

# Vittles

*Available All Day, Every Day*

## **Meat Board**

*A rotating selection of tasty critters that have been tended to by people who care.  
Served with bread and accoutrements.*

**\$15**

## **Cheese Board**

*Brought to you by Greg Hessel of Cow Bell, a truly awesome cheese monger. Served  
with bread and accoutrements.*

**\$15**

## **Meat and Cheese Board**

*Because you want it all! Served with bread and accoutrements.*

**\$18**

## **Smoked Fish**

*Smoked trout served with crackers and accoutrements.*

**\$11**

## **Beet Salad**

*Golden beets, mixed greens, sheep's milk cheese, spiced pecans & fresh dill with a  
citrus vinaigrette.*

**\$10**

## **Spreads Board**

*Three house made selections, served w/bread and crackers,  
Olive Tapenade, Muhammara & herbed hummus.*

**\$10**

## **Soup**

*Ask for our daily selection.*

**\$7**

## **Bread**

*Little T's baguette with butter or olive oil.*

**\$4**

## **Mixed Olives**

**\$4**

## **Herbed Marcona Almonds**

**\$5**

## **Dessert**

*Flourless chocolate cake with salted caramel sauce and whipped cream.*

**\$7**

**\*Consuming raw or undercooked foods may increase your risk of foodborne illness!**

## **Beer**

<b>Pfriem Blond IPA, Hood River, OR</b>	<b>\$5</b>
<b>Rosenstadt Kolsch, Portland, OR</b>	<b>\$5</b>
<b>Buoy Dunkel, Astoria, OR</b>	<b>\$5</b>
<b>Baird &amp; Dewar Farmhouse Cider, Dayton, OR</b>	<b>\$6</b>
<b>Lurisia Sparkling Water and San Pellegrino Aranciata</b>	<b>\$3</b>