



## Pickled Fish Menu

### Small Plates

**Grilled Hermiston Watermelon 11**  
feta. tarragon. *gf / v*

**Grilled Blue Scorcher Sourdough 6**  
salted butter. *v*

**Clam Chowder 6/10**  
corn. bacon. old bay.

**Grilled Shiitake Mushrooms 10**  
miso carrot puree. *gf / v+*

**Fred's Greens 10**  
pecans. pickled cranberries. *gf / v+*

**Pink Shrimp + Corn Fritters 14**  
tarragon mayonnaise. *gf*

**Dirty Dirty Fries 13**  
lardon. pickled peppers. goat cheese.  
truffle ketchup. *gf*

**Smoked Sablefish Brandade 13**  
lemon. grilled sourdough. *can be gf*

**Wood Oven Roasted Summer Squash 11**  
curried squash puree. *gf / v*

**Buttermilk Fried Oysters 15**  
comeback sauce. pepper relish.

**Burrata 13**  
peach + tomato salad. basil. *gf / v*

**Chilled Pickles 10**  
seasonal selection. *gf / v+*

### Pizza

available after 2pm

**House Sausage 18**  
mama lil's. red onion. mozzarella. pomodoro.

**Fresh Mozzarella 17**  
pomodoro. basil. *v*

**Roasted Chanterelle Mushrooms 20**  
heirloom tomatoes. mozzarella. herbed garlic oil. *v*

### Large Plates

**Painted Hills Beef Burger 17**  
aged cheddar. house gherkins. lettuce.  
comeback sauce. fries.

**Pink Shrimp Cakes 19**  
fennel. orange + caper salad. remoulade.

**Buttermilk Fried Rockfish 19**  
fries. tartar. lemon.

**Pork Schnitzel 27**  
summer squash caponata. arugula.  
caper beurre noisette.

**Fresh Tagliarini 20**  
local clams. anchovy. lemon. parmigiano.

**Aged Cheddar Mac & Cheese 16**  
mascarpone. breadcrumbs. *v*  
add bacon. 4 | add pink shrimp. 6

**Roasted Sablefish 26**  
sweet corn and pepper succotash.  
basil hazelnut pesto. *gf*

**Roasted Half Chicken 24**  
green beans. scallion hushpuppies.  
chili infused honey. *gf*

**Painted Hills Hanger Steak 35**  
salsa verde. blistered tomatoes.  
marble potatoes. *gf*

**Swiss Chard Roulade 20**  
corn. squash. chanterelle ragout. *gf / v+*

### Squash 19

goat cheese. oil cured olive. parsley. *v*

### Pepperoni 18

pomodoro. mozzarella. smoked grana padano.

### Heirloom Tomatoes 18

basil hazelnut pesto. roasted garlic. *v+*

gluten free = *gf* | vegetarian = *v* | vegan = *v+*

Executive Chef: Jake Martin | Chef de Cuisine: Armando Tovar | Sous Chef: Tommy Brooks

### **Living Wage**

Thank you for dining with us. An 18% living wage charge is included on each check. 7% of this charge goes directly to your server in the form of a commission and the house retains the remainder to help fund higher wages and benefits for all hourly staff. Gratuities are not expected but will be accepted and go directly to your server.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to declining numbers and climate issues, we will not be serving dungeness crab or raw oysters at this time. We appreciate your decision to support our local products and the rehabilitation of our ecosystems.

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