



THE ATTIC

BUILD A BOARD

18

*SELECT THREE CHEESES AND THREE ACCOMPANIMENTS
ANY ADDITIONAL CHEESE/ACCOMPANIMENTS 4 EACH

- TILLAMOOK SMOKED CHEDDAR
- CASCADIA SLEEPING BEAUTY
- POINT REYES TOMA
- MANCHEGO
- LA BREA BRIE
- OREGON BLEU GORGANZOLA

- HOUSE PICKLED VEGGIES
- LOCAL BERRIES & FRUITS
- MARINATED OLIVES
- DRIED FRUITS & 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 Sauce, 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 Romaine Lettuce, Quinoa, Sourdough Croutons, Caesar Dressing

SALISHAN HOUSE SALAD 14
Mixed Greens, Tomato, Cucumber, Marinated Onion, Feta Cheese, White Balsamic Vinaigrette

Protein Add-Ons for Salads

Chicken 7
Salmon 12
Halibut 15

STEAMER CLAMS 18
White Wine & Butter Sauce, 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 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, Lemon Aioli

SWEET POTATO FRIES 9
Mediterranean Seasoning, Lemon Aioli

HOUSE VEGGIE PLATE 10
Choice of Grilled or Tempura Battered and Lightly Fried Mix of our House Blend of Fresh Seasonal Vegetables

HALIBUT BITES 18
Lightly Breaded & Fried, Cilantro Lime Aioli



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PIZZAS

CHEESE PIZZA	14
12" Sourdough crust with House Marinara & Mozzarella Cheese	
MARGARITA PIZZA	17
Tomato, Garlic Olive Oil, Fresh Mozzarella, Fresh Basil	
B.Y.O. PIZZA	20
12" Cheese Pizza with Any Three Toppings	
*Artichoke Hearts, Red Onion, Bell Pepper, Spinach, Black Olives, Jalapenos, Pineapple, Garlic, Basil, Fresh Tomato	
*Each Additional Topping	1
*Sub Pesto	2
*Sub Cauliflower Crust	4

ON A BUN

GRILLED CHICKEN SANDWICH	16
Tomato, Onion, Tillamook Swiss	
*Served with French Fries or Side Salad	
SALISHAN CHEESEBURGER	20
Tomato, Caramelized Onion, Tillamook Cheddar, Half-Pound, Hand-formed Patty	
*Served with French Fries or Side Salad	
FORAGER BURGER	21
Mushroom, Rice & Quinoa Patty, Red Peppers, Swiss, Balsamic, Red Onion, Arugula	
*Served with French Fries or Side Salad	
*Sub Truffle Fries	3
*Sub Sweet Potato Fries	3
*Add Avocado	3
*Add Bacon	3

TACOS

JACKFRUIT TACOS	15
Corn Tortilla, Summer Corn Salsa, Coleslaw, Tajin, Cilantro Lime Aioli	
CHICKEN TACOS	18
Flour Tortilla, Pico De Gallo, Summer Corn Salsa, Romaine, Bell Pepper, Cilantro Lime Aioli	
HALIBUT FISH TACOS	24
Flour Tortilla, Summer Corn Salsa, Coleslaw, Tajin, Cilantro Lime Aioli	

ENTRÉES

GARDEN RISOTTO	26
Asparagus, Blistered Tomato, Yellow Pepper, Kale Pesto, Parmesan Reggiano	
*Add Halibut Filet	15
*Add Salmon Filet	12
PRIMAVERA PASTA	
Linguine, Roasted Garlic, Mixed House Vegetables, Tomato Basil Marinara, Parmesan Reggiano	
*Veggie	25
*Seafood	35
CLAM LINGUINE	28
Linguine, Roasted Garlic, White Wine Butter Sauce, Parmesan Reggiano, Red Pepper Flakes, Bell Pepper, Green Onion	

DESSERTS

OREGON MIXED BERRY COBBLER	10
Warm Oat Crumble, Vanilla Chantilly	
FLOURLESS CHOCOLATE TORTE	10
Fresh Berries, Raspberry Coulis	
NY STYLE CHEESECAKE	10
Caramel Drizzle, Dark Chocolate Curls	
TILLAMOOK ICE CREAM	6
Two Scoops of Oregon's Finest	

Groups of 6 or more are subject to automatic gratuity. Please inform your server of any dietary restrictions as many dishes can be modified. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.