

Myril

EATERY + WINE BAR

Grand Board \$45

CHOICE OF 6 CHEESES & SALUMI
HOUSE WARM OLIVES
HONEY TAJIN NUTS
PICKLE WHIMSY
HOUSE MUSTARD
CRANBERRY PINOT COMPOTE
FRESH FRUIT
CRACKER & CROSTINI

Snacks

SOUP SIPS

(ALSO AVAILABLE IN A BOWL) \$8

WARM OLIVES ORANGE ZEST,
CUMIN, WHITE WINE \$7

SPIKED WATERMELON CIDER BOURBON
VINAIGRETTE, MINT, PEPPER \$6

BAR NUTS ALMONDS, HONEY, TAJIN \$5

PICKLE WHIMSY \$5

SPANISH MUSHROOM SKEWERS (2)
GARLIC, SHERRY \$6

Smaller

LOCAL SALAD GATHERING TOGETHER FARMS GREENS, PINE NUTS, SHAVED PARMESAN, RED ONION,
MAPLE CHAMPAGNE VINAIGRETTE \$14 GF, VEGAN AVAIL ADD GRILLED WILD PRAWNS \$3 EACH

HOUSE RICOTTA & ROASTED BEETS CIDER BOURBON VINAIGRETTE, CRISPY QUINOA,
GRIDDLED BAGUETTE \$15 GF AVAIL

GRILLED PEACHES PROSCIUTTO DI PARMA, PISTACHIOS, ROSEMARY VINAIGRETTE \$14 GF

WEATHERVANE SCALLOPS ROASTED RED PEPPER COULIS, CASHEW & BASIL GREMOLATA \$18 GF

DUNGENESS CRAB HUSHPUPIES CHARRED SCALLION AIOLI \$18

SHRIMP & GRITS WILD PRAWNS, FORD FARMS CHEDDAR GRITS, BBQ BUTTER \$18 GF

FRIED CHICKEN THIGHS TEA BRINE, BUTTERMILK-FRIED, HOT HONEY, MUSTARDY PICKLES \$14

LONDON BROIL BRUSCHETTA* MUSTARD & SPICE BEEF, HERBED CREAM CHEESE,
GRIDDLED BAGUETTE, CHILI OIL, ARUGULA \$18

STEAK FRITES* GRILLED BAVETTE, HAND CUT FRIES, GARLICKY BEURRE BLANC \$22 GF ADD ROGUE BLUE \$4

Bigger

FRESH CATCH FROM CHELSEA ROSE, CHEF'S CREATION \$MKT

SEAFOOD PASTA LINGUINI, LOCAL FISH, GULF SHRIMP, TOMATO, YELLOW PEPPERS
BASIL-INFUSED GARLIC CREAM SAUCE \$30

MYRIL PASTA TOMATO, MUSHROOMS, SWEET PEPPERS, BASIL-INFUSED GARLIC CREAM SAUCE \$25

PASTA POMODORO LINGUINI, POMODORO, HOUSE RICOTTA, PESTO OIL (NO NUTS) \$26 VEGAN AVAIL

8 OZ GRILLED BAVETTE STEAK* HAND-CUT FRIES OR CHEDDAR GRITS, GRILLED LOCAL GREEN BEANS,
BACON BROWN BUTTER \$38 GF

ADD ROGUE BLUE \$4 ADD GRILLED WILD PRAWNS \$3 EACH ADD SPANISH MUSHROOMS \$3

Burgers

COMFORT BURGER* AMERICAN CHEESE, BACON, CARAMELIZED ONION, FRY SAUCE, LOCAL LETTUCE \$18

MUSHROOMS & BRIE BURGER* SIGNATURE DISH BURGER-STYLE \$18 ADD BACON \$3

**Consuming undercooked foods can increase risk of food borne illness.*

Charcuterie

BUILD YOUR OWN

FROM BELOW, SELECT:

ONE FOR \$6 | THREE FOR \$16

CHARCUTERIE = HOUSE MUSTARD + CROSTINI

CHEESE = HOUSE COMPOTE + CRACKER

Cheese

ST. ANGEL TRIPLE CREAM, FRANCE
SOFT, BLOOMY RIND, COW

MYRIL LAVENDER-INFUSED CHEVRE
SOFT, LAVENDER, HONEY, GOAT

MANCHEGO, SPAIN

FIRM, NUTTY, GRASSY, SHEEP

KING OF THE DOLOMITES, ITALIAN ALPS
TANGY, BUTTERY, SEMI-FIRM, COW

NOORD HOLLANDER 4 YEAR GOUDA, NL
BUTTERSCOTCH, COFFEE, HARD, COW

ROGUE CREAMERY OREGON BLUE, OR
AWARD-WINNING FLAGSHIP CHEESE

FORD FARMS CHEDDAR, ENGLAND

Meat

OLYMPIA PROVISIONS FINOCCHIONA, OR
GARLIC, BLACK PEPPER, FENNEL

MASTRO CALABRESE, ITALY
UNCURED, CALABRIAN CHILES

OLYMPIA PROVISIONS SALAME ETNA, OR
SICILIAN-STYLE, PISTACHIOS, LEMON ZEST

PALACIOS IBERICO CHORIZO, SPAIN
GARLIC, PAPRIKA

CREMINELLI WILD BOAR SALAMI, UTAH
UNCURED, WILD TEXAN BOAR

CORO MOLE SALAMI, WASHINGTON
COCOA, CINNAMON, CHIPOTLE