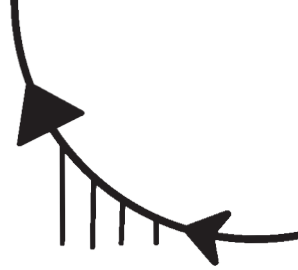


# PICKLED FISH



## Starters

**Pickled Fish 12**  
gold beets. horseradish. gf

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

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

**Greens 10**  
shaved radish. hazelnuts. pickled carrot. v+

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

## Small Plates

**Buttermilk Fried Oysters 15**  
Willapa Bay oysters. chow chow. comeback sauce.

**Cast Iron Roasted Mushrooms 12**  
garlic. grilled bread. v+

**Caramelized Green Beans 13**  
mushroom cream. crunchy onions. v

**Burrata 15**  
strawberries. saba. black pepper. gf/v

**Steak and Butter Lettuce Salad 17**  
Rogue blue cheese. sherried onions. gf

**Dirty Dirty Fries 14**  
lardon. pickled peppers. goat cheese. garlic. truffle ketchup. gf

**Crispy Pork Belly 13**  
rhubarb jam. grit cake. gf

**Pink Shrimp Cakes 19**  
cabbage slaw. sauce ravigote.

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

With the goal of bringing greater equity to our entire staff, we have added an additional 18% living wage fee. This fee goes directly back to all hourly employees in the form of higher wages, benefits, and a 7% commission to your server. Please take this into consideration when leaving an added gratuity for your server or bartender.

@pickledfishrestaurant | @adrifhospitality

## Large Plates

**Grilled Beef Sirloin 34**  
pole beans. roasted spring onions. rosemary jus. gf

**Trefin Sablefish 36**  
roasted cauliflower. barley. mahogany clams. parsley pesto.

**Handmade Tagliarini 22**  
varnish clams. chiles. garlic. bread crumbs.

**Pork Schnitzel 27**  
mascarpone polenta. brown butter vinaigrette. wilted spinach.

**Roasted Half Chicken 26**  
creamed greens. potatoes. smoked honey jus. gf

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

**Wood Oven Roasted Cauliflower 20**  
carrot. potato. provencal curry. gf/v+

**Painted Hills Beef Burger 17**  
aged cheddar. house sweet pickles. comeback sauce. fries.

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

## Wood Fired Pizza

**La Quercia Prosciutto 20**  
smoked provolone. baby spinach. pomodoro.

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

**Four Cheese 18**  
mozzarella. provolone. chevre. grana padano. arugula. pomodoro. v

**Pepperoni 18**  
mozzarella. grana padano. pomodoro.

**Spring Onion 18**  
garlic confit. caramelized onion. garlic chive. mornay. mozzarella. v

**Roasted Mushroom 19**  
greens. parsley pesto. v+

**Executive Chef: Jake Martin | Kitchen Manager: Tommy Brooks**

Adrift Hospitality strives to serve products both responsibly and sustainably. Due to the seasonality of products and climate issues, you may not find certain items on our menu. Thank you for helping us to support local and to rehabilitate our ecosystems

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