

# Meriwether's

Restaurant & Skyline Farm

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## PANTRY

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Oregon curried anchovies	artisan salami	salt cod beignets
pickled farm vegetables	marcona almonds	tuna empanadas
onions & goat cheese	warm mixed olives	fava bean falafel
ricotta tomato toast	Skyline Farm crudite	lamb meatballs
baba ghanoush	shrimp deviled eggs	risotto fritters
walnut dip	cheese & honey	chickpea fries
hummus	oregonzola dates	fig raclette

Single (1 item) 5      Small Board (3 items) 12      Large Board (5 items) 18

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## SOUP & FARM SALADS

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**Seasonal Soup 7 / 9**  
fresh daily

**Skyline Farm Salad 6 / 9**  
farm vegetable shavings, fennel, pine nuts

**Seared Scallop Salad 16**  
hazelnuts, hummus, tahini yogurt, artichokes

**Beet Salad 8 / 12**  
feta cheese, spiced coconut, almonds

**Panzanella Caprese 13**  
heirloom tomatoes, mozzarella, farm basil

**Cooked Greens & Beans 7 / 11**  
grilled bread, pine nuts, raisins, olives

**Prosciutto di San Daniele 14**  
local peaches, nectarines, parmesan shavings

**Farmhouse Fattoush 8 / 11**  
pita, cucumbers, tomatoes, sumac dressing

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## GRAINS & PASTA

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**Lemon Stringozzi 16 / 23**  
chicken, capers, pine nuts, harvest greens

**Clams Bucatini 17 / 24**  
Oregon coast clams, chili flake, white wine

**Dungeness Crab Risotto 19 / 26**  
Skyline Farm summer squash, lemon zest

**Mushroom Pannocchie 19 / 26**  
chanterelles, cherry tomatoes, parmesan

**King Prawn Black Rice 18 / 27**  
pork, red chili mole, almond

**Pork Adobo 16 / 23**  
corn pudding, black beans, avocado salsa

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## MEAT, FISH & FOWL

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**Alaskan Halibut**  
Skyline Farm inspired

**Duck Breast 26**  
semolina pancake, fresh figs, marsala cherries

**Diver Scallops 28**  
green lentils, bacon, sweet onion fondue

**Double-Cut Pork Chop 24**  
white beans, pecorino, clams brodetto

**Smoked Paprika Chicken 23**  
golden potato gratin, farm greens, marsala

**Lamb Osso Bucco 25**  
Sardinian fregula, fennel, feta, yogurt

**Oregon Rancher**  
local pasture finished meat specials

executive chef / earl hook

sous chef / sean hammond