

HORS D' OEUVRES

Prices are per piece | Minimum 20 pieces per selection

DEVILED EGGS , candied bacon, bourbon maple syrup	3
PACIFIC NORTHWEST OYSTERS , shallot and black pepper	4
POACHED PRAWN , tamarind cocktail	4
LEMON THYME CHICKEN CAESAR , bread crumb, parmesan	5
SALMON TARTARE , sweet mustard, caper	4
PRIME BEEF TARTARE , sourdough, parmesan	6
VEGETABLE CAPONATA , golden raisin, grilled bread	4
BAKED OYSTERS , bacon duxelle	4
HUSH PUPPIES , harissa, sage	4
DUNGENESS CRAB CAKE , jalapeno aioli	7
CHICKEN POPS , Portland honey-pepper glaze	3
MEATBALL SKEWER , dijonnaise	5
BEEF TENDERLOIN SKEWER , chimichurri	6
CHICKEN SAUSAGE SANDWICH , mustard onion relish	5
SPICED ROASTED PORK SLIDER , green cabbage slaw	5
URBAN FARMER BEEF SLIDER , tomato jam	5

PLATTERS

ARTISANAL & HOUSE-MADE CHARCUTERIE , house pickles, mustard, grill bread	78 (serves 15)
ARTISANAL CHEESE SELECTION , Marcona almonds, house preserves, house crackers	78 (serves 15)
PANTRY BREAD BOARD , cornbread, parker rolls, pumpernickel, hand-churned butter, garlic tallow	78 (serves 15)
URBAN FARMER VEGETABLE BOARD	78 (serves 15)
ROASTED RED PEPPER HUMMUS , triticale pita chips	28 (serves 6-8)
SPICED ROASTED NUTS	15 (serves 6-8)

MINIATURE DESSERTS 3 each | Minimum 20 peices per selection

Orange Meringue Tartlet
Apple Cinnamon Shortcake
Pecan & Hazelnut Tart
Chai Creme Brulee
Pumpkin Cheesecake
Triple Chocolate French Macaron

CUPCAKES

Dark Chocolate with Caramel
Banana with Cream Cheese
Vanilla with Orange Buttercream
Coffee with White Coffee Cream

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

3 COURSE DINNER MENU

74 per person

Parties of 26 guests or under preselect: 2 first course options, 3 entree options, 2 dessert options

Parties over 26 guests preselect: 1 first course, 2 entree options, 1 dessert

FIRST COURSE

LOCAL GREENS, shaved vegetables, local honey vinaigrette

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy

ROASTED BEETS, chicory, watercress, banyuls, pecan

KURI SQUASH SOUP, house-cultivated shiitake fritter, paprika

CARAMELIZED ONION SOUP, braised beef, popover

ENTREES

TRUFFLE RISOTTO, pumpkin, thyme roasted mushroom

CEDAR PLANK KING SALMON, clam and mussel chowder, fingerling potato, Meyer lemon

DAY BOAT SCALLOPS, carrot risotto, creme fraiche, lime

BONE IN PORK CHOP, bbq hazelnut, port wine poached quince

ROASTED HALF CHICKEN, wild rice, maple bacon, hedgehog mushroom, hot sauce

RED WINE BRAISED SHORT RIB, popcorn grits, seared greens

10 OZ. BRANDT FLAT IRON STEAK, roasted fingerling potato, charred baby carrot

6 OZ. PIEDMONTESE TENDERLOIN, roasted fingerling potato, broccolini

12 OZ. PAINTED HILLS TWENTY-ONE DAY DRY AGED NEW YORK STEAK, potato puree, broccolini*

**Available for a 14 per order supplemental charge*

DESSERT

MOLTEN CHOCOLATE CAKE, white coffee cremeaux, mocha ice cream

CHOCOLATE LAYER CAKE, crispy cocoa meringue, vanilla ice cream

BUTTERSCOTCH SUNDAE, warm brown butter blondie, toffee chip ice cream

MARKET FRUIT CRUMBLE, orange almond crumble, creme fraiche ice cream

PEAR AND ALMOND GALETTE, put-up blueberry preserves, creme fraiche ice cream

SIDE DISHES SERVED FAMILY STYLE 5 per person, per side dish

Creamed Spinach Gratin

Brussels Sprouts, smoked parsnip, orange

Roasted Mushrooms, shallot

Farm Fries, russet burbank

Popcorn Grits, poached egg, bbq spice

Yukon Gold Potato Puree

Baked Mac n' Cheese, cured tomato, brioche crumbs

Twice Baked Fingerling Potato Tart, cheddar, bacon, chive

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

WEEKEND BRUNCH

8 per person includes:

Choice of Juice & Stumptown Drip Coffee *or* Steven Smith Tea

&

Preset Fruit Platters

CHOICE OF ENTREE

FARM EGGS ANY STYLE, two eggs, crispy breakfast potato,

choice of: 'Tails & Trotters' ham, bacon, chicken cherry sausage 15

DUNGENESS CRAB OMELET, grilled onions, bacon, foraged mushrooms, herbed hollandaise, crispy breakfast potato 19

