

SHELBURNE PUB



PUB SNACKS

Toasted Sourdough 7
whipped rosemary and garlic butter. v

Marinated Olives 8
castlevetranos. garlic. rosemary. citrus marinade. v+ gf

Zesty Edamame 8
sriracha sea salt. lime. olive oil. v+ gf

Dirty Fries 14
chevre. pepperoncini. pork belly. garlic. pdx ketchup. gf

Seasoned Potato Fries 6
pdx ketchup. v+
add achiote aioli 1

APPS

Hummus 14
kalamata olives. peruvian peppers. dill. evoo. crispy pita chips.
assorted veggies. v+

Tre Fin Smoked Salmon Boxty 18
seasoned potato cake. creme fraiche. chives. lemon.

Bang Bang Brussels Sprouts 10
fried crisp. house made sweet and hot chili drizzle. v+ gf

Coconut Calamari 16
toasted sesame. dried orange. achiote aioli.

Buttermilk Fried Oysters 18
housemade tartar. buffalo sauce.

Local Steamer Clams 21
garlic. shallot. butter. white wine. lemon wedge.

PNW Cheese Board 24
ask server for daily selection. preserves. fruit. warm bread. v

SALADS

add grilled chicken 8 | add fried chicken 8 | add smoked salmon 16

Caesar Salad 10 | 14
chopped romaine. garlic bread crumbs. anchovy vinaigrette. shaved
parmasean.

Rogue Blue Cheese Salad 12 | 16
chopped romaine. red flame grapes. candied pecans. red onion. creamy
blue cheese dressing. v gf

Thai Salad 18
shredded savoy and red cabbage. frisee. red bell peppers. julienne
carrots. cucumbers. cold noodles. basil. cilantro. wontons.
thai vinaigrette. peanut sauce. v+

MAINS

Catch of the day MP
seasonal preparation.

New York Steak 36
colcannon mashed potatoes. broccolini. choice of chimicurri or bleu
cheese butter. gf

Crispy Chicken Sandwich 18
buttermilk fried chicken. buttermilk slaw. achiote aioli. dill pickles.
blue scorcher bun. potato fries.

Kimchi Fried Rice 20
peas. carrots. kimchi. sesame oil. scallion. sesame. v+
add sunny egg 2 | add pork belly 6

Tre Fin Local Rockfish and Chips 26
housemade tartar. pdx ketchup. lemon.

Painted Hills Farms Burger 20
cheddar. whole grain mustard aioli. lettuce. pickles. pickled onion.
blue scorcher bun. potato fries.
add bacon 5 | veggie patty available

Macaroni and Cheese 18
mornay. toasted breadcrumbs. beck's microgreens. v
add pork belly 6 | add smoked salmon 16

N/A DRINKS

Iced Tea 3.5

Beach House Hot Tea 3

Lemonade 4

Cranberry Lemonade 4.5

Columbia River Coffee Roasters 3

Kombucha Rotating Flavors 6

Coke | Sprite | Fanta 5

Diet Coke 4

Fever Tree Ginger Beer 4

Sparkling Izzie [rotating selection] 5

Maine Root Beer 5

Sant Aniol Sparkling Water 7

gluten free = gf | vegetarian = v | vegan = v+

Dine in parties of 6 or more will be presented with one check (one payment type)
and an automatic gratuity of 20% will be added.

Adrift Hospitality strives to serve products both responsibly and sustainably. Due
to the seasonality of products and climate issue, you may not find certain items on
our menu. Thank you for helping us to support local and to rehabilitate our
ecosystems.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increase your risk of foodborne illness.