

# ROSSWOOD

## DINNER

### Share

<b>Charcuterie Board</b> Meats, Pickles, Toast	15
<b>Smoked Seafood Board</b> Old Bay Crackers, Cucumber	15
<b>Cheese Board</b> Jam, Grilled Bread	15
<b>Bread Basket</b> Focaccia, Brioche Citrus Rolls, Cornbread Muffine	7

### Starters

<b>Beet Salad</b> Goat Cheese, Arugula, Balsamic, Hard Egg	13
<b>Ahi Tuna Tartare</b> Rice Hash Brown, Cucumber, Avocado	16
<b>Crab Cakes</b> Arugula, Green Goddess, Chives	19
<b>House Greens</b> Red Onion, Pepitas, Citronette	10
<b>Shrimp Tostada</b> Cocktail, Bay Shrimp, Romaine	15
<b>Crispy Brussels Sprouts</b> Kimchi, Sesame	11
<b>Salmon Flatbread</b> Beet Cured Lox, Sesame, Sour Cream, Avocado	13
<b>Chicken Liver Toast</b> Creamy Chicken Liver Pate, Bacon, Chives	11

### Entrees

<b>Linguine &amp; Clams</b> White Wine, Garlic, Chili Flake	25
<b>Duck Confit</b> White Beans, Shaved Carrot, Pistachio Pesto	26
<b>Gnocchi</b> Chanterelle Ragu, Miso Butter, Cured Egg Yolks	24
<b>Citrus Risotto</b> Ricotta Salata, Crema, Nasturtium	24
<b>King Salmon*</b> Toasted Grains, Delicata Squash, Pepita Mole	29
<b>Pork Chop*</b> Braised Pork Belly, Cherry Bread Pudding, Red Eye Gravy	27
<b>12oz. New York Steak*</b> Potatoes, Garlic Skordalia, Onion Rings	30

Please note a 20% gratuity is added to parties of six and above.

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

# DESSERT

**Sticky Toffee Cake (GF)** 10  
Whipped Cream, Toffee Caramel

**Fudge S'Mores** 10  
Salted Caramel Ice Cream

**Brown Butter Pecan Cheesecake** 10  
Pecan Praline Sauce

**Apple & Cranberry Pie** 10  
Whipped Cinnamon Cream Cheese

**Pumpkin Doughnuts** 10  
Pumpkin Butter, Vanilla Cream

Pastry Chef Shauna Smith

## DRINKS

**Coffee** 4  
regular or decaf

**Espresso** 5  
americano, macchiato, latte,  
cappuccino, mocha

**Hot Tea** 4

**Miles 10 year old Malmsey Madeira** 10  
Portugal

**2015 Abacela Vintage Style Ruby** 10  
Umpqua Valley

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## BEVERAGES



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# COCKTAILS

- 12 -

## **Edge of the Map**

Sailor Jerry Spiced Rum, Bermuda Rum,  
10 year old Madeira, Chocolate Bitters, Lemon

