

Ned Ludd

“A significant part of the pleasure of eating is on one’s accurate consciousness of the lives and the world from which the food comes.” - Wendell Berry

forebits

flatbread, baked to order 5
radishes, sweet butter, sea salt 5
pickle plate 6
marinated left coast olives 4
favas, eat ‘em like edamame 7
our charcuterie, accompaniments
 pork rilette 8 *pâté de campagne* 9
 hen liver schmear 7 *ham* 7
 bacon 7 *smoked sardines* 6
board, kitchen selection 18

fine farmstead cheeses, accompaniments
 fresh chèvre, goat, Briar Rose Creamery, Dundee, OR 8
 Hafod, raw cow, Neal’s Yard Dairy, Wales 9
 “Carried Away”, *raw goat, Fair View Farm, OR* 8
 Queso de Oveja, raw sheep, Black Sheep Crmy, WA 9
board, kitchen selection 15

kaltbits

brassicas, boquerones, capers, parsley, parm 9
tomatoes, favas, olives, cress, creme friaché 7
shungiku, cucumber, radish, basil, chèvre 7
bay shrimp, head lettuce, limon, chilies, cilantro 10

warmbits

beans, ham, broth 9
peas, carrots, pistou 8
freshly dug spuds, aioli, herbes 7
stewed Summer squash, basil, pimènton 8
mac n’ mornay 6
spinach pie! 7

plats

pastured hen quarter, chop salad, buttermilk, herbes 19
a medley of fine Summer vegetables, pistou 15
pork & beans, greens, fennel relish 21
ruby trout, radish, bay shrimp, cucumbers, cress 19



Early Summer 2011

Our People: Afton Field Farm, Bluehouse Greenhouse, Creative Growers, Dancing Roots Farm, Eat Oregon First, Gathering Together Farm, Mizuna Gardens, Newman’s Fish Market, Prairie Creek Farm, Provvista, Rain Shadow El Rancho, Real Good Food, Red Truck Farm, Sheridan Fruit Co., Short Cut Farm, Side Yard Farm, Square Peg Farm, Viridian Farms, Wealth Underground, Wobbly Cart, Xocolatl de David, Zenger Farm

bubbles

Jean Philippe, Blanquette De Limoux, Brut NV 7/28
Loosen Bros, "Dr. L", Sparkling Riesling, Mosel NV 8/32
Monmousseau, Touraine, Brut Rosé NV 10/39

white

'Summer of Riesling' tasting flight

2 oz pours of Jos. Christoffel Jr., Ürziger Würzgarten,
Riesling Auslese, Mosel 1994 & 2001 20

Matello, Carey Creek, Willamette Valley, Riesling 2008 10/39
Love & Squalor, Willamette Valley, Riesling 2009 12/47
Dr. Loosen, "Blue Slate", Riesling Kabinett, Mosel 2009 11/43
Dr. Loosen, "Red Slate", Dry Riesling, Mosel 2009 12/47
Schloss Schönborn, Estate Riesling Feinherb, Rheingau 2009 13/51
Reichsgraf von Kesselstatt, Scharzhofberger, Riesling Kabinett 2006 14/55
Petra Unger, Riesling Steinterrassen, Kremstal 2009 11/43
Prager, Steinriegl, Riesling Federspiel, Wachau 2008 62 btl
Domaine Zind Humbrecht, Riesling Gueberschwihr, Alsace 2006 60 btl

pink

J.Christopher, "Cristo Irresisto", Oregon Pink Wine 2010 9/35
Amestoi, Rubentis, Getariako Txakolina 2010 13/51
Matello, Rosé of Pinot Noir, Willamette Valley 2009 11/43
Eugène Carrel & Fils, Jongieux, Vin de Savoie 2010 8/32
Domaine d'E Croce, Yves Leccia, VdP De L'Île De Beauté 2010 10/39
Rousseau Frères, Touraine Noble Joué, Loire 2010 12/47
Domaine La Grange Tiphaine, Riage Tournant, Touraine 2009 9/35
CVNE, Cune Rosado, Rioja 2010 9/35

red

Arnaud Briday, Domaine des Chers, Beaujolais, Julienas 2010 12/47
Brooks, "Runaway Red", Willamette Valley, Pinot Noir 2009 10/39
Bernard Defaix, Bourgogne Rouge, Pinot Noir 2008 11/43
Matello, "Lazarus", Willamette Valley, Pinot Noir 2009 13/51
Evening Land Vineyards, Eola-Amity, Pinot Noir 2009 14/55
Alois Lageder, "Krafuss", Südtirol-Alto Adige, Pinot Noir 2007 68 btl
Big Table Farm, Willamette Valley, Pinot Noir 2009 65 btl
Patricia Green Cellars, Ribbon Ridge Estate, Pinot Noir 2008 62 btl
Jean-Marc Bouley, "Les Rugiens", Pommard 1er Cru, Burgundy 2005 85 btl

375 ml bottles

Domaine Bernard Grippa, Saint-Joseph Blanc 2006 40
R. Stuart, "Autograph", Willamette Valley, Pinot Noir 2008 30
Jacques-Frédéric Mugnier, Nuits-Saint Georges,
"Clos de la Maréchale", 1er Cru 2008 55

apertif

Red & Blanche: house-made pinot noir vermouth, bubbles 8

cocktails

Savory Sour: bourbon, lemon, honey, savory herbs 8
Forrest Cobbler: rye, fresh berries and herbs, bitters 9
Negroni Vinified: Gin #3, Cana's Feast Chinato, house-made
pinot noir vermouth 9

sippers

Limeade 3
DragonFly Chai's Mint-Fennel Rooibos iced tea 3
Cock-n-Bull ginger beer or Steelhead root beer 3

beer

Jolly Pumpkin, Bam Bière 5/glass
Hopworks, IPA 5/pint
Caldera, Helles Lager 5/pint
Double Mountain, IRA 5/pint
Oakshire, Line Dry Rye 5/pint
Old German, Lager 3/pint

no more than three cards
per table please
gratuity will be added for
parties of 6 or more
\$15 corkage, limit two bottles.
thank you