

URBAN FARMER®

A MODERN STEAKHOUSE

IN YOUR ROOM

offered daily 4pm - 11pm to order please dial 503-802-4635

STARTERS

CHILLED SHRIMP COCKTAIL	20
pickled red onion, shaved romaine, bloody mary cocktail	
COUNTRY PORK PISTACHIO PATE	14
house pickles, tarragon mustard, grilled bread	
BAYLEY HAZEN BLUE CHEESE*	12
apple butter, hazelnut biscotti	
AGED WHITE CHEDDAR	12
heirloom apple, rosemary, extra virgin olive oil	
DUNGENESS CRAB CAKE	18/30
celery root remoulade, winter citrus, herb salad	
CREAMY NW CLAM CHOWDER	16
spiced dill chips	
TENDER GREENS SALAD	12
shaved market vegetables, orchard fruit, crispy quinoa	
add shrimp 14 add chicken breast 10	
CAESAR SALAD	12
brioche croutons, garlic-caper dressing, preserved lemon and parmesan	
add shrimp 14 add chicken breast 10	

ENTREES

6oz TENDERLOIN STEAK*	60
painted hills beef, oregon, served with your choice of two sides	
BUTCHERS CUT STEAK*	MP
served with your choice of two sides	
ROASTED SALMON*	38
shrimp etouffee, sweet potatoes, basil	
THE FARM BURGER*	20
house english muffin, tomato jam, aioli	
choice of fruit, fries or side salad	
WINTER VEGETABLE RISOTTO	26
blood orange, mushroom & chive	
GRILLED FLATBREAD PIZZA	18
house sausage, hot peppers, cured tomato and mozzarella	

SNACKS & SIDES 8

Urban Farmer Mac & Cheese, tomato confit
Fries and house spicy fry sauce
Grilled broccolini, toasted shallot & garlic
Smashed fingerling potatoes, saffron onions, sour cream
Deviled eggs, candied bacon, espelette and chive
Chicken fingers, house bbq and tarragon ranch

DESSERTS

Warm Chocolate Chip Cookie	6
Fudgy Brownie Sundae	12
<i>vanilla ice cream, huckleberry jam, hazelnut</i>	

The 3% surcharge on your check represents our dedication to providing an award-winning work environment.

20% gratuity will be applied to all orders.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary distinctions. Our operation has shared preparation and cooking areas and designated allergen free areas do not exist.

BEVERAGE SELECTIONS

COCKTAILS

Big Horse	16
makers mark bourbon, combier, barolo, chinato, bitters	
Three Day Weekend	16
espalon reposado, domaine de canton, giffard pamplemousse, huckleberry syrup, lime	
Nature Boy	15
bombay sapphire gin, cocoa juice, lilet blanc, lemon, buddha's hand tincture summer citrus	
Farmer No 3	15
lewis & clark vodka, st. germain, honey, grapefruit	
UF Vesper	16
aviation gin, crater lake vodka, orange & grapefruit bitters, blue cheese stuffed olives	
Urban 75	16
roku gin, new deal vodka, clear creek cranberry liquer, cinnamon syrup, topped with house bubbles	

DRAFT BEER	8
Pfriem IPA	
Migration Pilsner	
BOTTLED BEER	6
Corona	
Lagunitas IPA	
Heineken	
Coors Light	
Blue Moon	

WINE BY THE GLASS

Prosecco	11
La Marca, Italy	
Rosé	14
Chehalem, Chehalem Mountains, OR	
Pinot Gris	13
Eyrie, Willamette Valley, OR	
Chardonnay	16
North Valley by Soter, Willamette Valley, OR	
Pinot Noir	18
Shea Wine Cellars, Willamette Valley, OR	
Cabernet Sauvignon	18
Seven Hills, Columbia, WA	
Malbec	15
Doña Paula 'Estate', Mendoza, Argentina	

To view our full wine list please scan the QR code with you phone's camera



For food options after 11pm please call the front desk.