



- 1847 greens**, crisp house pickled veggies, manchego and red wine vinaigrette (v, gf) \$4
- Caesar**, romaine, house Caesar dressing, garlic croutons, grana Padano \$6
- Kale**, strawberries, spiced pistachios, white balsamic vinaigrette (v, gf) \$7
- Roasted beets**, grilled treviso, sherry vinegar -black pepper caramel, goat cheese (v, gf) \$7
- Iceberg Wedge**, rogue blue cheese, heirloom tomato, shaved red onion, bacon (gf)
Full \$10 half \$6
- Nicoise**, pesto fingerling potatoes, green beans, egg, avocado, heirloom tomato,
tapanade (gf) \$12
- Ahi**, blackened-seared rare, charred scallion vinaigrette, radish, mango, peppers
and spinach(gf) \$16
- Smoked Trout** baby greens, boursin-buttermilk dressing, smoked trout, croutons,
heirloom, tomato and julienne vegetables \$9
- Cobb**, romaine, smoked chicken , bacon, blue cheese, heirloom tomato, avocado, egg (gf) \$14

Today's soups cup \$4 bowl \$6

Add A Skewer Beef \$3, Chicken \$2, Shrimp \$4 gf

- Sea scallops**, sake miso glaze, cucumber wakame salad and sesame vinaigrette (gf) \$12
- Crab cakes**, Asian slaw, tobiko aioli \$14
- Seafood cocktail**, prawns, bay shrimp, crab claw, cocktail sauce (gf) \$12
- Spicy shrimp**, Thai coconut chili sauce, Asian greens (gf) \$10
- Fries**, garlic oil, grana Padano, house spicy ketchup (v) \$5
- Vegetable tempura**, sweet thai chili sauce, Hunan BBQ (v) \$9
- Crispy fried tofu** with peanut sauce and scallions (v) \$7
- Wild mushroom "crostini"** shallot, parsley, garlic, grilled bread (v) \$9
- Pepper Tree Sausage Co Sweet and Sassy**, grilled pepper relish and grain mustard (gf) \$10
- Bacon Mac & Cheese**, smoked Tillamook cheddar sauce \$8

gf= gluten free v=vegetarian

NY steak, grilled, caramelized bourbon onions, Yukon gold crushed potatoes, vegetables (gf) \$25

Tenderloin medallions, wild mushroom red wine demi glace, Yukon gold crushed potatoes, vegetables (gf) \$33

Lamb sirloin kabobs, mint chimichurri. Israeli couscous, almond, spinach, feta \$19

Baby back ribs, apple wood smoked, mustard BBQ sauce, Yukon gold crushed potatoes, vegetables (gf) \$17 half rack /\$24 full rack

Two day NW beef short rib, kalbi style with soy, ginger, garlic chili, szechuan peppercorns, jasmine rice, vegetables (gf) \$24 gf

Prime Rib of beef, slow roasted, carved to order and served with crushed Yukon gold potatoes, vegetables, creamy horseradish sauce and natural jus (gf)

8 oz \$19 12 oz \$23 16 oz \$27

Alaskan Halibut Filet*

with Thai yellow curry sauce, stir fry vegetables and yakisoba noodles topped with cilantro, basil and scallions \$26

Smoked chicken fettuccine, roasted pepper cream, artichoke hearts lacinato kale \$14

Ravioli, artichoke feta, marinara sauce, topped with charred artichokes & arugula (v) \$13

Cioppino, rich seafood and tomato-pepper broth loaded with manilla clams, shrimp, scallops, crab and fish (gf) \$24

Fried chicken, 24 hr Honey-lemon brined, spiced buttermilk coating, fried crisp, served with mashed potatoes and vegetables \$15

Burgers

served with fries, 1847 salad or caesar salad, sub soup for \$1

Classic Cheese Burger, Tillamook cheddar, lettuce, tomato, onion, pub roll, \$12

Mushroom Brie Burger sautéed wild mushrooms, garlic, shallots, creamy brie \$14

BBQ Bacon & Crispy Onion Burger bacon, crispy onions, honey BBQ sauce \$13

1847 Banh Mi Burger, our blend of seasoned beef and pork, pickled vegetables, sriracha mayo, cilantro \$12

Sub a grilled chicken breast for any burger patty

* The Oregon health authority wants you to know that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.