

## BEGIN

- Oysters on the Half Shell** *Habanero Mignonette, Olive Oil* **3.5 ea**  
**MHB&B Country Bread** *Olive Oil or Whipped Butter* **6**  
**Mezze Plate** *A Selection of Mezze, Cheese, Olives, Crackers* **15**  
**Charcuterie & Cheese** *A Selection of Salumi, Terrines, Pâtés, Rillettes* **30/45**  
**Cured Fish Board** *A Selection of Cured and Smoked Fish From Our Larder* **30/45**  
**Roasted Sibley Squash Soup** *Yogurt, Golden Raisin, Vadouvan, Bee Pollen, Marigold* **10**

## SALADS TO SHARE

- SHED Salad** *Shaved Vegetables, Red Wine Vinaigrette, Millet, Herbs* **6/12**  
**Spaghetti Squash and Sprouts** *Nam Prik, Fish Sauce, Basil, Cabbage, Pumpkin Seeds, Puffed Rice* **15**  
**Roasted Apples and Turnips** *Pistachio Dukkah, Kala Masala, Turmeric Oil, Baby Kale* **15**  
**Celery Root Carpaccio with Smoked Trout Mousse** *Caraway, Horseradish, Pickled Rhubarb, Roe* **16**  
**Coffee Roasted Carrots** *Persimmon Pureé, Pennyroyal Laychee, Pecans, Dried Orange, Honey Vinegar* **16**  
**Local Halibut Ceviche** *Prickly Pear Aguachile, Mouse Melons, Ground Cherries, Poppy Seeds, Lime* **17**  
**Farro Verde and Marinated Beets** *Crema Di Lardo, Dijon Mustard, Bread Crumbs, Red Frill* **17**

## TARTINES

- Spanish White Anchovies** *Meyer Lemon Aioli, Radish, Pickled Onion, Celery* **15**  
**Oregon Bay Shrimp** *Mayonnaise, Fennel Pollen, Onion Conserva* **15**  
**Chicken Liver Paté** *Mushrooms, Onions, Mustard Seeds, Herbs* **16**

## FROM OUR WOOD OVEN

- Delicate Squash and Landrauchschinken Pizza** *Crème Fraîche, Roasted Onion, Rosemary, Balsamic* **25**  
**Baked Sage Spaetzle** *Parsnip Cream, Bread Crumbs, Ricotta, Pomegranate* **22**  
**Roasted Pork Hash** *Poached Egg, Potatoes, Salsa, Roasted Onions, Cabbage, Peppers* **25**  
**Liberty Farms Duck Leg Confit** *Sweet Potatoes, Charred Cabbage, Huckleberry, Walnuts* **28**  
**Black Cod with Harissa Broth** *Romanesco, Manila Clams, Romano Beans, Cherry Tomatoes* **30**

*We source most of our products from local farmers, ranchers, and artisan producers who share our sustainable philosophy.*

**SHED**

*To conserve resources, water will be served upon request.  
For groups of 6 or more we include 20% service charge.*