## **Wake Up Call**

Bourbon, Hazelnut, Ginger, Espresso,  
Cinnamon, Demerara

## **Creamsicle**

House Infused Gin, Lemon, Fig Syrup,  
Whipped Cream, Honey Crystals

## **Roswood Manhattan**

Rye, Carpano Antica, Angostura,  
Burnt Orange

## **Negroni**

Bols Genever, Campari, Carpano Antica,  
Lemon Peel

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## **Sonoran Honey**

Espolon, Ancho Reyes, Lime,  
Chipotle Infused Honey

## **Ruby Sour\***

Ruby Port, Rye, Angostura, Lemon,  
Demerara, Egg White, Nutmeg

## **Home Remedy**

Beehive Gin, Honey, Lemon, Ginger, Pinot  
Noir, Scotch Rinse

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# WINE

## SPARKLING

glass/bottle

**NV Domaine Saint Michelle Brut** 12/48  
Columbia Valley, WA

**NV Mumm Napa Brut Prestige** 15  
Napa, CA

## WHITE

**2016 Coopers Hall Cascade White** 9/36  
Pacific Northwest

**2018 L'Ecole N° 41 Chenin Blanc** 12/48  
Yakima Valley, WA

**2016 Archery Summit "Vireton" Pinot Gris** 14/58  
Willamette Valley

**2017 Rex Hill "Seven Soils" Chardonnay** 16/64  
Willamette Valley

## RED

**2016 Coopers Hall Cascade Red** 9/36  
Pacific Northwest

**2017 Hedges Family "CMS"** 13/52  
**Cabernet Sauvignon Blend**  
Columbia Valley, WA

**2013 Artisanal Winery "Gear & Sprocket"** 14/58  
**Pinot Noir**  
Dundee Hills

**2017 Owen Roe "Ex Umbris" Syrah** 16/64  
Columbia Valley, WA

## ROSÉ

**2016 Cerulean Tempranillo Rosé** 12/48  
Acadia Vineyards, Columbia Gorge

# BEER AND CIDER

## DRAFT

6

### **Gigantic - IPA**

Portland, OR 6.9% ABV

### **Ft. George - "City of Dreams" Hazy Pale Ale**

Astoria, OR 5.5% ABV

### **Buoy - Pilsner**

Astoria, OR 6.2% ABV

### **Ninkasi - Oktoberfest Lager**

Eugene, OR 5.5% ABV

### **Ancestry Brewing - Irish Red Ale**

Tualatin, OR 5.4% ABV

### **Ecliptic - "Capella" Porter**

Portland, OR 5.2% ABV

### **Portland Cider Company - "Kinda Dry" Apple Cider**

Portland, OR 5.5% ABV

## BOTTLES & CANS

### **10 Barrel - Pub Beer**

Portland, OR 5.0% ABV

4

### **Estrella Daura (GF)**

Barcelona, Spain 5.4% ABV

5

### **Clausthaler (non-alcoholic)**

Frankfurt, Germany <1% ABV

5

## STANDARDS 4

Lemonade  
Juice  
Soda  
Iced Tea

## STASH TEA 4

**Black** English Breakfast,  
Earl Grey, Spiced Chai  
**Herbal** Peppermint, Chamomile  
**Green** Jasmine, Japanese

## COFFEE Regular/Decaf

**Brew** 4

**Espresso** 5

Americano, Macchiato, Latte,  
Cappuccino, Mocha

# BUBBLES

2015 Argyle Brut, Willamette Valley	50
2013 Schramsberg Blanc de Blancs, Brut, Napa Valley	75
NV Gosset Brut, Äy, France	85
NV Charles Heidsieck Brut, Reims, France	95
2007 Argyle Extended Tirage Brut, Willamette Valley	125
2005 Bérêche "CÔTE" Grand Cru Blanc de Blancs, Reims, France	125
2008 Ayala Blanc de Blancs, Brut, Äy, France	150

# BOTTLES



## WHITE

2016 Maryhill Viognier, Columbia Valley	35
2014 Montinore Estate Müller-Thurgau, Willamette Valley	38
2015 Schloss Johannisberger "Gelblack" Feinherb Riesling, Rheingau, Germany	45
2015 Leah Jorgenson White Cab Franc, Applegate Valley	62
2014 Ponzi Arneis, Willamette Valley	65
2016 Patrick Puize "Terrior Découverte" Chardonnay, Chablis, France	75
2013 Gran Moiraine Chardonnay, Yamhill-Carlton	80
2014 Gran Moiranie Chardonnay, Yamhill-Carlton	80
2015 Shafer "Red Shoulder Ranch" Chardonnay, Carneros	95
2015 Domaine Serene. "Evenstad Reserve" Chardonnay, Dundee Hills	110

