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

~ terraplata 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*  11
charcuterie  pâté de campagne, chicken liver mousse, duck rillettes, chorizo, accompaniments  24
cheese  daily selection of cheeses, accompaniments  20

earth
blistered shishito peppers  aioli, lemon, sea salt*  14
castelfranco chicories  breadcrumbs, crisp caper, parmigiano reggiano, preserved lemon dressing  13
brussels sprouts  serrano ham, maple, rosemary, lemon  13
sunchoke  almond tarama, steelhead roe, pink peppercorn  16

small plates
scallop tiradito  heart of palm, winter radish, serrano chili, passion fruit  22
lamb & fava  lamb ragu, greek fava, onion jam, herbs, pita  17
beet rigatoni  carrot ragu, olive, pistachio, calabrian chili, myzithra  18

large plates
steelhead  horta greens, green tahini, salsify, lemon  33
quail  chard, pearl onion, olive caramel, mustard seed  28
oregon lamb shoulder  seville orange, smoked chickpea, labneh  30
beef cheek  green bulgur traxana, marrow butter, horseradish  30
roast pig  clams, chorizo, sofrito, hot smoked paprika, bay scented potato, chicharrón  35
rain shadow burger  brisket, chuck & top round, taleggio, tomato, lettuce, aioli, potato bun*  22

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