

325 High Street SE
Salem, Oregon

503-362-0888



LUNCH MENU

PREPARED BY CHEF JESSE TOMAINO

APPETIZING SMALL PLATES

Teeny Crostini • Little toasts with caramelized onion cheese spread and Fuji apples \$8

Buttons • Mushrooms stuffed with Dungeness crab, parmesan, and fresh herbs \$11

This Little Figgy • Black mission figs, prosciutto, blue cheese, and balsamic reduction \$8

Cheese from the Valley • A fresh selection of handmade Willamette Valley Cheese Company farmstead cheeses with fruit and spiced nuts \$10

Ever So Crabbaioli • Dungeness crab cake with Napa slaw cilantro aioli and house-pickled ginger \$11

Briezy Poufs • Willamette Valley French prairie brie wrapped in puff pastry with seasonal fruit \$8

SOUPS AND SALADS

Joy de jour • Our seasonal soup of the day \$5

Chowder Clamor • House-made New England style clam chowder \$5

Light Siders • Cup of any soup and small mixed greens or Caesar salad \$8

Simply Salad • Mixed greens with choice of dressing and roasted garlic crostini \$5

Spinach and Mustards and Apples, oh My • Spinach and Fuji apple salad with stone ground mustard vinaigrette, blue cheese, and spiced pecans \$8

Et Tu, Brute • Hearts of romaine Caesar with focaccia croutons and parmesan \$9

Et Tu, Brute II • A smaller version of our Et Tu, Brute Caesar \$5

Classic Chef • Black forest ham & grilled chicken breast with provolone and blue cheeses over spring greens with choice of dressing \$12

Capering Salmon • House smoked salmon salad with capers, pickled red onion, and tarragon vinaigrette over mixed greens \$9

Add grilled chicken or beef tenderloin to any salad \$5

SANDWICHES

All sandwiches served with house-made chips

Half & Halfs • Half of any sandwich with a cup of soup or small salad \$8

Salmon • House-smoked salmon salad on focaccia with mixed greens, tomatoes, red onions, and caper aioli \$10

Turkey and More on Rye • Turkey breast and cucumber on house-made rye with herbed cream cheese and pickled red onion \$10

Le Ham and Le Swiss • Griddled ham and swiss with dijonnaise, grilled red onions, and homemade pickles on house made rye \$10

Chicken & Cheddar in a Chile Wrap • Grilled chicken in a chile tomato tortilla with bacon, cheddar, tomato, romaine, and whipped avocado \$10

ENTREES

Bread Pudding Vegetarian • Wild mushroom bread pudding with cumin scented carrot puree \$10

'Erbed Risotto • Herb risotto with parmesan and basil oil \$9

Shroomed Risotto • Wild mushroom risotto with caramelized onions and parmesan \$12

Polenta Vegetarian • Griddled hazelnut polenta with balsamic marinated grilled vegetables and roasted red pepper sauce \$11

Pizzetta • Flatbread pizzetta with duck breast prosciutto, red pepper marmalade, wild mushrooms, and chive havarti \$13

Rockfish Rhapsody • Parmesan crusted rockfish fillet with herbed risotto, steamed broccoli, and rouille \$13

Ever So Crabbaioli II • A larger portion of our Dungeness crab cake with Napa slaw cilantro aioli and house-pickled ginger \$15

Beef & S.O.B. Porter • Boneless beef short ribs braised in Southern Oregon Brewery Porter over hazelnut polenta \$14

Prudie's Wild Penne Pasta • Penne pasta with sautéed chicken, wild mushrooms, spinach, and feta cheese in a roasted red pepper cream sauce \$13