LUNCH

VEGGIES, SOUPS & SMALL PLATES

ROASTED RED PEPPER & PEPITA SOUP
Pulled Chicken, Fresh Herbs  8/10

TOMATO SOUP  8/10

MASCARPONE POLENTA
Fresh Oregon Truffles 15

SAUTÉED SPINACH
Whipped Ricotta, Pine Nuts, Golden Raisins  13

BRUSSEL SPROUTS
Fresh Apple, Miso, Sesame  14

GRILLED CHICKEN BREAST  9

FRIES & REMOULADE*  5/8

STUFFED BACON WRAPPED DATES
Chèvre, Marcona Almond, Marsala  7

ENTRÉES

PORCHETTA STUFFED WITH HOUSE MADE UMBRIAN SAUSAGE & ROASTED PEPPER
Mascarpone Polenta, Fresh Shaved Fennel, Olives, Herbs, Lemon  18

CHICKEN MOLE TOSTADA
Crunchy Mexican Salad with Black Beans, Queso Fresco, Pickled Onion, Cilantro & Pepita, Sunny Egg*  18

HOUSE MADE SPINACH TAGLIATELLE
Roasted Wild Mushrooms**, Whipped Ricotta, Parmigiano Reggiano 19

PETRALE SOLE
Creamy Truffled Celeriac Puree, Brussels, Fresh Apple, Hazelnuts, Sherry Vinaigrette  22

HOUSE MADE RABBIT PATE & BAGUETTE
Prune Jam, Two Mustards, House Pickles  16

SEAFOOD STEW WITH MUSSELS & CLAMS
Wild Prawns, Calamari, Hawaiian Opah, Petrale Sole  25

BREAD & SALAD

WARM PEARL BAKERY PUGLIESE BREAD
Sweet Butter or Extra Virgin Olive Oil, Maldon Sea Salt  5

FRESH KIYOKAWA ORCHARD APPLES & PEARS, ROASTED HAZELNUTS
Toasted Bûche de Luçay Crostini, Leafy Greens, Honey Pepper Vinaigrette  16

POACHED FARM EGG* & HOUSE BACON
Butter Lettuce, Cornbread, Pickled Onions, Buttermilk White Cheddar Dressing, Fresh Chive  16

ROASTED WILD MUSHROOMS**
Baby Spinach, Buttermilk Blue Cheese, Warm Pancetta Vinaigrette  17

CAESAR SALAD*  14/18

HOUSE GREEN SALAD
Fresh Pomegranate Seeds, Sherry Vinaigrette  14

SANDWICHES

Please feel free to substitute a cup of soup or green salad in lieu of fries

TURKEY, BACON & AVOCADO
Lettuce, Gruyère, Toasted Como, Basil Aioli*, Fries  18

GRILLED VEGGIES
Wild Mushroom**, Black Kale, Herbed Chèvre, Roasted Pepper, Toasted Pepitas, House Green Salad  16

HOT ITALIAN MEAT & MOZZARELLA
House Giardiniera, David’s Focaccia, Fries  16

GRILLED CHICKEN BREAST
Artichoke, Green Olive & Almond Salsa, Feta, Arugula, Roasted Garlic, Focaccia, Fries  18

CORNEB BEEF REUBEN ON RYE
House Pickled Veggies, Fries  16

Q BURGER*
White Cheddar, Lettuce, House Pickled Veggies, Remoulade*, Fries  17

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Burgers, steak & eggs are cooked to order and/or contains raw eggs.
**Wild mushrooms not an inspected product. Currently using chanterelles, hedge hog, matsutake mushrooms.

Executive Chef  ANNIE CUGGINO  Executive Sous Chef  VICTOR MARTINEZ
Sous Chefs  TONY KOMFORTY & CASEY BRIGAN
**BEVERAGES**

**HOUSE COCKTAILS**

**SECRET GARDEN**
Martin Miller Gin, Green Chartreuse, Cucumber, Basil, Ginger, Lime, Up  14

**THYMES LIKE THESE**
Lemon & Thyme Infused Rose City Vodka, Aria Gin, Benedictine, Cocchi Americano, Up  13

**DR. FEELGOOD**
Chamomile Infused Old Overholt Rye, Haint Absinthe, Angostura Bitters, Demerara Sugar, Peychaud’s Ice Cube  12

**SAGE ADVICE**
Rose City Vodka, Blackberry Purée, Sage Simple, Lemon, Cava Float, Rocks  11

**RHUPAUL**
James Oliver Rye, Aperol, Lemon, Ginger, Pineapple, Rhubarb Bitters, Big Cube  12

**G + QT - CHOICE OF**
Aviation Gin, with Orange, Rosemary, Star Anise, Q Tonic, Snifter  12

**MEANT TO BEAN**
Burnside Bourbon, Averna Amaro, Coffee Infused Carpano Antica, Vanilla Bean Syrup, Angostura Bitters, Served Up  13

**LOCAL DRAUGHT BEERS**

**LEVEL “READY PLAYER ONE” DRY HOP SAISON**
Portland, OR  7

**54°-40° “KASCADIA” KÖLSCH**
Washougal, WA  7

**WILD RIDE “WHOOPTY WHOOP” WHEAT**
Redmond, OR  7

**PFRIEM “EXTRA” PALE ALE**
Hood River, OR  7

**BREAKSIDE BREWING IPA**
Portland, OR  7

**GIGANTIC BREWING “L.P.” NITRO STOUT**
Portland, OR  7

**OCCIDENTAL “BARREL AGED” BELGIUM QUAD**
Tualatin, OR  9

**TIETON BOURBON BARREL PEACH CIDER**
Yakima, WA  7

**BOTTLED BEERS**

**Coors Light**  4

**Miller High Life**  4

**Session Lager**  4

**Peroni**  6

**Pacifico**  4

**Omission Pale Ale (Gluten Free)**  6

**Negra Modelo**  5

**Shiner Bock**  6

**Guinness Draught**  6

**Bitburger Pils (N/A)**  5

**NON ALCOHOLIC BEVERAGES**

**LA DOLCE VITA**
Blackberry Purée, Basil, Lime, Ginger, Soda, Cream  6.5

**LILIKOI**
Passion Fruit Purée, Lime, Mint, Ginger, Soda  6.5

**COSMIC PUNCH**
Craberry, Lime, Orange, Cinnamon Demerara, Soda  6.5

**Q’S HOMEMADE APPLE CIDER**  6.5

**FOUNTAIN DRINKS**  3

**HENRY WEINHARD BOTTLED ROOT BEER**  5

**HOUSE ICED TEA**  3.5

**STEVE SMITH TEAS**  4.5

**FRESH SQUEEZED LEMONADE**  4.5

**PEACH, BLACKBERRY, PASSION FRUIT OR GINGER**  5

**FRESH SQUEEZED JUICE**
Orange or Grapefruit  5

**JUICE**
Apple, Cranberry, Pineapple, Grape or Tomato  4

**S. PELLEGRINO SPARKLING WATER**  (500 ML) 5 / (1L) 7

**ACQUA PANNA STILL WATER**  (500 ML) 5

**STUMPTOWN SINGLE ORIGIN COFFEE**  4

**Q SPECTACULAR GINGER BEER OR TONIC**  4