



# THE ATTIC

## BUILD A BOARD

18

SERVED WITH GRILLED TOAST POINTS AND PITA CHIPS  
\*SELECT THREE CHEESES AND THREE ACCOMPANIMENTS  
ANY ADDITIONAL CHEESE OR ACCOMPANIMENTS 4 EACH

TILLAMOOK SMOKED CHEDDAR  
TILLAMOOK CHEESE CURDS  
POINT REYES ROMA  
MANCHEGO  
LA BREA BRIE  
OREGON BLEU GORGANZOLA

HOUSE PICKLED VEGGIES  
LOCAL BERRIES & FRUITS  
MARINATED OLIVES  
DRIED FRUITS & SPANISH ROASTED NUTS  
JACOBSEN BLACKBERRY HONEY  
PICKLED FRESNO & JALAPENO PEPPERS

## SMALL PLATES & SIDES

**MEZZE PLATTER** 15  
Chickpea Hummus, Olives, Pickled Carrots & Artichoke  
Hearts Marinated Feta, Horiatiki Salad, Toasted  
Hazelnuts, Pita Chips

**SCP CRISPY CAULIFLOWER** 14  
Mediterranean Seasoning, Citrus Marinated Olives,  
Tzatziki & Spicy Harissa

**MEDITERRANEAN SALAD** 15  
Leafy Greens, Turmeric Garbanzo Beans, Sunflower  
Kernel, Pickled Onion, Cucumber, Citrus Marinated  
Olives, Apricot, Lemon Tahini Vinaigrette

**LITTLE GEMS CAESAR** 14  
Little Gems Lettuce, Romaine, Quinoa, Sourdough  
Croutons, Caesar Dressing

### Protein Add-Ons for Salads

**Chicken** 7  
**Salmon** 12  
**Halibut** 15

**GRILLED ARTICHOKE** 14  
Summer Corn Salsa, Served with a Lemon Aioli

**STEAMER CLAMS** 18  
White Wine & Butter Sauce, Served with Grilled Baguette

**POTATO LEEK CHOWDER**  
Topped With Green Onions & Tillamook Cheddar  
**Cup 5 | Bowl 7 | Bread Bowl 11**

**TOMATO BASIL BISQUE SOUP**  
Topped with Fresh Basil  
**Cup 5 | Bowl 7 | Bread Bowl 11**

**SUMMER STREET CORN SALSA** 5  
Served with Tortilla Chips

**IT'S OUR BREAD AND BUTTER** 6  
Local Sourdough, Property Grown Herb Butter

**TRUFFLE FRIES** 9  
Parmesan, Truffle Oil, Green Onion, Black  
Pepper Aioli

**SWEET POTATO FRIES** 9  
Mediterranean Seasoning, Lemon Aioli

**FARMER'S HOUSE VEGGIE PLATE** 10  
Choice of Grilled or Tempura Battered and  
Lightly Fried Mix of our House Blend of Fresh  
Seasonal Vegetable

**CRISPY CALAMARI** 18  
Lightly Breaded & Fried, Served with a Lemon Aioli



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## FLATBREADS

<b>GRILLED ASPARAGUS FLATBREAD</b>	<b>17</b>
Grilled Asparagus, Cherry Tomato, Red Onion, Mozzarella Cheese	
<b>BABY SPINACH &amp; ARTICHOKE FLATBREAD</b>	<b>17</b>
Pickled Red Onion, Kalamata Olives, Tomato Basil Sauce	
<b>FORAGED MUSHROOM FLATBREAD</b>	<b>16</b>
Arugula, Pickled Onion, Point Reyes Roma, Roasted Garlic, Ricotta Sauce	
<b>*Sub Cauliflower Crust For Any Flatbread</b>	<b>4</b>

## TACOS

<b>JACKFRUIT TACOS</b>	<b>15</b>
House Made Tortilla with our Summer Corn Salsa and Cilantro Lime Aioli	
<b>SHREDDED CHICKEN TACOS</b>	<b>18</b>
House Made Tortilla with our Summer Corn Salsa and Cilantro Lime Aioli	
<b>HALIBUT FISH TACOS</b>	<b>24</b>
House Made Tortilla with our Summer Corn Salsa and Cilantro Lime Aioli	

## BURGERS

<b>GRILLED CHICKEN BURGER</b>	<b>16</b>
Lettuce, Tomato, Onion, Tillamook Swiss Served with French Fries or Side Salad	
<b>SALISHAN CHEESEBURGER</b>	<b>20</b>
Lettuce, Tomato, Onion, Tillamook Cheddar Served with French Fries or Side Salad	
<b>SCP FORAGER BURGER</b>	<b>21</b>
Mushroom, Rice & Quinoa Patty, Red Peppers, Swiss, Balsamic, Red Onion, Arugula, Served with French Fries or Side Salad	
<b>*Sub Truffle Fries</b>	<b>3</b>
<b>*Sub Sweet Potato Fries</b>	<b>3</b>
<b>*Add Avocado</b>	<b>3</b>
<b>*Add Bacon</b>	<b>3</b>

## ENTRÉES

<b>LASAGNE AL COLTIVATORE</b>	<b>29</b>
Made Fresh Daily – Heirloom Tomato Marinara, Baby Spinach, Zucchini, Ricotta, Nutritional Yeast, Kalamatas	
<b>PRIMAVERA PASTA</b>	<b>25</b>
Linguini, Roasted Garlic, Charred Broccolini, Tomato Basil Marinara, Parmesan Reggiano	
<b>SCP GARDEN RISOTTO</b>	<b>26</b>
Asparagus, Blistered Tomato, Yellow Pepper, Kale Pesto, Parmesan Reggiano	
<b>CLAM LINQUINI</b>	<b>28</b>
Linguini, Roasted Garlic, Charred Broccolini, Tomato White Wine Butter Sauce, Parmesan Reggiano	
<b>*Add Halibut Filet</b>	<b>15</b>
<b>*Add Salmon Filet</b>	<b>12</b>

## DESSERTS

<b>DARK CHOCOLATE AVOCADO MOUSSE</b>	<b>10</b>
Warm Oat Crumble, Vanilla Chantilly	
<b>OREGON MIXED BERRY COBBLER</b>	<b>10</b>
Warm Oat Crumble, Vanilla Chantilly	
<b>TILLAMOOK ICE CREAM</b>	<b>6</b>
Two Scoops of Oregon's Finest	