



# MERIDIAN

RESTAURANT & BAR

## STARTERS

**Farm Greens** 🌱🌱 local baby greens, red radish, house pickled vegetables, lightly dressed with citrus honey vinaigrette 12

**Meridian Clam Chowder\*** Pacific coast clam chowder, bacon 15

**Potato Chips** 🌱🌱🌱 kettle fried and sprinkled with Jacobsen's sea salt 6

## SMALL PLATES

**Manila Steamed Clams** 🌱🌱 lardon, fennel, garlic, shallot, vermouth 20  
pair with **Helix Viognier**

**Pan Fried Oysters\*** eight lightly dusted extra small oysters, hard-boiled egg remoulade 19  
pair with **Reininger Sémillon**

**Grilled Delicata Squash** 🌱 wild mushroom salad, pecorino, crisp brussel petals 17  
pair with **Helix Viognier**

**Beet Salad** 🌱 honey horseradish Meda cheese, local grown micro greens 16  
pair with **Elk Cove La Sirene Pinot Noir**

**Char-Grilled Octopus\*** 🌱🌱 red wine braised, basil watercress salsa verdé 18  
pair with **Stoller Rosé Pinot Noir**

**Artisan Charcuterie and Cheese** Chefs' selection, marinated and pickled accompaniments, whole grain mustard, sea salt crostini 27  
pair with **Kramer Celebration Pinot Gris**

**Veggie Charcuterie** 🌱 seasonal selection of house-made pickled vegetables, grilled pattypan squash, spiced hazelnuts, stone ground mustard, sea salt crostini 18  
pair with **Eyrie Pinot Gris**

**Crab Cakes\*** two house-made dungeness crab cakes, charred tomato horseradish aioli 21  
pair with **Stoller Rosé Pinot Noir**

**Petite Oysters\*** 🌱🌱🌱 fresh selection of the day, six on the half shell with classic mignonette 20  
pair with **Kramer Celebration Pinot Gris**

## MAIN DISHES

**Petrale Sole\*** citrus beurre blanc, pacific pink shrimp, caper, herbed fingerling potato 33  
pair with **Helix Viognier**

**Clam Linguine\*** sautéed manila clams, garlic, shallot, vermouth, lemon, Dijon, fresh linguine 28  
pair with **Reininger Reserve Chardonnay**

**Hand Cut Rib Steak\*** 🌱🌱 northwest-grown, 10 oz beef, winter vegetables, crushed fingerling potato, Mary's Garden chimichurri, pickled red onion 46  
pair with **Valley View Cabernet Sauvignon**

**Double Cut Pork Chop\*** 🌱🌱🌱 brown sugar and black tea brined, chutney, winter vegetables, petite potato 36  
pair with **Helix Syrah**

**Lamb Shank\*** 🌱🌱🌱 Drambuie braised, winter vegetables, petite potato, jus 38  
pair with **Bethel Heights Pinot Noir**

**Wild Chinook Salmon\*** 🌱🌱 rich wild mushroom broth, citrus, foraged mushrooms, winter vegetables 39  
pair with **Reininger Reserve Chardonnay**

**Wild Mushroom Risotto** 🌱 rich mushroom broth, locally foraged mushrooms 23  
pair with **J. Christopher Sauvignon Blanc**

**Brioche Burger\*** Oregon beef, caramelized onion, aioli, house pickles, heirloom tomato, local greens tossed in honey vinaigrette 18  
pair with **L'Ecole Columbia Valley Syrah**

## FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers and artisans who allow us to celebrate our region's bounty with you.

Nevør 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 • Bennett Family Farm, Tillamook, OR

🌱 Vegan 🌱 Vegetarian 🌱 Dairy-free 🌱 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

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