

THE CAMLIN



DINNER

SMALL PLATES

CHOPPED SALAD

roasted butternut squash & cauliflower, kale
pumpkin seeds, cranberries
tarragon-buttermilk dressing
\$10

ROASTED BEETS

pomegranate & citrus salad
Champagne vinaigrette
\$12

ICEBERG WEDGE

blue cheese dressing, caramelized apples &
Nueske's bacon
\$12

CLAMS

white wine broth
\$14

HOUSE CURED PASTRAMI

braised sauerkraut
\$14

BOURBON BRAISED QUAIL LASAGNA

\$16

BRAISED SHORT RIBS

warm polenta & roasted root vegetables
\$16

GRILLED WHOLE TROUT

charred winter greens
\$18

PAN SEARED HANGAR STEAK

potato puree & caramelized onions
\$18

BITES

MIXED OLIVES

\$5

CHORIZO OR CHEESE CROQUETTES

\$5

FRIED ARTICHOKEs

lemon aioli
\$7

DEVILED EGGS

smoked paprika
\$7

PRETZEL NUGGETS

mustard & beer cheese
\$8

GRILLED JERK WINGS

\$9

LAMB SKEWERS

harissa-yogurt sauce
\$12

THE SAMPLER

select 4 bites
\$25

DESSERTS

ICE CREAM SANDWICH

OddFellows Ice Cream
\$7

POUNDCAKE

vanilla-citrus sauce
\$7

COOKIE PLATE

\$5



THE CAMLIN



CHEESE, CHARCUTERIE & OYSTERS

CHEESE

a selection of cheeses from American & European artisanal producers. served with Amy's Bread.

Each - \$6 | Select 6 - \$32 | Select 15 - \$84

CHEBRIS

raw goat | France

WAVREUMOUNT

raw organic goat | Belgium

LUCIFER, Fromagerie de Moerenaar

raw cow | Belgium

LE BASQUAISE, Fromagerie Pardou

raw sheep | France

ALPE LOCH

raw sheep | Austria

PASKI SIR, Paska Sirana

pasteurized sheep | Croatia

SOFIA, Capriole Dairy Farm

pasteurized goat | Indiana

ST. STEPHEN, Four Fat Fowl Creamery

raw Jersey cow | New York

WINNIMERE, Jasper Hill Farm

raw cow | Vermont

SEA CHANGE, Mystic Cheese Co.

pasteurized cow | Connecticut

BRILLAT SAVARIN, Hervé Mons

pasteurized cow | France

TIMBERDOODLE, Woodcock Farm

pasteurized cow | Vermont

HUMBLE HERDSMAN, Parish Hill Creamery

raw cow | Vermont

TWIG WHEEL, Twig Farm

raw cow & goat | Vermont

WEST WEST BLUE, Parish Hill Creamery

raw cow | Vermont

OYSTERS

\$2 each

Fire Lake | New Brunswick, Canada

Pemaquid | Demariscotta, Maine

Baron Point | South Puget Sound, Washington

Calm Cove | Hood Canal, Washington

shallot mignonette, horseradish & lemon

CHARCUTERIE

served with house-made pickles, whole grain mustard & Amy's Bread

Each - \$6 | All- \$32

BROADBENT COUNTRY HAM | Kuttawa, Kentucky

CHARLITO'S CHORIZO | New Jersey

SOBRASADA, HARBOR CITY | California

SAUCISSON SEC | USA

SERRANO HAM | Spain

DUCK RILLETES | USA



THE CAMLIN



BRUNCH

OATMEAL

steel-cut Irish oats, brown sugar & banana
\$9

GRANOLA & YOGURT

plain yogurt, Early Bird granola, seasonal fruit
\$10

PANCAKES

organic maple syrup
\$14

BREAKFAST BURRITO

scrambled eggs, roasted potatoes & peppers, black beans, sausage & cheddar
\$11

CORNED BEEF HASH

chopped house cured pastrami, potatoes, onions & peppers
choice of 2 eggs any style
\$12

EGGS

2 eggs any style, Nueske's bacon, whole wheat toast & butter
\$12

EGGS BENEDICT

poached eggs, Nueske's bacon, hollandaise
side of potatoes
\$14

SIDES

\$5

bacon
potatoes
toast

COFFEE

BY STUMPTOWN COFFEE ROASTERS

drip coffee - \$2.50

latte - \$4

cappuccino - \$4

espresso - \$3.25

macchiato - \$3.50

nitro cold brew - \$4.25

COCKTAILS

\$6

Mimosa
Bloody Mary

