

APERITIVO

CHEESY GAHHHLLIC BREAD 11.5 | PEPPERONI OR CAPICOLA +3.5
with house marinara & fresh basil

THE BUTCHER'S BOARD 33.5
seasonal meats, cheeses & fruits, marinated olives,
fig jam, herbed olive oil, rustic italian baguette

OLIVE & CHEESE BOARD 25
marinated olives, buffalo mozzarella, herbed olive oil, balsamic,
fire-roasted cherry tomatoes, fresh basil, rustic italian baguette

BRUSCHETTA BOARD (CHOOSE 3) 18 | GLUTEN-SENSITIVE BREAD +3.5

CHOOSE 3

SAINT ANTHONY
romesco aioli, capicola, chicken, tomato, aged provolone

DANTE'S SISTER
prosciutto, salami, buffalo mozzarella, arugula, cherry jam

THAT'S MY JAM
prosciutto, brie, fig jam, balsamic

1948
pepita pesto, buffalo mozzarella, tomato, fresh basil

SCORZA
brick-fried w/ creamy artichoke, lemon zest

PEARS IN FRANCE
fresh pear, prosciutto, goat cheese, honey

INSALATA

GRILLED CHICKEN +5.5

FARMHOUSE 11.5 / 14.5
cucumber, cherry tomato, red onion, house croutons

BEETS BY NEL 12 / 15
arugula, fire-roasted beets, goat cheese, pecans, red onion, basil ranch

CAESAR CARDINI 11.5 / 15.5
romaine, shaved parmesan, house croutons, eggless caesar

PICASSO'S LAST MEAL 14.5 / 20.5
grilled chicken, smoked bacon, avocado, cherry tomato, red onion, honey mustard

OREGONZOLA 15.5 / 18.5
gorgonzola, hazelnuts, pear, cherry tomato, red onion, creamy gorgonzola

PANINO

SERVED WITH KETTLE CHIPS | SUB SIDE SALAD +3.5 | GLUTEN-SENSITIVE BREAD* +2.5

ITALIAN GRINDER 18
romesco aioli, salami, applewood smoked ham, roasted turkey, aged provolone, tomato, mama lil's peppers, dressed arugula, ciabatta

BRICK-FIRED CHICKEN & PESTO 18.5
grilled chicken, pepita pesto, aged provolone, fire-roasted cherry tomato, arugula, ciabatta

HARVEST CHICKEN SALAD 18.5
chicken, dried cranberries, granny smith apple, pecans, white onion, celery, dressed arugula, ciabatta

MT. HOOD 18.5
applewood smoked ham, roasted turkey, smoked bacon, avocado, tomato, basil ranch, arugula, ciabatta

VEGETARIANO 16
goat cheese, peppers, artichoke heart, black olive, beets, red onion, arugula, balsamic glaze, ciabatta

PIZZA

Our dough is made fresh by hand then fermented and proofed for two days. We use organic stone-ground Italian flour and San Marzano tomatoes that are grown exclusively in the Naples countryside. Our buffalo mozzarella is shipped fresh from Italy several times a week.

VEGAN MOZZARELLA AVAILABLE | 10" GLUTEN-SENSITIVE CRUST* +3.5

CRAFT YOUR OWN PIZZA!

choose from house-made sauces, artisan cheeses, premium meats and fresh vegetables

FLIP

SPECIALE ask us
a bold, new pizza every month

CLASSIC PEPPERONI 18.5
marinara, imported italian pepperoni

BASIL AND BOARD MARGHERITA 18.5
marinara, buffalo mozzarella, basil, kosher salt

ISLE OF THE GODS 20
marinara, italian sausage, pepperoni, black olives, peppers

ROSSO E VERDE 20
marinara, pepita pesto, smoked bacon, caramelized onion, forest mushrooms, roasted garlic

DIAVOLA 20
marinara, goat cheese, capicola, arugula, hot honey

BOUGHT THE FARM 20
marinara, roasted garlic, sun-dried tomato, peppers, caramelized onion, forest mushrooms, arugula

