

The Attic offers an intentionally crafted, plant-forward menu that uses wholesome ingredients sourced from the Pacific Northwest to provide guests with a healthy and craveable farm-to-fork experience.

STARTERS

Coastal Scallops • GF, DF \$30

U10 Weathervane scallops, pomegranate beurre blanc and pineapple salsa

Crab Cakes GF, DF \$28

Oregon Coast Dungeness crab, fennel apple slaw & dill cucumber aioli

House Focaccia Bread and Butter v \$6

House made focaccia bread topped with seasonal herbs and garlic with a side of whipped herb butter.

Seasonal Hummus GFA, DF, VG \$9

Served with organic fresh vegetables and toasted pita

Lacy Cauliflower GF, VG \$14

Caulilini, , freso, house made black garlic freso aioli

Black Truffle Sweet Potato Fries •VGA \$9

With with blue cheese and chive aioli

SOUPS Cup 6 • Bowl 9

Tomato Basil Bisque • V, DF, GF

Roasted organic tomato and garlic with fresh basil mixed into a smooth creamy soup

Pacific Northwest Clam Chowder

Organic Red potatoes, Netarts Bay little neck clams, house made Carlton Farms bacon

Soup Du Jour Ask your server for Dietary information

Using our fresh local ingredients enjoy our rotating varieties

SALADS

Kale Quinoa Salad • VA, DFA, GF \$14

Organic chiffonade kale, red and white organic quinoa, dried cherries, shaved parmesan, pine nuts, apple cider vinaigrette topped with crispy Olympia Provisions prosciutto

Roasted Tomato Caprese Salad • V,VGA, DFA, GF \$17

Roasted organic heirloom cherry tomatoes, fresh Lulubelle's buffalo mozzarella, house made balsamic reduction, fresh hand torn basil

Little Gem Caesar Salad • V, GFA \$14

Organic little gem butter lettuce, romaine, avocado, cracked pepper, focaccia croutons, topped with house caesar dressing and shaved parmesan*
*vegan caesar dressing available

Harvest Salad • V, DFA, GF \$12

Organic cucumber, cherry tomato, spring mix, pickled red onion and shredded Tillamook cheddar cheese

Add choice of protein to any salad:
Chicken +\$9, Salmon +\$15,
Prawns +\$15, Ribeye \$30
Tofu +\$4

Seasonal and sustainably sourced ingredients whenever possible.

Thoughtfully paired ingredients to create dishes that are flavorful and healthy.

Only healthy oils used in our kitchen.

Check out the Goodness Glossary at the bottom to discover the health benefits of the herbs and spices in our dishes, each marked with a special icon. Enjoy!



Please inform your server of any dietary restrictions as many dishes can be modified:

(GF) – gluten free • (GFA) – gluten free available • (V) – vegetarian • (VA) – vegetarian available • (VG) – vegan • (VGA) – vegan available • (DF) – dairy free • (DFA) – dairy free available

Groups of 6 or more are subject to automatic gratuity

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

ENTREES

Coastal Medley • GF, DFA \$36

Pan seared Columbia River King salmon, crispy risotto cakes with Pacific shrimp and scallops, organic baby rainbow carrots, beurre blanc sauce topped with a Oregon Coast Dungeness crab and arugula salad

Attic Ribeye • GF, DF \$59

Prime Grade Grass-fed, hormone-free 10oz ribeye from Painted Hills Natural Beef, organic potato, organic seasonal vegetables and roasted shallot red wine demi-glace

Painted Hills Tender Loin • GF \$41

Prime Grade Grass-fed, hormone-free 6oz fillet from Painted Hills Natural Beef, Yamhill Organics wild mushroom risotto, organic tender kale, ancho Rogue Creamery gorgonzola cream sauce and crispy fennel

Golden Harvest Chicken • GF \$30

Mary's Organic Crispy skin airline free-range chicken breast, confit organic fingerling potato, blistered cherry tomato, shaved carrot, organic wilted baby spinach and a beurre blanc sauce

Creamy Forest Fettuccine • GFA, DFA \$27

Mushroom Alfredo Sauce with Parmesan cheese and fresh basil.

Garden Zoodle • VG, GF, DF \$25

Organic zucchini and yellow squash noodles, house made kale pesto, Yamhill Organics wild forest mushrooms, fresh basil, and fire-roasted bell peppers

Thai Green Curry • VG, GF, DF \$29

House made Thai green curry paste, forbidden rice, grilled bok choy, organic sautéed zucchini, organic baby rainbow carrots and Yamhill Organics wild mushrooms

*Add choice of protein to any dish:
Chicken +\$9, Salmon +\$15, Prawns +\$15, Ribeye \$30 Tofu +\$4*

GOODNESS GLOSSARY

Scan this code to explore our Goodness Glossary and discover the benefits of the herbs and spices featured in our dishes.



Scan this QR code to explore the local, sustainable, and organic farmers we partner with to bring the freshest, healthiest ingredients to your table.



**"THE PURPOSE OF LIFE, AFTER ALL, IS TO LIVE IT, TO TASTE
EXPERIENCE TO THE UTMOST, TO REACH OUR EAGERLY AND
WITHOUT FEAR FOR NEWER AND RICHER EXPERIENCES."
-ELEANOR ROOSEVELT**

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