

t h e b l u e g o a t

Valentines WORKING MENU [subject to change]

Starters / Small Plates

gf Wood-Fired Beets orange glaze, toasted hazelnuts, wild nettle pesto	10
Rabbit Mousse with house pickles, mustard, grilled bread	12
Fresh House Bread	3
Arancini fried risotto stuffed with Rogue blue cheese, on fire-roasted tomato sauce	8
Calamari with chipotle mayo	12
Cheeseboard three cheeses with pickles, fruit, honey, hazelnuts, grilled bread	15
gf House Salad Pickled onion vinaigrette, chevre, roasted hazelnuts	10
Kale Caesar Salad with creamy anchovie dressing, aged fontina, gremolata crumb	12

Mains

gf Wood-Fired Flank Steak colcannon potatoes, blue cheese cream ADD PRAWNS: \$7	24
gf Seared Sea Scallops lobster mushroom, leeks, lemon cream	28
gf Mushroom Risotto oyster and lobster mushrooms, aged fontina, wild nettle pesto	18
Lamb Loin Chop preserved lemon and herb couscous, kabocha squash puree, pesto, balsamic reduction	29
House Burger Carlton Farms beef ground fresh in-house, with aged Tillamook cheddar, greens, red onion, and dijonnaise on a house bun.	16
Pulled Pork house-smoked Carlton Farms pork, BBQ sauce, seasonal slaw, and chipotle mayo on a house bun.	14
gf Wood-Fired Tacos today's specialty protein preparation on cob oven corn tortillas, seasonal slaw, salsa fresca, house ricotta. (two or three tacos)	14/18

Wood-Fired PIZZA [personal size]

Squash and Blue roasted butternut, Rogue Smoky blue & caramelized onion on roasted garlic cream sauce with mozzarella and provolone. [ADD PORK SAUSAGE: \$2]	15
Classic Cheese smoked mozz, Tillamook aged cheddar & provolone on fire-roasted tomato sauce	12

Dessert

gf Meringue Kiss with damson plum jam	6
gf Chocolate Hazelnut Torte ganache, sea salt	8
gf Strawberry Sweetheart Cheesecake	8

gf indicates gluten-free items / Sub Jensen's Gluten-Free bread for \$1.50

* The Health Department advises that consuming raw/under-cooked meats, sea-food, or eggs may increase risk of food-borne illness.