



MERIDIAN

RESTAURANT & BAR

STARTERS

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

Farm Greens 🌱🌾🥚 local baby greens, house pickled vegetables, lightly dressed with citrus honey vinaigrette 12
Add Pacific Pink Shrimp 6 | Add Smoked Salmon 11
Add Dungeness Crab Meat 14

Pickled Vegetable Plate 🌱🥚 house pickled vegetables, crostini 14

Meridian Clam Chowder* Pacific coast clam chowder, bacon 15

Soup of the Day Ask your server for today's special 15

SMALL PLATES

Thorny Head Rock Fish* 🌾🥚 grilled filet, fresh daikon kimchi, house-made unagi sauce, locally grown chokara micro salad 19
pair with Bethel Heights Pinot Blanc

Sautéed Manila 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 Bethel Heights Pinot Blanc

Chioggia Beet and Delicata Squash Salad 🌱🌾🥚 honey horseradish Meda cheese, locally grown micro greens, fermented honey vinaigrette 17
pair with Bethel Heights Pinot Gris

Char-Grilled Octopus* 🥚 red wine braised, fresh basil and oregano 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

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 Bethel Heights Estate Chardonnay

Butchers Beef Tender* 🌾🥚 marrow bone, port braised cioppolini onion, crushed fingerling potato, winter vegetables, Mary's Garden Chimichurri 45
pair with Valley View Cabernet Sauvignon

Double Cut Pork Chop* 🌾🥚 brown sugar and black tea brined, chutney, winter vegetables, petite potato 36
pair with Bethel Heights Estate Pinot Noir

Brioche Burger* Oregon beef, caramelized onion, aioli, house pickles, heirloom tomato, local greens tossed in honey vinaigrette 18
Add Bacon 2 | Add Tillamook Cheddar 2 | Add Avocado 3
pair with Bethel Heights Aeolian Pinot Noir

Herb Roasted Lamb Chops* 🌾🥚 crushed fingerling potato, winter vegetables, lingonberry caramelized onion compote 39
pair with L'Ecole Syrah

Wild Steelhead* 🌾 pan-seared Steelhead, crushed fingerling potato, winter vegetables, watercress vinaigrette, marinated cucumber 39
pair with Bethel Heights Pinot Blanc

Wild Mushroom Risotto 🌾🥚 rich mushroom broth, foraged mushrooms 23
pair with with Elk Cove Pinot Noir

Beachcombers Stew* Dungeness crab legs, octopus, rock fish fillet, Manila clams, oysters, seafood broth MARKET PRICE
pair with Elk Cove Pinot Noir

Add seasonally featured
Half Dungeness Crab to any selection
MARKET PRICE

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 • Nevør Shellfish Farm Netarts Bay, OR • Childers Meat Eugene, OR • Anderson Ranches Brownsville, OR • Ocean Beauty Seafoods Astoria, OR • Oregon Coast Wasabi Tillamook, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, OR • Community Supported Fishery Garibaldi, 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.