

GRAYS

EST. 2005

START & SHARE

house-made soup daily from scratch 6/8.5	deep dish onion soup baguette crouton, gruyere 9	goliath pretzel pimento spread, brown mustard, beer cheese sauce 12.5
molten crab dip artichokes, mushrooms, cheese, rustic bread, chickpea cracker 16.75	baked mini baguettes parmesan & herb crusted, garlic chive butter, beer cheese dip 5.25	calamari fries wasabi salt, malt tarter 14
steak bite frites peppercorn demi, smoked gorgonzola 13.5	grays flatbread pulled pork, beer cheese sauce, green beans, roast peppers, jack cheese 13.5	nacho tots cheddar, pulled pork, green onion, sriracha ketchup, jalapeno ranch 13
rustic margherita flatbread tomato sauce, basil, fresh mozzarella 14 add chicken or andouille 3	parmesan crusted onion rings jalapeno ranch 9.5	blackened prawns cheddar potato cake, roasted butternut cream, wilted spinach 13.5

GREENS

grays greens house mix, rainbow carrots, dried huckleberries, tomato chips, feta, white balsamic vinaigrette 12	spinach oregon filberts, soft egg*, flame roasted peppers, black barley, warm amber ale bleu cheese dressing 13.5
caesar baked croutons, reggiano parmesan 12/8	wedge house-smoked gorgonzola, mesquite spiced almonds, candied andouille, apple, green peppercorn dressing 13

add a protein chicken 5 | salmon 7 | prawns 7 | *sirloin 8

BURGERS & SANDWICHES

all burgers made with 1/2 lbs. certified angus beef® choice of fries, tots, house salad or soup

house-smoked turkey melt tomato, avocado, garden mayo, Tillamook® white cheddar, rustic sourdough 16	grilled salmon BLT pimento cream cheese, lemon aioli, rustic sourdough 17.5	the usual burger* Tillamook® white cheddar, pub sauce 15
pub burger* andouille, Havarti, crispy onion ring, pub sauce 17		chickpea street burger house-made potato & chickpea patty, tomato & coconut chutneys, red onion, cilantro 14.5

MAINS

halibut fish & chips Backwoods® beer batter, malt tartar, slaw, fries 24.5	grilled king salmon charred cauliflower, delicata squash, harissa butter, golden raisins, crispy capers 32	wild mushroom risotto wild mushroom conserva, grilled ricotta salata, greens, lemon oil 20
bacon wrapped prawns hard cider syrup, cheesy grits, string bean salad 21		grays mac n' five cheese panko gorgonzola crust 16 add bacon, chicken or andouille 5

\$1.50 charge for all to go transactions

*Foods may be undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Gluten free dishes are made with gluten-free ingredients, we cannot ensure that no cross-contamination has occurred.

"For your convenience an 18% Gratuity automatically added to parties of 8 or more guests, of which 100% is paid to the server".

Complimentary Valet Parking for Grays Dining Guests.