



café and catering

café menu lunch & dinner

starters / sides

OREGONZOLA AND ROASTED MUSCAT GRAPES 8

Creamy Oregonzola Bleu Cheese Roasted Muscat Grapes, Candied Hazelnuts, Wild Flower Honey

DUNGENESS CRAB PUPPIES 8

Dungeness Crab & Potato Fritters Served with Sambal Aioli

BBQ CHICKEN QUESADILLA 7

Organic Chicken, Tillamook & Havarti Cheese, Scott's BBQ Sauce, Pico de Gallo, Smokey Onion Dip

GRILLED EGGPLANT & ROASTED GARLIC DIP 8

Grilled Rustic Bread

WILD HERB RISOTTO CAKES 8

Bistro Greens and Dill Tomato Salsa

SMOKED SALMON & CORN CHOWDER 7

Smoked Salmon, White Corn Potatoes, Carrot, Leek & Pepper Bacon

CHICKEN NOODLE SOUP 7

Homemade Egg Noodle & Organic Chicken

SOUP & SALAD 10

Plums Bistro Greens or Hazelnut Slaw

BISTRO GREENS 5

Organic Greens, Shaved Radish Fresh Tarragon Dijon Vinaigrette

PLUMS HAZELNUT SLAW 4

HAND-CUT FRIES 4

GRILLED ASPARAGUS 5

POTATO-LEEK MASH 4

FOUR CHEESE PASTA 5

Oregon Pepper Bacon Breadcrumbs

PLUMS PAN FLASH SPINACH 4

WARM HERB BREAD 2

kidz only

no grownups allowed!

GRILLED HAM & CHEESE 5

Organic Nine-Grain Bread

TURKEY FOR THE TURKEY 5

You are What you Eat!

CHICKEN QUESADILLA 5

Organic Chicken & Tillamook Cheddar

Kitchen Manager: Jorge Angulo

grill

Burgers Served Medium

CONFETTI MEATLOAF 13

Lean Beef with Chopped Vegetables, Tomatoes, Served on Focaccia & Light Dijon Cream Cheese, served with Potato-Leek Mash

PLUMS LAMB BURGER 14

Barrel Aged Feta Cheese, Grilled Onion, Tzatziki Sauce & Garlic, Served with Hazelnut Slaw

CAFÉ CHEESE BURGER 13

Tillamook Cheddar, Lettuce, Tomato, Onion, Pickle, Served with Hand-Cut Fries

HANGOVER BURGER 15

Fried Egg & Oregon Pepper Bacon, Oregon Tillamook-Habanero-Jack on English Muffin Served with Hand-Cut Fries

OREGON PEPPER HAM RUEBEN 12

Shaved Pepper Ham, Griddle Whole Wheat Sourdough, Aged Gruyere, Caraway Slaw & Russian Dressing Served with Hand-Cut Fries

CHEEKY'S YAM & CHEESE SANDWICH 9

Sliced Roasted Yams, Barrel Aged Feta, Red Onion, Tomato, Cilantro, Butter Lettuce & Herb Mayonnaise on Wheat Sourdough Served with Hazelnut Slaw

PACIFIC NORTHWEST SALMON BLT 16

Grilled Wild King Salmon & Oregon Pepper Bacon Sandwich with: Tomato, Butter Lettuce, Horseradish Mayo on Organic Nine-Grain, Served with Hazelnut Slaw

specialties

PAN FRIED PNW SAND DABS 14

Beurre Blanc & Flash Spinach Roasted Fennel & Potato Hash

DUNGENESS CRAB OMELET 16

Fresh Asparagus & Dill Hollandaise Served with Plums Potatoes

SKILLET ROASTED ALASKAN HALIBUT 18

Alaskan Halibut Filet, Roasted Fennel & Potato Hash with Lemon Beurre Blanc

ROASTED FREE RANGE CHICKEN 14

Roasted Airline Breast with Wild Herbs, Lemon Roasted Fennel & Garlic, Served with Potato-Leek Mash

MAPLE GLAZED SALMON & WILD RICE WAFFLE 18

Ginger Maple Glaze Wild King Salmon & Flash Spinach, Served with Wild Herb Rice Waffle

FLAT IRON STEAK FRITTES 16

Plums Dry Rub Prime Flat Iron Steak Served with Bistro Greens & Hand-Cut Fries

PLUMS FRENCH DIP 14

Served with Au Jus & Potato-Leek Mash

SPINACH & FETA CHEESE OMELET 13

Sautéed Fresh Spinach, Baby Tomatoes Kalamata Olives & Barrel Aged Feta Cheese Served with Plums Potatoes

Please advise our staff of any food allergies

Split plate charge 4

18% gratuity will be added to 5 guests or more

salads

GRILLED KING SALMON & SPINACH 16

Baby Spinach, Wild Blueberry Vinaigrette Cucumber & Hazelnuts

LAYERED LOUIE 16

Dungeness Crab or Oregon Bay Shrimp Tomato, Cucumber, Hard Cooked Egg & Louie Dressing

CLASSIC CAESAR 10

Oregon Bay Shrimp or Organic Chicken 4 Dungeness Crab 6

FILET MIGNON & OREGONZOLA 16

Seared Filet Tips, Romaine Lettuce, Butter Lettuce, Balsamic Onions, Roasted Potatoes & Oregonzola Cheese

INDOCHINE CHOPPED SALAD 14

Pulled Organic Chicken, Asian Slaw, Jicama Peanuts, Crispy Rice Noodles & Spicy Lime Dressing

GRILLED HEARTS OF ROMAINE 14

Organic Pulled Chicken, Red Delicious Apples Roasted Candied Hazelnuts & Oregon Bleu Cheese

sandwiches

Served with Plums Bistro Greens

CRUNCHY ALBACORE TUNA 11

Flaked Wild Planet Albacore Tuna, Crispy Vegetables & Cilantro Dressing on Organic Nine Grain

TUSCAN CHICKEN 11

Sun Dried Tomatoes, Mozzarella & Roasted Pine nuts, Baguette

TURKEY & CRANBERRY RELISH 10

Daikon Sprouts, Lettuce & Tomato, Light Dijon Cream Cheese on Fresh Baguette

MEDITERRANEAN VEGETABLE 10

Barrel Aged Feta, Roasted Red Peppers, Kalamata Olives, Asian Cucumber, & Lettuce Oregon Dressing, Baguette

TURKEY AVOCADO & OREGON PEPPER BACON 11

Cilantro Mayonnaise, Toasted Organic Nine-Grain Bread

SOUP & HALF SANDWICH 11

Smoked Salmon Chowder or Chicken Noodle Soup, Choice of Cold Sandwich

HALF SANDWICH & SALAD 9

Plums Bistro Greens

desserts

PLUMS BOYSENBERRY CRISP & VANILLA BEAN ICE CREAM 8

LEMON CAKE & LAVENDER ICE CREAM 8

Gift Certificates Available