



# MERIDIAN

RESTAURANT & BAR

## SMALL PLATES

**Stone Fruit Grain Salad** 🍑 🥬 fresh peach, cherries, English cucumber, roasted sweet corn, cherry tomatoes, farro, quinoa, goat cheese, lemon herb dressing  
starter 16 / entrée 26

**Poached Pear Salad** 🍐 🥬 radicchio, frisee, Rogue Creamery Smokey Blue cheese, toasted pepitas, honey dijon vinaigrette  
starter 14 / entrée 24 / add salmon 20

**Gazpacho** 🍅 🥬 🌾 ripe tomato, English cucumber, red bell pepper 14

**Hamachi Crudo** 🐟 🌾 yellowtail tuna, calabrese peppers, shallots, house made salsa verde 25

**Dungeness Crab Cakes** 🦀 🌾 lemon caper remoulade, micro greens 38

**Steamer Clams** local manilla clams, shallots, fennel, garlic, white wine, grilled focaccia 29

**Meridian Clam Chowder** house-cured pork belly bacon, citrus infused olive oil, grilled focaccia 19

**NW Cured Meat and Cheese Plate** country-style olives, accoutrements 32

**Oysters on the Half Shell\*** 🦪 🌾 local petite oysters, house mignonette 29

## MAIN DISHES

**Jumbo Scallops** 🦪 🌾 pan seared scallops, lemon herb risotto, fresh oregano 52

**Wagyu Pork Belly Burger** Snake River Farms Wagyu beef, pimento cheese, house made black garlic aioli, Carlton Farms pork belly house cured and smoked, scratch made pickles, arugula, truffle kettle chips 36

**Pan Seared Halibut\*** 🦆 🌾 garlic soy butter, braised fennel and mushroom, cilantro-lime kale slaw 55

**Land and Sea\*** Painted Hills beef tenderloin, pan-seared scallops, wild mushroom demi-glace, crispy potato, micro greens 68

**Vegan Polenta** 🌾 🥬 🌾 house-made cashew cream, heirloom tomato and vegetable medley, wilted greens 36

**Salmon\*** 🐟 🌾 pan seared, herbs, beurre blanc, quinoa vegetable salad, trout roe 49

**Smoked Pork Chop\*** 🐷 🌾 seared corn bread and poached pear with miniature greens 47

**Clams and Pasta** vermouth, citrus, dijon, shallot, garlic 34

## 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.

Nestucca Bay Creamery, Cloverdale, OR • Tillamook Creamery, Tillamook, OR • Peas2U, Hebo, OR • Childers Meat, Eugene, OR • Anderson Ranches, Brownsville, OR • West Fish Company, Pacific City, OR • Ocean Beauty Seafoods, Astoria, OR • King Fisher Farms, Nehalem, OR • Jacobsen Salt Co./Bee Local Honey, Netarts/Portland, OR • Carlton Farms, Carlton, OR • Rogue Creamery, Central Point, OR • Stimulus Coffee + Bakery, Pacific City, OR • Snake River Farms, Boise ID

🍏 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.