AMATERRA

KITCHEN + SOCIAL CLUB

TASTING

Seasonal Soup 9
Add grilled sourdough 4

Marinated Olives GF VEG 9
Orange zest, roasted garlic, Aleppo pepper, EVOO

Meat & Cheese 29
Rotating selections of meat and cheeses, pickles, sweet pepper jam, grilled One Loaf sourdough
Suggested Pairing: *Syrah, XL Vineyard, 2022*

Ⓐ **Oyster on the Half Shell*** MP
Minimum of 4, served with mignonette, house hot sauce, lemon
Suggested Pairing: *Brut Reserve, Willamette Valley, 2021*

"TV Dinner" Caviar Service GF 85
1 oz. osetra caviar, chives, crème fraîche, house chips, deviled eggs
Suggested Pairing: *Brut Reserve, Willamette Valley, 2021*

Trout Dip 10
Potato chips

Warm Pimento Cheese VEG 12
Harissa aioli, fried saltines
Suggested Pairing: *Pinot Noir, Willamette Valley, 2021*

Carolina Conch Pea "Hummus" VEG+ 17
Merguez sausage, preserved lemon, fried shallot, herb oil, benne seed crackers

Trio of Spreads Board 26
Choose all three of the above spreads and dips to enjoy together
Suggested Pairing: *Sauvignon Blanc, Willamette Valley, 2025*

LUNCH

Brussels Sprout Salad GF VEG+ 17
Charred and shaved Brussels sprouts, butter lettuce, pear, pickled onions, carrot, candied peanut, herb dressing
Suggested Pairing: *Pinot Gris, Willamette Valley, 2024*

Ⓐ **Chopped House Caesar** 14
Romaine hearts, parmesan, torn croutons, lemon-anchovy dressing

Burrata GF+ VEG+ 22
Basil, smashed tomato, candied pecan, spiced honey, Durant olive oil, smoked salt, crispy ham, grilled One Loaf sourdough

Toasted Wheat Berry Bowl VEG V+ 15
Cucumber, blistered cherry tomato, fava beans, roasted corn, pickled red onion, hazelnuts, smoky goat cheese, tahini-lime vinaigrette

Add Protein
Chicken 9 *Grilled shrimp 11*
White anchovies 4 *Salmon 21*

Sandwiches

Served on One Loaf sourdough bread with choice of Caesar, fries, or potato chips. Add cup of seasonal soup 4

Grilled Pimento Cheese VEG+ 16
Sweet and spicy pepper jam, bacon

BLT 17
Pork belly, iceberg lettuce, fried green tomato, Amaterra chardonnay-cheese "fondue", Duke's mayo

Muffaletta 22
Mortadella, capicola, speck, Genoa salami, Cascadia Creamery Sawtooth cheese, picholine and pickled vegetable salad, house focaccia

GF	Gluten Free	GF+	Gluten Free Option Available
VEG	Vegetarian	VEG+	Vegetarian Option Available
V	Vegan	V+	Vegan Option Available

Ⓐ Amaterra favorite, available in Portland and Bend locations

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking areas and is not food allergen or nut-free.

2637308 © 2026 Amaterra, LLC, all rights reserved