



MERIDIAN

RESTAURANT & BAR

Meridian Restaurant & Bar is proud to partner with the following Oregon and PNW producers, growers, and artisans who allow us to celebrate our region's bounty with you.

FARMS & PURVEYORS

Nevør Shellfish Farm *Netarts, OR*

Even Pull Farm *McMinnville, OR*

DeNoble Farms *Tillamook, OR*

Childers Meats *Eugene, OR*

Ocean Beauty Seafoods *Astoria, OR*

Oregon Coast Wasabi

Misty Mountain Mushrooms *Yamhill, OR*

Corvus Landing Farm *Neskowin, OR*

Briar Rose Creamery *Dundee, OR*

Jacobsen Salt Co./Bee Local
Honey *Netarts/Portland, OR*

Oregon Olive Mill at Red Ridge *Dayton, OR*

Carlton Farms All-Natural Pork
& Beef *Carlton, OR*

Shun/Kai USA *Tualatin, OR*

SPECIALS

Soup of the Day inquire with server

Seafood Bisque clams, mussels, rockfish, celery root, leek, carrot, herb salad 23

Steamer Clams white wine, garlic, butter, toasted bread 16

Oysters* on the half shell champagne mignonette 18

SALADS

Beet Salad 🌱 ricotta, cauliflower, herb salad, pickled red pearl onion 9

Butter Lettuce 🌱 crème fraîche vinaigrette, radish, fines herbes, hazelnuts 7

Delicata Squash Salad 🌱 winter citrus, hazelnut, Ancient Heritage "Hannah," radicchio, arugula 9

SANDWICHES

Roast Beef Rogue Creamery Oregonzola, caramelized onion, garlic aioli 15

Seafood Roll Oregon pink shrimp, smoked bay scallop, dungeness crab, kewpie mayo, lettuce, tomato 22

Haystack Burger* Tillamook sharp cheddar, bacon, fried onions, refrigerator pickles, lettuce, roasted tomato aioli 16

MAIN

Catch of the Day market price, inquire with server

Beef Flatiron* potato purée, roasted brussels sprouts, red wine jus 25

Pan-Fried Steelhead wild rice, root vegetable purée, watercress, brown butter, saba 21

Cider-Braised Chicken Leg Heirloom Bean Cassoulet, Braised Greens, Bacon, Maple Jus 19

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

🌱 Vegan or can be prepared vegan upon request