GRILLED FLAT IRON STEAK AND EGGS, sausage gravy, crispy breakfast potato 19

SHAVED "TAILS & TROTTERS" HAM BENEDICT, house-made sourdough English muffin 17

AVOCADO BENEDICT, house-made sourdough English muffin 16

VANILLA BUTTERMILK PANACAKE, pear, cranberry, nutmeg 13

BRIOCHE FRENCH TOAST, banana jam, hazelnut butter, pure maple 12

SHRIMP AND POPCORN GRITS, braised pulled pork, soft poached egg 18

FARM BURGER, local cheddar, house-made English muffin, farm fries 16

TURKEY CLUB PANINI, bacon, cured tomato, arugula, piccalilli, baguette, farm fries 15

GRILLED CHICKEN SANDWICH, bacon, gruyere, apricot jam, chili aioli, brioche bun, farm fries 15

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy 14

LOCAL GREENS, shaved vegetables, local honey vinaigrette 12

ROASTED BEETS, chicory, watercress, banyuls, pecan 14

SALAD ADDITIONS

Herb Marinated Chicken Breast 8

Grilled Flatiron Steak 12

Grilled Shrimp, espelette 13

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

3 COURSE LUNCH MENU

35 per person

Preselect: 2 first course options 3 entrees options, 2 miniature desserts for sharing

FIRST COURSE

LOCAL GREENS, shaved vegetables, local honey vinaigrette

CAESAR SALAD, parmesan, garlic-caper dressing, white anchovy

ROASTED BEETS, chicory, watercress, banyuls, pecan

KURI SQUASH SOUP, house-cultivated shiitake fritter, paprika

ENTREES

CARROT RISOTTO, thyme roasted mushrooms (*vegan preparation available*)

CEDAR PLANK KING SALMON, clam and mussel chowder, fingerling potato, Meyer lemon

POPCORN GRITS, spiced shrimp, pulled pork, soft poached egg

ROASTED PORK SANDWICH, bbq, slaw, mahon, oat brioche roll, farm fries

STEAK FRITES, 6 oz. Piedmontese tenderloin, farm fries, bordelaise

RIBEYE MINUTE STEAK, 8 oz. crisp potato, creamed spinach

SIDE DISHES SERVED FAMILY STYLE 4 per person, per side dish

Baked Mac n' Cheese, cured tomato, brioche crumbs

Creamed Spinach Gratin

Brussels Sprouts, smoked parsnip, orange

Roasted Foraged Mushrooms, shallot

Crisp Potato Galette, lemon, thyme, garlic

MINIATURE DESSERTS TO SHARE

Orange Meringue Tartlet

Apple Cinnamon Shortcake

Pecan & Hazelnut Tart

Chai Creme Brulee

Pumpkin Cheesecake

Triple Chocolate French Macaron

CUPCAKES:

Dark Chocolate with Caramel

Banana with Cream Cheese

Vanilla with Orange Buttercream

Coffee with White Coffee Cream

URBAN FARMER®
PORTLAND'S STEAKHOUSE

BREAKFAST

CHOICE OF ENTREE

VANILLA YOGURT PANNA COTTA, berries, hand-rolled granola, pistachio biscotti 9

STEEL CUT OATMEAL, dried fruits, nuts, brown sugar, choice of milk: skim, 2%, whole, soy 10

BAGEL AND SMOKED SALMON, pickled onion, watercress 14

FARM EGGS ANY STYLE, two eggs, crispy breakfast potato,
choice of: "Tails & Trotters" ham, bacon, chicken cherry sausage 15

DUNGENESS CRAB OMELET, grilled onions, bacon, foraged mushrooms, herbed hollandaise,
crispy breakfast potato 19

GRILLED FLAT IRON STEAK AND EGGS, sausage gravy, crispy breakfast potato 19

SHAVED "TAILS & TROTTERS" HAM BENEDICT, house-made sourdough English muffin 17

AVOCADO BENEDICT, house-made sourdough English muffin 16

VANILLA BUTTERMILK PANCAKE, pear, cranberry, nutmeg 13

BRIOCHE FRENCH TOAST, banana jam, hazelnut butter, pure maple 12

FAMILY STYLE ENHANCEMENTS

PASTRIES, selection of croissants, danish, muffins 5 per person

SEASONAL FRUIT PLATTERS 6 per person

BREAKFAST SANDWICHES 8 per person

House-made English muffin, scrambled farm eggs, "Tails & Trotters" ham, tomato jam, local cheddar

CONTINENTAL BREAKFAST 15 per person

Stumptown drip coffee or Steven Smith tea & choice of juice

Selection of butter croissants, danishes, seasonal muffins, bagels

Fresh Fruit Platters

URBAN FARMER[®]
PORTLAND'S STEAKHOUSE

WEEKEND BRUNCH BUFFET

AVAILABLE FOR PARTIES OF 26 GUESTS OR MORE

36 per person includes:

Choice of Juice & Stumptown Drip Coffee *or* Steven Smith Tea

SEASONAL FRUIT WITH ORANGE-HONEY SYRUP

BREAKFAST BREADS, gluten free muffin, banana bread, scones, house jam, whipped butter

SPINACH STRATA, arugula, tomato vinaigrette

SCRAMBLED FARM EGGS, white cheddar, chive

BRIOCHE FRENCH TOAST BREAD PUDDING, seasonal fruit accompaniments, pure maple

FENNEL SAUSAGE

APPLEWOOD BACON

CRISPY POTATO GALETTES