## RED

2013 Folie à Deux Zinfandel, Dry Creek Valley	35
2015 Ramey Claret, Napa Valley	65
2013 Hickinbotham "Trueman" Cabernet McLaren Vale, Australia	88
2014 North Valley Vineyards "Origins" Pinot Noir, Ribbon Ridge	88
2014 Maison Roy & Fils "Incline" Pinot Noir, Willamette Valley	95
2012 Twomey Merlot, Napa Valley	95
2013 Vietti Barolo, Castiglione, Piedmont, Italy	95
2013 King Estate "Backbone" Pinot Noir, Willamette Valley	105
2015 Quilceda Creek "CRV" Red Blend Columbia Valley	105
2014 Roserock Drouhin Oregon "Zéphirine" Pinot Noir, Eola-Amity	110
2014 Chateaux la Nerthe Chateauneuf-du-Pape, Rhone, France	110
2015 Soter "Mineral Springs Ranch" Pinot Noir, Yamhill-Carlton	125
2015 Beaux Frères "Zena Crown" Pinot Noir, Eola-Amity	136
2014 Domaine Serene "Evenstad Reserve" Pinot Noir, Dundee Hills	144



# ROSSWOOD

## BRUNCH

<b>Basic Breakfast</b> two eggs, toast, potatoes, bacon or sausage	16
<b>Smoked Pork Benedict</b> hollandaise, poached eggs	16
<b>Vegetable Scramble</b> cauliflower, scallion, aged white cheddar	15
<b>Ricotta Pancakes</b> pineapple syrup, citrus	15
<b>Avocado Toast</b> harissa, lime crema, cured egg yolk	16
<b>Biscuits &amp; Gravy</b> sunny egg, red eye gravy	14
<b>Fried Chicken &amp; French Toast</b> togarashi honey	17
<b>Granola</b> yogurt, salted honey	11
<b>Grilled Chicken Sandwich</b> kimchi aioli, arugula	15
<b>Braised Chicken Quesadilla</b> salsa verde, kimchi, lime crema	15
<b>Crab Cake Sandwich</b> lettuce, green goddess, Texas toast	17
<b>Cheeseburger*</b> garlic aioli, aged white cheddar, beer onions	15
<b>Oregon Albacore Tuna Melt</b> cheddar, red onion, sourdough	16
<b>Bay Shrimp Salad</b> romaine, hard egg, avocado	16
<b>Green Salad</b> local greens, pepitas, citronette	9
<b>Beet Salad</b> Goat cheese, arugula, balsamic, hard egg	13
<b>Clam Chowder with Gnocchi</b> cornbread, whipped butter	16

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# ROSSWOOD

## COCKTAILS

<b>Mimosa</b> bubbles, fresh orange or grapefruit	9
<b>Bloody Mary</b> house mix, vodka	9
<b>Old Fashioned</b> bourbon, demerara, bitters, orange	12
<b>Margarita</b> tequila blanco, lime, triple sec	12

## WINE

### SPARKLING

<b>NV Domaine Saint Michelle Brut</b> Columbia Valley, WA	12/48
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### WHITE

<b>2016 Coopers Hall Cascade White</b> Pacific Northwest	9/36
<b>2018 L'Ecole N° 41 Chenin Blanc</b> Columbia Valley, WA	12/48
<b>2016 Archery Summit "Vireton" Pinot Gris</b> Willamette Valley	14/58
<b>2017 Rex Hill "Seven Soils" Chardonnay</b>	16/64

### RED

<b>2016 Coopers Hall Cascade Red</b> Pacific Northwest	9/36
<b>2016 Elk Cove "Pike Road" Pinot Noir</b> Willamette Valley	12/48

### ROSÉ

<b>2016 Cerulean Tempranillo Rosé</b> Acadia Vineyards, Columbia Gorge	12/48
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## BEER

### DRAFT

6

<b>Gigantic IPA</b> Portland, OR 6.9% ABV	<b>Buoy NW Red</b> Astoria, OR 5.2% ABV
<b>Ft. George City of Dreams</b> Eugene, OR 5.5% ABV	<b>Ecliptic "Capella" Porter</b> Portland, OR 5.2% ABV
<b>Buoy Pilsner</b> Astoria, OR 6.2% ABV	<b>Portland Cider Company Apple Cider</b> Portland, OR 5.5% ABV
<b>Ninkasi Octoberfest Lager</b> Eugene, OR 5.5% ABV	