

Camber



—DINNER—
4pm - close

Warm Oregon Hazelnuts ∞ <i>Balsamic, Thyme, Smoked Salt</i>	4
Marinated Castelvetrano Olives ∞ <i>Herbs, Wine Vinegar, Garlic</i>	4
Herb Baked Feta ∞ <i>Garlic Oil, Crostini, Apple</i>	7
Hummus Plate ∞ <i>House Hummus, Crudité, Crostini</i>	8
Oak Meadows Chicken Rillette ∞ <i>Chicken Confit, Pickled Vegetables, Toast</i>	11
Three Beets, Three Ways ∞ <i>Radish Top Pesto, Ricotta Salata, Pistachio</i>	12
Charcuterie ∞ <i>Rotating Cheeses & Meat, Crostini, Accoutrements</i>	13
Curried Butternut Squash Soup ∞ <i>Cilantro, Coconut Milk, Sesame Oil</i> Add warm bread and European butter + 3	8
House Salad ∞ <i>Candied Pepitas, Parmigiano Reggiano, Currant</i> Add Bacon or Lox -4 Add Chicken Confit -4.5	6/10
Sweet Potato Gnocchi <i>Fennel Butter, Sage, Walnut</i>	15
Salmon Cakes ∞ <i>Lemon Crema, Fennel Slaw, Dill</i>	16
Braised Duroc Pork Shoulder ∞ <i>Crispy Polenta, Stewed Peppers, Garlic Chard</i>	19

∞ = Gluten Free or GF Option Available
Please inform your server of any serious allergies.
Vegan options available as well, please ask your server.

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