Lunch

Call 541.850.5582 to order

For the Table

Bread Service 3
Roasted tomato, olive butter or oil

Red Pepper Hummus 11
Flatbread, crackers, vegetables, roasted garlic

Popcorn Shrimp 13
Peppers, spicy dipping sauce

Truffle Fries 11
Homemade sauces, pecorino

Bo Ssam 12
Korean braised pork lettuce wraps, kim chi, ssamjang, steamed rice

Cheese Platter 16
Rogue bleu, manchego, humboldt fog

Butcher's Plate 16
Sopressata, genoa, prosciutto

Artisan Pizza 16
Margherita, carnivore, veggie, chicken, smoked trout
red sauce, bbq sauce, herb oil

Idaho Smoked Trout 13
Pub mustard, arugula, pickles

Blue Zones Project Approved

Ribollita 16
Tuscan white bean'kale, tomato and whole wheat stew

Portobello Mushroom 16
Portobello mushroom, pesto, quinoa, pecorino, marinara sauce, brown basmati

Vegetable Moqueca 17
Grilled vegetables, saffron stew, brown basmati

Add Seitan 5

Burgers

Served with choice of simple salad, fruit, or fries

Double Cheeseburger 15
Angus Beef, LTO, horseradish cheddar
Single 11

Bison Burger 17
Cheddar, fried onion, bbq sauce, cole slaw, pork belly

Lamb Burger 16
Feta, rosemary, LTO, chimichurri, lemon aioli

Mains

Sandwich and soup of the day 13
May substitute simple salad, half sandwiches available 11

Chicken Pot Pie 16
Vermouth creamy chicken sauce, root vegetables, simple salad

Pub Style Fish & Chips 17
Pacific Cod, carolina slaw, fries, tarter sauce

Mac 'n Cheese 14
Pancetta, peas, smoked cheddar

Cowboy Club 15**
Sourdough, turkey, ham, bacon, swiss, avocado, tomato, lettuce, pesto mayo, honey mustard

Chicken Panini 15**
Pesto, tomato, sopressata, spinach, fresh mozzarella

Salmon BLTA 16**
Wild King Salmon, focaccia, lemon aioli

Halibut Puttanesca Sandwich 16**
Fresh halibut, tomato olive garlic anchovy salsa

Prime Rib Dip 17 **
Swiss, onion jam, au jus

**Comes with choice of fruit, salad, tots, fries

Soups & Salad

Tomato Basil Bisque 8
Whole wheat grilled Cheese

Chicken Tortilla Soup 8
Jalapeño, pepper jack, lime, avocado

Chopped Summer Salad 17
Citrus tomato, marcona almonds, hearts of palm, cucumber, drunken goat cheese, avocado, sunflower seeds, fennel vinaigrette

Running Y Salad 12/8
House pickles, herb vinaigrette

Shrimp Louis 19
Egg, asparagus, tomato, artichoke hearts, mushrooms, lemon, cucumber, louis dressing

Carne Asada Salad 20
Market steak, tomato, pepperjack, chipotle ranch, corn, sour cream, salsa, avocado, tomato, beans, tortilla
Add to any item: Chicken 5 Salmon 9 Halibut 9 Kobe Sirloin 9

Monday through Friday 11am - 5pm
Saturday & Sunday 2pm - 5pm

$2 trip charge plus 18% gratuity
Please call us when you are done and we will come pick up your dishes.

Turn over for Dinner

Dinner

Call 541.850.5582 to order

For the Table

BREAD SERVICE 3
Roasted tomato, olive butter or oil

Red Pepper Hummus 11
Flatbread, crackers, vegetables, roasted garlic

Popcorn Shrimp 13
Peppers, spicy dipping sauce

TRUFFLE FRIES 11
Homemade sauces, pecorino

Bo Ssam 12
Korean braised pork lettuce wraps, kim chi, ssamjang, steamed rice

Cheese Platter 16
Rogue bleu, manchego, humboldt fog

Butcher's Plate 16
Sopressata, genoa, prosciutto

Artisan Pizza 16
Margherita, carnivore, veggie, chicken, smoked trout
red sauce, bbq sauce, herb oil

Idaho Smoked Trout 13
Pub mustard, arugula, pickles

Mac 'n Cheese 14
Smoked cheddar, pancetta, peas

Sides

All sides 7

Asparagus
Broccolini
Baby Bok Choy
Roasted Mushrooms
Tallow Roasted Potatoes
Mac n' cheese
Fries
Tots

Monday through Friday 5pm - 9pm
Saturday & Sunday 5pm - 9pm

$2 trip charge plus 18% grautity
Please call us when you are done and we will come pick up your dishes.

Turn over for lunch

Soups & Salad

Tomato Basil Bisque 8
Whole wheat grilled Cheese

Chicken Tortilla Soup 8
Jalapeno, pepperjack, lime, avocado, salsa

Classic Caesar 14/9
Anchovy dressing, pecorino

Chopped Summer Salad 17
Citrus tomato, marcona almonds, hearts of palm, cucumber, drunken goat cheese, avocado, sunflower seeds, fennel vinaigrette

Running Y Salad 12/8
House pickles, herb vinaigrette

Carne Asada Salad 20
Marinated New York steak, tomato, pepper jack, corn, sour cream, salsa, avocado, tomato, beans, tortilla, chipotle ranch

Mains

PUB STYLE FISH & CHIPS 17
Pacific Cod, carolina slaw, fries, tarter sauce

Herb Roasted Chicken Breast 23
Fresh northwest birds, mushroom risotto, grilled kale, herb pan sauce

Pan Roasted Duck Breast 28
Duck confit, mushrooms, spinach, manchego, raspberry vinaigrette

Seared Halibut Moqueca 29
Spice rubbed, Brazilian saffron coconut vegetable stew, brown basmati

Wild King Salmon 28
Steamed rice, Korean vinaigrette, kim chi, baby bok choy

Ruddy Duck Double Cheeseburger 15
Horseradish cheddar, lettuce, tomato, onion, simple salad, tots or fries
Substitute veggie patty 13 Substitute lamb feta or bison patty 16 Single 11

DOUBLE R RANCH PRIME NEW YORK STEAK
8 OZ. 23 14 OZ. 30
All natural beef, wild mushroom salad, onion jam, rogue bleu, asparagus

ELK TOP SIRLOIN STEAK 31
Northwest elk, tallow roasted potatoes, huckleberry gastrique, brocollini

Blue Zones Project Approved

Ribollita 18
Tuscan white bean, tomato and whole wheat stew

Portobello Mushroom 18
Portobello mushroom, pesto, quinoa, pecorino, truffle vinaigrette

Vegetable Moqueca 19
Grilled vegetables, saffron stew, brown rice

Add Seitan 5