



# MERIDIAN

RESTAURANT & BAR

AVAILABLE 5:00 PM - 9:00 PM

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

Nevær Shellfish Farm Netarts Bay, OR

Even Pull Farm McMinnville, OR

DeNoble Farms Tillamook, OR

Childers Meat Eugene, OR

Anderson Ranches Brownsville, OR

Ocean Beauty Seafoods Astoria, OR

Oregon Coast Wasabi Tillamook, OR

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 Carlton, OR

Shun/Kai USA Tualatin, OR

Community Supported Fishery Garibaldi, OR

## SMALL PLATES

**Heirloom Greens** 🌱 cider vinaigrette, radish, fines herbes, hazelnut 11

**Razor Clam "Caesar"**\* fried razor clam, rapini, Mama Lil's Peppers, Parmigiano-Reggiano 21

**Smoked Cod Dip** black cod, salmon roe, pickled mustard seed, fines herbes, grilled baguette 16

**Fava Bean Agnolotti** ramp pesto, pickled ramp, herb salad 17

**Oysters\*** on the half shell, champagne mignonette, lemon 20

**Steamer Clams** spring peas, prosciutto, toasted baguette 24

**Strawberry and Gold Beet Salad** 🌱 gold beets, strawberry, house-made ricotta, crimini mushroom, arugula, watercress 12

**Chilled Pea Soup** 🌱 whipped chèvre, rhubarb, fava beans, dukkah 14  
*add Dungeness crab 5*

**Halibut Chowder\*** fines herbes, toasted bread 20

## MAIN

**Grilled Cauliflower Steak** 🌱 burnt carrot mole, baby carrot, kale, Abalone mushroom, toasted seeds, sorghum 21

**Spaghetti Squash** 🌱 brown butter, fried sage, preserved Meyer lemon 19

**Rockfish** rapini, wasabi, Cara Cara orange, shiitake, hot honey, radish 30

**Mushroom Risotto** 🌱 duxelles, morel mushroom, Parmigiano-Reggiano 20

**Herb-Crusted Halibut\*** asparagus, rhubarb, English pea, Fiddlehead fern, Hakurei turnip, faveâtta 45

**Troll-Caught Chinook Salmon\*** Russian kale, fingerling potato, Morel mushroom, herb jus 45

**Flat Iron/Ribeye\*** grilled asparagus, Porcini mushroom, garlic scrape, Yukon Gold potato, French onion demi-glace 35/52

## SHARE PLATES

### PROTEINS

**Whole Roasted Chicken**  
allow 1 hour or pre-order 42

**Steak for Two\***  
32 oz Carlton Farms ribeye  
tomahawk 75

### SIDES

**Housemade and Artisan Charcuterie** 22

**Regional Artisan Cheeses**  
one 7 / two 11 / three 16

**Potato Puree** 7

**Grilled Asparagus**  
rhubarb vinaigrette 9

\* 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.