HAWAIIAN IN ITALY 18.5
marinara, capicola, pineapple, caramelized onion

BUTCHER'S WIFE 18.5
olive oil, italian sausage, herbed ricotta, caramelized onion, balsamic glaze, honey drizzle

AGLIO 21
creamy artichoke, fire-roasted cherry tomatoes, buffalo mozzarella, fresh oregano

DOWNWARD DOG 21
creamy artichoke, grilled chicken, peppers, basil

VEGAN

VEGAN MARGHERITA 17
marinara, vegan mozzarella, basil, kosher salt

VEGAN BOUGHT THE FARM 20
marinara, vegan mozzarella, roasted garlic, sun-dried tomato, caramelized onion, mushrooms, peppers, arugula

VEGAN PEPPERONI 18
marinara, vegan mozzarella, local vegan pepperoni

DOLCI

CHOCOLATE CHIP SKILLET COOKIE 9.5
fire-roasted in a cast iron skillet and topped with fresh vanilla ice cream and chocolate drizzle

CHOCOLATE CHERRY SKILLET COOKIE 9.5
fire-roasted in a cast iron skillet and topped with fresh vanilla ice cream and chocolate drizzle

CHEESECAKE 7.5
add seasonal fruit compote or chocolate drizzle +1.5

GELATO 8
ask us about our house-made flavor
add seasonal fruit compote +1.5

CRAFT YOUR OWN PIZZA!

CRUSTS

12" hand-tossed 15
10" gluten-sensitive* 17

SAUCES

marinara
creamy artichoke
pepita pesto
herbed olive oil

CHEESES

house blend
buffalo mozzarella +1.5
vegan mozzarella
herbed ricotta +1.5
goat cheese +1.5
brie +1.5

MEATS +3.5

pepperoni
smoked bacon
grilled chicken
italian sausage
smoked ham
soppressata
prosciutto
capicola
vegan pepperoni

VEGETABLES +2

artichoke hearts
arugula
avocado +2.5
bell peppers
fire-roasted beets
black olives
caramelized onion
fire-roasted cherry tomato
forest mushrooms
jalapeno
pineapple
red onion
roasted garlic
spicy (mama lil's) peppers
spinach
sun dried tomato

FINISHES +1

fresh basil
fresh dill
fresh oregano
honey drizzle
hot honey drizzle
balsamic drizzle
shaved parmesan

FLIGHT FOR 2
EXPERIENCE
3 WINES 3 BRUSCHETTA \$40

WE LOVE TO PARTY!

BOOK THE ROOFTOP OR THE RESERVE FOR YOUR NEXT PRIVATE PARTY!
WE OFFER CATERING FOR BOTH ONSITE AND OFFSITE EVENTS. CONTACT US AT
EVENTS@BASILANDBOARD.COM OR (503) 447-3350

HAPPY HOUR

2:00pm to 5:00pm and 7:00pm to close

- Wine by the glass - \$6
- Beer or Cider - \$5
- Cocktails - \$7
- Olive & Cheese Board - \$16
- Artichoke Dip - \$8
- Any Bruschetta - \$5
- Small Farmhouse Salad - \$8
- Small Caesar Salad - \$8

“Food is not just fuel. Food is about family,
food is about community, food is about identity.
And we nourish all those things when we eat well.”

MICHAEL POLLAN

*OUR GLUTEN-SENSITIVE CRUST CONTAINS DAIRY; OUR FOODS MAY COME INTO CONTACT WITH PEANUTS, TREE NUTS, DAIRY, SOY AND WHEAT; MANY INGREDIENTS ARE NOT LISTED; PLEASE LET US KNOW IF YOU HAVE AN ALLERGY; ASK US ABOUT OUR VEGAN AND VEGETARIAN MODIFICATIONS; SUBSTITUTIONS RESPECTFULLY DECLINED



TAG @BASILANDBOARD SO WE CAN REPOST!