

SMALL PLATES

- Plank Fries** (GF) ~ Hand-cut fries with Hobbit's Habit ketchup 8
Add: Garlic, parmesan, herbs (GF) \$2
BBQ pulled pork and cheese sauce \$5
Carne Asada, avocado, cilantro-lime crema, cheese sauce (GF) \$7
- Grilled Carrots** (GF) 11
 Served over curry spiced yogurt with herbs and toasted pepitas
- Nachos** (GF) 14
 House fried tortilla chips topped with cheese sauce, lettuce, tomato, pickled jalapeño, cilantro-lime crema and avocado, served with a side of habanero salsa
Add: Pulled Pork \$5, Chicken \$8, Carne Asada \$8
- Fried Brussels Sprouts** (GF) 13
 Tossed in a sweet mustard vinaigrette, topped with chèvre, Oregon filberts, fresh herbs and lemon
- Plank Town Hummus Plate** 15
 Rotating variety of hummus and accompaniments
- Tacos** (GF) 16
 Choice of wild-caught Blackened Oregon Snapper or Carne Asada, topped with slaw* and cilantro-lime crema, served with spicy Hobbit's Habit pickled vegetables and a side of habanero salsa

SALADS & SOUP

- Blackened Snapper Strawberry Salad** (GF) 21
 Blackened wild-caught Oregon Snapper over spinach with fresh strawberries, blue cheese, toasted Oregon filberts and strawberry vinaigrette
- Caesar Salad** (GF) 12
 Chopped romaine tossed in caesar dressing*, topped with crispy stone-ground polenta croutons and parmesan cheese
- Dirty Salad** (GF) 17
 Arugula tossed in a date-balsamic reduction with fresh cucumber, toasted Oregon filberts, chèvre, roasted beets and delicata squash
- Side Salad** (GF) 8
 Spring mix, radish, pickled onion, tomato, and cucumber, choice of dressing: ranch*, caesar*, blue cheese, roasted garlic vinaigrette, strawberry vinaigrette or date-balsamic reduction
 (add cup of soup for \$4)

Add To Any Salad

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|-------------------------------|--------------------------|
| Blackened Snapper \$9 | Sliced 8 oz Sirloin \$15 |
| Jerk Rubbed Chicken Thigh \$8 | Marinated Portobello \$6 |
| Confit Chicken Thigh \$8 | |

- Soup of the Day** ~ Daily selections 6/8

(GF) ~ gluten free dish (GF) ~ gluten free option available

We do not have a dedicated gluten-free kitchen. All of our food is prepared in a shared kitchen and cross-contact with gluten-containing ingredients can occur.

A gratuity of 18% will be added for parties of seven or more.
 A charge of 50¢ per item will be added to take-out orders.

SANDWICHES

Burgers & sandwiches served with fries, coleslaw, or cup of soup*

- Plank Town Burger*** 16
 Lettuce, tomato, pickled onion and aioli*
- Bacon Cheddar Burger*** 19
 Bacon, cheddar, lettuce, tomato, pickled onion and horseradish sauce
- BBQ Burger*** 19
 Fried jalapeños, house BBQ sauce, slaw*, cheddar, bacon and pickles
- Madeira Mushroom Burger*** 19
 Sautéed mushrooms in a Madeira wine and chèvre cream sauce, toasted Oregon filberts and fresh arugula
- Grilled Portobello Sandwich** 16
 FURTHER Amber marinated portobello cap, aioli*, mixed greens, tomato, avocado, pickles and red onion on a house bun
- Pulled Pork Sandwich** 16
 House BBQ sauce, pulled pork, slaw* and pickles on a house bun
- Apple and Pork Dip** 16
 Pulled pork, fresh green apple slices and Swiss cheese on ciabatta, served with beer cheese jus
- Mushroom Dip** 16
 Sautéed mushrooms, onions, peppers, roasted garlic, spinach and swiss cheese on ciabatta, served with beer cheese jus
- Jerk Chicken Sandwich** 17
 Grilled jerk marinated chicken thigh, slaw*, pickled pineapple, avocado and aioli* on ciabatta
- Nashville Hot Fried Chicken Sandwich** 18
 Fried chicken thigh glazed in a sweet and spicy sauce, slaw* and pickles on a house bun
Substitute garlic herb fries for \$1, BBQ pulled pork fries or side salad for \$3
Substitute a marinated portobello for protein gratis, add cheese for \$2
Burgers cooked medium unless otherwise requested*

ENTRÉES

- Parmesan Panko Crusted Snapper** 26
 Pan fried parmesan panko crusted wild-caught Oregon Snapper served with a lemon-caper arugula cream sauce, grilled asparagus, roasted shallots, fried stone-ground polenta cakes, fresh herbs and lemon
- Confit Chicken Thigh** (GF) 22
 Tender slow cooked chicken thigh over creamy chèvre polenta, grilled asparagus and tomatoes, fresh herbs and arugula
- Oregon Snapper Fish & Chips** 19
 Blue Pool Pilsner beer battered wild-caught Oregon Snapper with fries, slaw* and tartar* sauce
- Mac & Cheese** 16
 Cavatappi pasta in our house-made cheese sauce topped with fresh herbs and parmesan panko
Add Pulled Pork, Bacon or Sautéed Mushrooms \$5
- Grilled Sirloin** (GF) 29
 Roasted Yukon Gold potato wedges, grilled carrots, fried brussels sprouts tossed in a sweet mustard vinaigrette, topped with a roasted garlic and fresh herb compound butter