

HORS D' OEUVRES

PRICES EXCLUDING PLATTERS ARE PER PIECE | MINIMUM 20 PIECES PER SELECTION

DEILED 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)
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 12 PEICES PER SELECTION

Orange Meringue Tartlet
Apple Cinnamon Shortcake
Pecan & Hazelnut Tart
Chai Creme Brulee
Mascarpone 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

SPRING MEDLEY SALAD, aquaponic lettuces, baby vegetables, edamame-mint

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

SPRING GARLIC SOUP, ham hock, Asiago bread stick

CARAMELIZED ONION SOUP, crispy braised beef, gruyere

ENTREES

NETTLE BUTTER RISOTTO, roasted shiitake and citrus relish

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

DAY BOAT SCALLOPS, nettle risotto, shiitake citrus relish

SMOKED BONE IN PORK LOIN, bbq hazelnut, hop honey, 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

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

KEY LIME PIE, graham crust, Italian meringue

SIDE DISHES SERVED FAMILY STYLE ADDITIONAL \$5 PER PERSON, PER SIDE DISH

Creamed Spinach Gratin

Charred Carrot and Sugar Peas, hazelnut chermoula

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

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 ENTREE OPTIONS, 2 MINATURE DESSERTS

FIRST COURSE

LOCAL GREENS, shaved vegetables, local honey vinaigrette

SPRING MEDLEY SALAD, aquaponic lettuces, baby vegetables, edamame-mint

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

SPRING GARLIC SOUP, ham hock, Asiago bread stick

ENTREES

NETTLE BUTTER RISOTTO, roasted shiitake and citrus relish

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

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 ADDITIONAL \$4 PER PERSON, PER SIDE DISH

Baked Mac n' Cheese, cured tomato, brioche crumbs

Creamed Spinach Gratin

Charred Carrot and Sugar Peas, hazelnut chermoula

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

Mascarpone 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

WEEKDAY 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 croissant, banana bread, cream cheese and fruit scones **\$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, banana bread, cream cheese and fruit scones

Fresh Fruit Platters

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PORTLAND'S STEAKHOUSE