



TERRANE

DINNER

ANTIPASTI

BRUSCHETTA

extra virgin olive oil,
tomato-olive conserva 8

RICOTTA

house whipped ricotta,
extra virgin olive oil,
wood grilled bread 9

SALUMI & FORMAGGI*

local & imported selections,
preserves 16

PIO TOSINI*

prosciutto di parma,
pickled mustard seeds, apple 20

CRUDO DI MARE*

wood roasted avocado, chiles,
radish, pickled strawberries 14

ARANCINI

flight of three variations 8

MUSSELS*

white wine, calabrian chile,
roasted tomato butter 13

BEEF TARTARA*

black garlic aioli, violet mustard,
egg yolk, black truffles 16

GRILLED ASPARAGUS*

parma ham, burrata,
cured egg yolk, lemon 12

INSALATE

KALE* lemon caper, croutons, parmigiano reggiano, anchovies 12
CHIOGGIA BEETS provolone piccante, watercress, almond biscotti 12
GARDEN GREENS herbs, fennel, chianti vinaigrette 11
VITELLO TONNATO arugula, caper berries, radishes, lemon 12

BRACE

from the embers

LANEY FAMILY FARMS BISTECCA ALLA FIORENTINA 24OZ* 60

BEEF SHORT RIBS 24OZ* 26

28 DAY AGED NY STRIP STEAK 12OZ* 38

28 DAY AGED TOP SIRLOIN 12OZ* 28

PORK OSSO BUCO, mustard fruits 25

CATTAIL CREEK LAMB* daily preparation* market price

FRESH MARKET FISH* market price

SWORDFISH* thyme butter, grapefruit, scallion pesto 27

SEA SCALLOPS* pancetta, ash potato, peas 26

PRAWNS* scampi 24

HALF CHICKEN 'alla diavola' 24

CONTORNI

7 each

BORLOTTI BEAN GRATIN parmigiano reggiano

SAUTÉED ESCAROLE lemon, calabrian chiles

WHITE POLENTA smoked oregon blue cheese

FIRE ROASTED CARROTS crema, pine nuts

HEARTH ROASTED POTATOES garlic, lemon

PASTA

PAPPARDELLE

mama's ragu, parmigiano reggiano 20

'ANGRY' GNOCCHI

arrabiata sauce, grilled lemon 22

BEET FETTUCCINE

goat cheese, arugula,
aged balsamic, pistachio 20

SCARPINOCC

dungeness crab, calabrian chiles 26

ORECCHIETTE

fennel sausage, rapini, chile flake 22

RAVIOLI DOPPIONI

mushroom, pea-mint-ricotta, asparagus,
parmigiana foam, mushroom brodo 22

LAGANE

rabbit sugo, pecorino tuada 24

SPINACH TAGLIOLINI CARBONARA*

pancetta, egg yolk, pecorino romano 23

**WE PROUDLY SUPPORT LOCAL
GROWERS, RANCHERS, AND
ARTISANS IN OUR JOURNEY
TO PRODUCE AN AUTHENTIC
DINING EXPERIENCE USING
THE BEST PRODUCTS OF THE
PACIFIC NORTHWEST**

We are happy to cater to your dietary requirements

*disclaimer: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions