



Lark's **

Hours of Operation

Sunday	5:30 PM - 8:00 PM
Monday	5:30 PM - 9:00 PM
Tuesday	5:30 PM - 9:00 PM
Wednesday	5:30 PM - 9:00 PM
Thursday	5:30 PM - 9:00 PM
Friday	5:30 PM - 9:00 PM
Saturday	5:30 PM - 9:00 PM

SOUP

1. **Larks Soup of the Day**
Bowl \$6.00, Cup \$4.00.

From the Fields

2. **Larks House Salad** \$10.00
Organic field greens, toasted hazelnuts, aged rosemary goat cheese, olive oil & Balsamic.
3. **Organic Spinach Salad** \$11.25
Organic spinach salad with roasted beets, blue cheese, shaved onion & smoked apple-thyme vinaigrette.
4. **Cinamon Poached Hillcrest Pear Salad** \$11.25
On organic arugula with Crater Lake blue cheese, spiced walnuts & lemon-thyme vinaigrette.
5. **Classic Caesar Salad** \$9.25
On organic arugula with Crater Lake blue cheese, spiced walnuts & lemon-thyme vinaigrette.

From the Market

9. **Basket of Rosemary Bread** \$3.25
10. **Pan Seared Tilapia** \$14.50
Pan seared filet of tilapia with a fresh herb vinaigrette & pecan couscous
11. **American Kobe Beef Burger** \$11.50
Painted Hills Burger with Tillamook cheddar, lettuce, tomato, onion, mayonnaise & ketchup on a commel bun with french fries.
12. **Shrimp Po' Boy** \$12.75
Shrimp po' boy on toasted baguette with spicy remoulade, lettuce, tomato & red onion served with kettle chips.
13. **Old Fashioned Mac N Cheese** \$10.50
Made with Four cheese cream sauce & black forest ham topped with bread crumbs.
14. **Grilled Flatbread Veggie Sandwich** \$10.50
Grilled flatbread sandwich with pesto aioli, tomato, cucumber, roasted sweet peppers, micro greens & feta served with kettle chips.
15. **Half Grilled Cheese with Soup or Salad** \$9.50
Half of a grilled tillamook cheddar sandwich with vine-ripped tomato and your choice: cup of soup or small salad: house or caesar
16. **Open faced Meatloaf Sandwich** \$10.50
Open faced meatloaf sandwich on sourdough bread with mushroom gravy & Crisp home fries.
17. **Classic Reuben Sandwich with Pastrami** \$11.00
Classic reuben sandwich with pastrami, local beet & cabbage kraut, russian dressing & swiss cheese on jewish rye served with kettle chips.
18. **Farm Plate** \$13.50
The Farm plate with housemade charcuterie, artisan cheeses, market fruit & sliced baguette.
19. **Roasted Turkey Breast Sandwich** \$11.50
Roasted turkey breast on toasted sourdough with cranberry chutney, herb cream cheese, mixed greens, tomato & red onion served with kettle chips.
20. **Eggplant Sandwich** \$10.50
Eggplant Sandwich on Focaccia with basil, mozzarella & smoked tomato marinara served with a side house salad.

Before Supper

22. **Dungeness Crab & Five Cheese Fondue** \$16.50
Served with grilled rosemary bread.
23. **Spicy New Orleans style BBQ prawns** \$11.50
Spicy New Orleans style barbecued prawns with green onion-basmati rice
24. **Sauteed Brussels Sprouts with House Cured Bacon** \$10.00
Sauteed Brussels sprouts with house-cured bacon, oregon hazelnuts & maple-mustard glaze
25. **The Farm Plate** \$13.50
with housemade charcuterie, artisan cheeses, market fruit & baguette.
26. **Roasted Garlic & Herb Hushpuppies** \$11.00
with citrus-saffron aioli

Off the Grill and Out of the Oven

31. **Southern Fried Chicken Breast** \$23.50
Southern Fried Chicken breast with mashed yukon gold potatoes & bacon pan gravy.
32. **Grilled Flat Iron Kobe Steak** \$30.50
Grilled 6oz. Snake River Farms American kobe flat iron steak with a sundried tomato compound butter & andouille-chedder potato gratin
33. **Mushroom & Blue Cheese Strudel** \$23.50
with tarragon aioli, caramelized onions, roasted red peppers, chard & served with sauteed white beans & spinach.
34. **Cornmeal Crusted & Pan Seared Catfish** \$24.50
with red pepper remoulade, sweet potato fries & celery root slaw.
35. **Maple Balsamic Glazed Pork Chop** \$27.50
Maple balsamic-glazed double-cut white marble farms pork chop with apple compote & rosemary roasted sweet potatoes.
36. **Fresh Organic Seafood Fettuccini** \$26.50
with crawfish tails, Steelhead, crab, shrimp & smoked tomato cream topped with aged parmesan cheese & fried leeks
37. **Slow Braised Painted Hills Pot Roast** \$26.50
with ppan jus & smoked shallot mashed potatoes.
38. **Homestyle Meatloaf** \$23.00
With mashed yukon gold potatoes & mushroom gravy.
39. **Pan Seared Northwest Steelhead** \$26.00
with a dill creme fraiche & sundried tomato couscous
40. **Brown Butter Sauteed Kabocha Squash-Sage Gnocchi** \$24.50
with roasted onions, fennel, fenacho cheese, truffled watercress & herb cracker.
42. **American Kobe Beef Burger** \$12.50
Tillamook cheddar cheese, lettuce, tomato, onion, mayonnaise, Ketchup and is served on a commel bun with french fries.

MISC

43. **Side of Mash Potatoes** \$5.50
44. **Side of Steamed Veggies** \$5.50

Kids Menu

45. **Grilled Cheese Sandwich** \$5.75
46. **Pasta with Butter and Parmesan** \$6.50
47. **Chicken Strips with French Fries** \$6.75
48. **Cheese and Noodle Casserole** \$8.00
49. **Fresh Fruit Plate** \$5.50

Desserts

50. **Housemade Sorbet of the day** \$7.00
51. **Old-Fashioned Sundae** \$8.25
Old-fashioned Dagoba Chocolate Sundae with Vanilla Bean ice cream, whipped cream & chopped Hazelnuts
56. **Dagoba Chocolate Cake** \$9.25
Warm dagoba chocolate cake with housemade salted caramel ice cream

MISC

800. OPEN FOOD