



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, blanched kale, smoked almonds, dried blueberries, lemon oregano vinaigrette (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 Salmon, smoked salmon, apple and bacon crepes. Served with arugula, fennel,
tomato and Boursin-buttermilk dressing \$14

Cobb, romaine, roasted chicken, bacon, blue cheese, heirloom tomato, avocado, egg (gf) \$14

Todays soups cup \$4 bowl \$6

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

Sea Scallops, sake miso glaze, cucumber wakame salad and sesame vinaigrette (gf) \$12

Crab Cakes, a blend of NW dungeness and red crab, sauteed golden and served with crushed artichoke
remoulade and apple slaw \$14

Seafood Cocktail, prawns, bay shrimp salad, arugula and 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 \$9

Crispy Fried Tofu, with peanut sauce and scallions (v) \$7

Crispy Artichoke Hearts, Sriracha aioli (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

Onion Rings, king size beer battered onion rings with Szechuan sauce \$8

gf= gluten free v=vegetarian

NY Steak, grilled, Rogue blue cheese pepper-compound butter, crispy onions, Yukon gold potatoes, vegetables \$25

Tenderloin Medallions, wild mushroom red wine demi-glace, Yukon Gold crushed potatoes, vegetables (gf) \$33

Duroc Pork Tenderloin, Jamaican jerk sauce, pineapple jasmine rice and spiced baby carrots (gf) \$18

Two Day NW Beef Short Rib, Kalbi style with soy, ginger, garlic chili, Schezuan peppercorns, jasmine rice, vegetables (gf) \$24

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

Halibut Puttanesca* pan seared halibut fillet over a bed of deconstructed puttanesca sauce and pearl cous cous \$26

Szechuan Chicken, pulled chicken with stir fry vegetables, spicy Szechuan sauce tossed with yaki soba noodles \$14

Chicken Marsala Fettuccine, Pancetta, mushrooms, creamy Marsala sauce \$15

Wild Mushroom Ravioli, butter poached langostino, toasted pine nuts and asparagus \$19

Tom Kha, mildly spicy and sour Thai coconut soup loaded with shrimp, fish, scallops and mussels with rice vermicelli (gf) \$24

Fried Chicken, 24 hr honey-lemon brined, spiced buttermilk coating, fried crisp, served with Yukon Gold potatoes and vegetables \$15

Burgers

served with fries, 1847 salad. Sub caesar salad or cup of soup for \$1

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

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

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

Vampire Slayer Burger, blackend spiced burger with Face Rock creamery vampire slayer garlic white cheddar, avocado, red chili aioli and crispy onions, pub roll \$15

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.