

## HORS D' OEUVRES

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

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

## PLATTERS

<b>ARTISANAL &amp; HOUSE-MADE CHARCUTERIE</b> , house pickles, mustard, grill bread	78 (serves 15)
<b>ARTISANAL CHEESE SELECTION</b> , Marcona almonds, house preserves, house crackers	78 (serves 15)
<b>URBAN FARMER VEGETABLE BOARD</b>	78 (serves 15)
<b>ROASTED RED PEPPER HUMMUS</b> , triticale pita chips	28 (serves 6-8)
<b>SPICED ROASTED NUTS</b>	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

**FARMER CHOP**, spring vegetables, aquaponic lettuce, edamame pesto, ramp dressing

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

**CHILLED ENGLISH PEA SOUP**, pine nut, rooftop flowers

**SHELLFISH BISQUE**, shrimp and hominy fritter

### ENTREES

**NETTLE BUTTER RISOTTO**, roasted shiitake and citrus relish

**CEDAR PLANK KING SALMON**, clam and mussel chowder, fingerling potato, 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**<sup>®</sup>  
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**<sup>®</sup>  
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

**FARMER CHOP**, spring vegetables, aquaponic lettuce, edamame pesto, ramp dressing

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

**CHILLED ENGLISH PEA SOUP**, pine nut, rooftop flowers

### ENTREES

**NETTLE BUTTER RISOTTO**, roasted shiitake and citrus relish

**CEDAR PLANK KING SALMON**, clam and mussel chowder, fingerling potato, 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

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## 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 PANACAKE**, 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

**URBAN FARMER**<sup>®</sup>  
PORTLAND'S STEAKHOUSE

## **WEEKEND BRUNCH BUFFET**

**AVAILABLE FOR PARTIES OF 26 GUESTS OR MORE**

**\$42 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**

