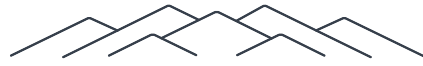


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Dinner Menu

### APPETIZERS

<b>Olive &amp; Herb Fagoza Bread for two</b> <small>VEG</small>	<b>\$9</b>
<b>Curated Cheese* &amp; Charcuterie Board</b> <small>GF+</small>	<b>\$25</b>
Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	
<b>Swede Hill Meatballs</b> <small>GF</small>	<b>\$15</b>
White wine-leek cream, endive, celery root, red currant, dill	
<b>Beef Stroganoff</b>	<b>\$18</b>
House-made cavatelli, caramelized onion, PNW mushrooms, crema	
<b>House Spiced French Fries</b> <small>VEG</small>	<b>\$9</b>
Roasted pepper aioli	

### SALADS

<b>Roasted Golden Beets &amp; Citrus</b> <small>GF, VEG</small>	<b>\$14</b>
Buttermilk whipped fromage blanc, celery hearts, toasted hazelnut vinaigrette	
<b>Classic Caesar</b> <small>GF+</small>	<b>\$13</b>
Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing	
Add seared salmon	\$21
Add seared chicken breast	\$11
<b>Wedge Salad</b> <small>GF</small>	<b>\$15</b>
Wagyu beef bacon, pickled red onions, preserved tomatoes, bleu cheese dressing	

### ENTREES

<b>Cast Iron Crispy Skin Salmon</b> <small>GF</small>	<b>\$39</b>
Spring vegetables, sweet potato puree, toasted garlic, rosemary, quinoa	
<i>Suggested Pairing: Rosé of Pinot Noir, 2022, Willamette Valley</i>	
<b>Roasted Half Chicken</b> <small>GF</small>	<b>\$34</b>
Potato puree, roasted mushroom, pearl onion, bacon, red wine chicken jus	
<i>Suggested Pairing: Pinot Noir, 2020, Hirschy Vineyard</i>	
<b>10 oz. New York Steak &amp; Fries*</b>	<b>\$58</b>
Green peppercorn-cognac cream sauce, fries	
<i>Suggested Pairing: Petit Verdot, 2018, [Submerged Cap Fermentation]</i>	
<b>14 oz. Bone-in Pork Chop</b>	<b>\$42</b>
Lan Roc pork, creamy parsnip, glazed root vegetables, apple-pear chutney, pistachio-herb pesto	
<i>Suggested Pairing: Pinot Noir, 2019, Guadalupe Vineyard</i>	
<b>Pan-Seared Scallops</b> <small>GF</small>	<b>\$46</b>
Wild mushroom risotto, caramelized fennel, crispy kale, pancetta	
<b>PNW Mushroom Risotto</b> <small>GF, VEG, V+</small>	<b>\$24</b>
Caramelized fennel, charred leek relish, crispy kale, toasted pepitas, parmesan	
<i>Suggested Pairing: Pinot Noir, 2020, Willamette Valley</i>	
<b>The "Classic" Smash Burger*</b> <small>GF+</small>	<b>\$21</b>
Choice of fries or seasonal greens	
6 oz. Mason Hill Wagyu beef, house pickles, grilled onion, american cheese, "Terra Sauce", toasted brioche bun, Portland ketchup, yellow mustard	
Add Wagyu beef bacon	\$7
Add fried egg	\$4
Make it a double!	\$12
<i>Suggested Pairing: Petit Verdot, 2018, 'Fourgon,'</i>	

All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking areas and is not food allergen or nut-free.

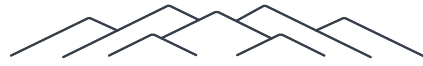
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\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF = Gluten Free | VEG = Vegetarian | V = Vegan

# AMATERRA

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## Wine By Friends

*The wines on this list are made by producers we have met, made wine with, sourced fruit from, had great meals with, and who exemplifies the collaborative spirit of our wonderful industry. These experiences working and interacting with the great people behind these wines have helped us define our style and approach to the craft. We hope you enjoy these alongside Amatterra and 51Weeks wines and toast to those who have helped shape your path.*

–Matt Vuylsteke, General Manager, Winemaker

### SPARKLING

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Vintage Brut, 2017, Argyle, Willamette Valley \$58  
Blanc de Blanc, 2015, Lundeen, Willamette Valley \$109

### WHITE

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Chardonnay, 2020, Cristom Vineyards, Eola-Amity Hills, Willamette Valley \$75  
Pinot Gris, 2018, Oak Knoll, Willamette Valley \$42

### RED

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Pinot Noir, 2019, Estate, Lingua Franca, Eola-Amity Hills \$122	Nebbiolo, 2018, Cana's Feast, Ciel Du Cheval Vineyard \$93
Pinot Noir, 2019, Estate, Carlton Hill Vineyard, Yamhill Carlton AVA \$130	Cabernet Sauvignon, 2016, Sineann, Phinny Hill Vineyard, Columbia Valley \$109
Pinot Meunier, 2017, James Rahn, Rainsong Vineyard \$104	Cabernet Sauvignon, 2011, Forsyth Brio, Sagemoor Vineyard, Columbia Valley \$101
Red Blend, 2019, Family Estate, Hedges, Red Mountain AVA \$78	Trine, 2017, Pepper Bridge, Walla Walla Valley \$169
Grenache Syrah, 2018, Revelry Vineyard, Walla Walla Valley \$104	Syrah, L'Ecole No. 41, Columbia Valley \$88
Tempranillo, 2018, Ryan Rose, Rogue Valley \$110	Syrah, 2017, Gargantua by Bergstrom, Walla Walla Valley \$111
	Syrah, 2020, Saviah, Walla Walla Valley \$102