



LUNCH

WELCOME TO LARKS. WE CREATED AND DESIGNED LARKS – HOME KITCHEN CUISINE AS A CELEBRATION OF OREGON - ITS FARMS, ORCHARDS, VINEYARDS, CHOCOLATE AND CHARM. OUR HOPE IS THAT WE HAVE CREATED A RELAXING ATMOSPHERE WITH THE KIND OF FOOD AND WINE WE MOST ENJOY.

Doug and Becky Neuman

HOUSE MADE SOUP OF THE DAY 5

FROM THE FIELDS

BBQ CHICKEN, HEARTS OF ROMAINE, BLACK BEANS, AVOCADO, TOMATO, CHEDDAR, CUCUMBER, TORTILLA STRIPS, HERB-BUTTERMILK DRESSING 13

COBB SALAD, TURKEY, HOUSE CURED BACON, HARD-BOILED EGG, ROMAINE, AVOCADO, BLUE CHEESE DRESSING 13

ORGANIC FIELD GREENS, TOASTED HAZELNUTS, DRIED CRANBERRIES, SHALLOT VINAIGRETTE 10

ARUGULA, WINTER SQUASH, FETA, PEPITAS, MOLASSES-PEAR VINAIGRETTE 12

CLASSIC CAESAR, HEARTS OF ROMAINE, AGED PARMESAN, ROSEMARY CROUTONS 11

ADD GRILLED CHICKEN OR PRAWNS 5

SOUP OR SALAD SERVED WITH LOCAL ROSEMARY BREAD

FROM THE MARKET

MARKET FISH & CHIPS, TARTAR SAUCE, MALT VINEGAR COLESLAW 14

THE FARM PLATE, CHARCUTERIE, ARTISAN CHEESES, JAM, MUSTARD, BAGUETTE 15

SOUTHERN FRIED CHICKEN BREAST, BACON GRAVY, BUTTERMILK MASHED POTATOES, GREEN BEANS 13

MEATLOAF, PERSIMMON-BOURBON KETCHUP, BUTTERMILK MASHED POTATOES, GREEN BEANS 13

GRILLED SHRIMP, ROASTED GARLIC AIOLI, SMOKED ONION POLENTA, PEA SHOOTS 14

BELOW ITEMS INCLUDE SIDE CHOICE:

FRENCH FRIES, KETTLE CHIPS, FRUIT, FIELD GREENS, CAESAR, SOUP, SLICED TOMATO

OMELETTE, ROASTED SQUASH, SPINACH, WILD MUSHROOMS, CHEVRE 12

GRILLED CHEESE, TOASTED ROSEMARY BREAD, TILLAMOOK CHEDDAR 11

LOCAL APPLE & BACON SANDWICH, TOASTED SOURDOUGH, ARUGULA, BLUE CHEESE, MAPLE AIOLI 13

ROASTED VEGETABLE WRAP, RED PEPPER HUMMUS, SMOKED FETA, ARUGULA PESTO 12

CORNED BEEF REUBEN, TOASTED RYE, BEET KRAUT, GRUYERE CHEESE, STONE GROUND MUSTARD 13

CHICKEN SALAD SANDWICH, SOURDOUGH BREAD, SQUASH, CRANBERRIES, BUTTER LETTUCE, HERB AIOLI 13

8 OZ AMERICAN KOBE BURGER, BRIOCHE ROLL, CHEDDAR, LETTUCE, TOMATO, ONION, RICHE 14

ONE CHECK PER TABLE PLEASE
SPLIT SALAD 2 SPLIT ENTRÉE 5 WINE CORKAGE 15
18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

“CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS”

Chef de Cuisine- Franco Console
Executive Chef- Damon Jones