

small plates

the half dozen, six pacific nw oysters, six wild peel & eat shrimp	18
pacific northwest oysters, mignonette, lemon	2 each
peel & eat wild shrimp, cocktail sauce, lemon	1.75 each
olive tasting, three varieties	5
cheese plate, black pepper crackers, fresh fruit, almonds	8 each 20 for three
house made cured meats and charcuterie, mustard, pickled onions	8
crispy pork confit, arugula, onion – calabrian chile jam	8
grilled wild shrimp, english peas, tarragon, crème fraiche, watercress	9.5
potato and chorizo fritters, aioli, manchego	5.5
prosciutto and gruyere cheese fritters	4
fried green beans, aioli, parmesan	6
grilled pork shoulder, tomato, garlic, arugula, chili flakes	9
beef carpaccio, truffle oil, parmesan, whole grain mustard, shallots	12

soups & salads

spring vegetable soup, green garlic pistou, pecorino romano	9
onion soup, gruyere, crouton	9
mixed greens, cucumber, radish, lemon vinaigrette	6
half salad	4
caesar salad	8
half salad	5
add spanish white anchovies	1.5
add smoked salmon	6
add chicken	4
warm spinach salad, maitake mushrooms, gorgonzola, bacon, red onion	9
beet and goat cheese terrine, swiss chard, green beans, tarragon	9

stone oven pizzas

rotisserie chicken pizza, bacon, gorgonzola, thyme	13
asparagus pizza, ricotta, green garlic, black pepper	12
fennel pizza, tomato, guanciale, ricotta, oregano, chili flakes	13
pepperoni pizza, mozzarella, basil	12
prosciutto pizza, arugula, truffle oil, parmesan	15

The inspiration for 900 Wall comes from our sincere desire to be a strong part of the Central Oregon community. We strongly support local charities, businesses and purveyors. It is our wish to provide our guests with outstanding food, drink and service, in a comfortable, social atmosphere. We want this to be your gathering place for any social occasion.

Cheers,

Mike, Cliff, Katie, Marcus and all of the staff at 900 Wall



entrees

capellini, wild shrimp, crispy pork, jalapenos, lemon, shallots, garlic, basil, parsley	17
english pea ravioli, ricotta, pea tendrils, parmesan, truffle oil	15
risotto, asparagus, lemon, pecorino	17
fettuccine carbonara, pancetta, bacon, english peas, parmesan, cream	16
vegetable ragout, english peas, maitake mushrooms, asparagus, pecorino custard	16
halibut, asparagus, maitake mushrooms, caramelized onion broth	24
grilled wild shrimp, fingerling potatoes, fennel, salsa verde	20
rotisserie draper valley chicken, swiss chard, lemon, onion, asparagus, manchego	19
duck confit, great northern beans, chorizo, oregano, arugula	21
house made sausage, fava beans, chickpeas, arugula, tapenade	18
flatiron steak, crispy potatoes, piquillo peppers, red wine vinegar, paprika - chile butter	23
oregon country beef ny steak, house made fries, green peppercorns, herb butter	28
filet mignon, asparagus - fingerling potato gratin, beech mushrooms, bacon	27
imperial stock ranch lamb ragout, picholine olives, semolina dumplings	21
900 wall burger, imperial stock ranch beef, grilled onion, sun dried tomato aioli, arugula add gorgonzola cheese, gruyere cheese or bacon 1.00	12

vegetables

roasted broccoli, calabrian chiles, shallots, garlic	5
grilled asparagus, spring garlic, lemon	7
asparagus - fingerling potato gratin	6
english peas, maitake mushrooms	7
crispy potatoes, capers, pecorino, parsley	5
green beans, pancetta, chili flakes	6
great northern beans, chorizo, oregano, arugula	7
fava beans and chickpeas	7
organic heirloom polenta	5
french fries	4
potato puree	4

An automatic gratuity of 18% will be added to parties of 8 or more
*consuming raw meats, shellfish or eggs may increase your risk of
foodborne illness, especially if you have certain medical conditions*