



Our menu changes daily
Please contact us if you have questions about today's menu!

*~ terra plata is committed to sourcing ingredients from our local growers
& artisan producers who practice organic, sustainable farming ~*

starters

- house made potato chips** *truffled sea salt, pecorino-chive cream* 12
- hand cut frites** *smoked paprika salt, aioli** 9
- blistered shishito peppers** *aioli, lemon, sea salt** 14
- grilled apricots** *serrano ham, blue cheese, balsamic* 8
- gazpacho** *cucumber relish, extra virgin olive oil, smoked paprika* 7
- charcuterie** *pâté campagne, duck rillettes, chicken liver mousse, accompaniments* 20
- cheese plate** *served with accompaniments* 20
- columbia city bakery baguette** *extra virgin olive oil* 5

small plates

- pea vines** *garlic, lemon, fresno chili, fried egg* 12
- morel mushroom gratin** *english peas, melted leeks, watercress, pecorino, crostini* 16
- albacore crudo** *avocado, cucumber, red onion, serrano chili, stone fruit, mint, fried shallots** 19
- mussels & clams** *roasted fennel & tomato broth, saffron butter, white wine, scallions, rooftop herbs* 21
- octopus** *palouse chickpea hummus, marinated cucumbers, arugula, harissa, crispy buckwheat* 23

earth

- grilled fava beans** *garlic scapes, mint, preserved lemon, reggiano* 13
- carrots** *fresh sheep's cheese, sweet onion vadouvan, calabrian chilies, dill* 16
- broccoli** *bagna cauda, currants, pine nuts, pecorino* 16
- lettuces** *sweet cherries, candied walnuts, blue cheese, rooftop herbs, champagne vinaigrette* 14
- summer squash** *tahini vinaigrette, basil, puffed farro, tempura blossom* 14
- risotto** *moroccan carrot soubise, scarlet mustard frill, currant & preserved lemon agrodolce, feta* 20

land & sea

- rain shadow burger** *freshly ground brisket, sirloin & water buffalo, taleggio, tomato, lettuce, aioli, potato roll** 20
- mary's chicken breast** *red quinoa, garlic scape gremolata, tokyo turnips, natural jus* 25
- roast pig** *manila clams, chorizo, sofrito, hot smoked paprika, bay scented potato, chicharron* 35
- king salmon** *cherry & almond couscous, saskatoon berry vinaigrette, basil** 36
- wagyu ribeye steak** *salsa verde, cotija, rooftop herbs, aji-lime butter, roasted lime** 42

our menu is designed to share ~
~ for the best experience, your dishes will be served as ready unless requested otherwise

**the health department would like you to know that consuming raw or uncooked meat, poultry, seafood, or eggs may increase the risk of food-borne illness*