



SIGNATURE SELECTIONS

A collection of thoughtfully curated Maryhill favorites, anchored by signature offerings and crafted to complement our wines.

BOARDS

Served with house made fig apricot conserve, marinated Italian olives, house pickled onions, roasted garlic, Peruvian sweet pepper drops, stone ground mustard, & artisanal crackers.

CLASSIC CHARCUTERIE 35

Olympic Provisions cured meats & artisan cheeses **GFO**

RESERVE CHARCUTERIE 49

Our house Charcuterie you know and love + Marcona Almonds, Cascadia Creamery Raw Organic Cheese, Local Fruit & Honey **GFO**

CHEESE PLATE 24

A selection of artisan cheeses **GFO**

SMALL PLATES

BISTRO BREAD 14

Artisan La Brea bread served with spicy Bistro oil, compound butter & Italian olives **V**

SPINACH & ARTICHOKE DIP 18

Served with toasted baguette & seasonal crudité **GFO V**

HUMMUS BOARD 20

MAMA LILI'S Sweet Hot Peppas, grilled pita, and crudité

ROGUE RIVER BLUE CHEESE FONDUE 19

Maryhill Sauvignon Blanc, toasted La Brea garlic bread and seasonal fruit

Pair with Maryhill RSV Syrah

SALAD

MARYHILL CAESAR SALAD 15 | side 7

Romaine, parmesan, croutons, lemon wedge & signature house dressing **GFO V**

MIXED GREEN SALAD 14 | side 5

House Riesling or Honey Balsamic vinaigrette, tomatoes, shallots & goat cheese crumbles **GFO V**

SEARED STEAK SALAD 29

Wild rice pilaf, mixed greens, horseradish dressing **GF**

ADD CHICKEN BREAST +7

ADD SALMON CAKE + 9

ADD STEAK + 12

FLATBREADS

Stone-baked with a perfectly golden crust and a light, chewy interior.

TUSCAN CHICKEN* 19

Roasted chicken breast, basil, mozzarella & Tuscan white sauce

FOREST MUSHROOM 19

Wild mushroom blend, roasted garlic, artichoke olive tapenade, Fontina cheese, pesto & olive oil **V**

SUMMER 19

Ask your server

FOR OUR FURRY FRIENDS 🐾 PUP BOWL 10

Grilled white meat chicken, a dollop of peanut butter, and a selection of seasonal fruits and vegetables. Includes a treat!



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BIG PLATES

MARYHILL BURGER* 25

House made Bacon Jam, Tillamook RSV aged white cheddar, dijon aioli, lettuce, tomato & onion on Brioche bun with pickles on the side with kettle chips **GFO**

SEARED SALMON SANDWICH * 24

Seared salmon topped with lemon aioli, lettuce, tomato & shallot on a brioche bun with kettle chips **GFO**

BLUE CRAB MELT 29

Fresh blue crab, remoulade, sharp Tillamook white cheddar on English muffin **GFO**

FRIED CHICKEN SANDWICH 24

Buttermilk fried chicken, Dijon aioli, pickled onion, tomato, lettuce

SACCHETTINI PESTO 22

Fresh "beggar's purse" pasta filled with porcini

DESSERTS

TILLAMOOK VANILLA BEAN ICE CREAM or WILD BERRY SORBET **GFO 7**

Served with a crispy crepe

ROOT BEER FLOAT **GF 9**

Two scoops vanilla bean ice cream, mug of root beer

Belgium Chocolate Crème Brulee ^ 14

Rich, velvety Belgian dark chocolate custard topped with a brittle, hand-fired caramelized sugar crust

SEASONAL COBBLER (limited availability) 12

served with a scoop of Tillamook vanilla ice cream

KID'S MENU ALSO AVAILABLE UPON REQUEST

Our dishes are thoughtfully crafted to pair with our wide selection of Maryhill wines. Ask your server for a pairing recommendation to elevate your experience.

Kids menu available upon request.

BEVERAGES

BEER 12oz can

TOPCUTTER 6

IPA Bale Breaker Brewing Co. 6.8% ABV

PILSNER 6

Bale Breaker Brewing Co. 4.8% ABV

SEASONAL CIDER 6

Rotating Local Cidery 4.1- 6.9% ABV

All beer purchases must be consumed on the premises.

We cannot facilitate to-go beer purchases.

NON-ALCOHOLIC

SEATTLE'S BEST COFFEE 3

TEA HEAVEN HOT TEA 3.5

Earl Grey, Jasmine, Peppermint, Berry Hibiscus

BOTTLED SODA, JUICE, or TEA 4

Sprite, Coke, Topo Chico, Apple juice, Lemonade, Unsweetened Tea, Sweetened Tea, San Pellegrino

CANNED SODA 3

Diet Coke

GF = Gluten Friendly **GFO** = Gluten Friendly with Options **V** = Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Parties of 8 or more will have an automatic gratuity of 22% added and no more than 2 tabs or cards per group. Any **tabs left open** will have a 22% gratuity added to serviced products.