.

sweet corn bisque, local jonah crab, herb salad, piquillo pepper coulis	9
chilled tomato and fennel, gazpacho, fennel fern gremolata, EVOO, pernod	8

salads.

chinois chicken, napa cabbage, greens, cashews, crispy wontons, chinois dressing	13
mizuna, golden beets, blueberries, gorgonzola, toasted almonds, citrus-honey vinaigrette	12
watermelon, feta, arugula, torn mint, balsamic vinaigrette	11

flatbreads.

sopressata, balsamic red onions, tomato-basil sauce, four-cheese blend	12
*truffled ricotta, parmesan, melted leeks, egg	11
basil pesto, heirloom tomatoes, fresh mozzarella, EVOO	11

sandwiches.

*rosemary-lemon lamb wrap, bulgur, harissa, cucumber, herb Greek yogurt	13
warm prosciutto, brie, fig, arugula, ciabatta	13
chimichurri chicken, avocado, greens, heirloom tomato, queso fresco, soft roll	12
heirloom tomato, fresh mozzarella, basil pesto, balsamic reduction, EVOO, baguette	11

sweets.

strawberry shortcake, mint and Cointreau macerated strawberries, whipped cream	8
dark chocolate almond truffle tart, raspberries, sea salt caramel, candied almonds	8
freshly baked cookie assortment	6
single cookie	2

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before placing your order, please inform your server
if a person in your party has a food allergy.

*consuming raw or undercooked meats, poultry, shellfish, seafood or eggs
may increase your risk of foodborne illness.



wines by the glass.

pinot grigio, Spasso, Veneto, Italy, 2014	7 gl 28 btl
chardonnay, La Cote Blanche, Macon-Villages, France, 2014	8 gl 32 btl
pinot noir, La Chevaliere, Béziers, France, 2013	8 gl 32 btl
Montepulciano d'Abruzzo, Quattro Mani, Italy, 2014	9 gl 36 btl
cabernet sauvignon, Lost Angel, California, USA, 2014	9 gl 36 btl
daily wine special – please ask your server!	

local Harpoon beer.

seasonal selections – please ask your server!	6
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cold beverages.

San Pellegrino sparkling water .5L 1L	4 half 7 full
house made iced tea lemonade half & half	3
Coke Diet Coke Sprite ginger ale	3
milk orange juice cranberry juice	3

hot beverages.

coffee, fair trade, organic, Portland Coffeehouse Blend or decaffeinated French roast	2
tea, earl grey, English breakfast, green, chamomile or mint	2
hot chocolate	3
cappuccino latte mocha	4
espresso	2.5 sgl 3.50 dbl

