

## SALADS

- 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 (v, 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

## STARTERS

- 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

## MAINS

- NY steak**, grilled, caramelized bourbon onions, Yukon gold crushed potatoes, vegeta-  
bles (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 \$18
- Baby back ribs**, apple wood smoked, mustard BBQ sauce, Yukon gold crushed pota-  
toes, vegetables (gf) \$17 half rack /\$24 full rack
- Two day NW beef short rib**, kalbi style with soy, ginger, garlic chili , schezuan pep-  
percorns, 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
- King Salmon**, Thai red curry, jasmine rice, heart of palm-micro green salad  
nouc cham(gf) \$26
- Smoked chicken fettuccine**, roasted pepper cream, artichoke hearts lacinato  
kale \$14
- Ravioli**, artichoke feta, marinara sauce, topped with charred artichokes & aruglua (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.

An 18% service charge will be added to parties of 8 or more.