

PARENTS, ANNA'S IS A SMALL PLACE, SO UNRULY CHILDREN TEND TO SPOIL A NICE EVENING OUT FOR OTHERS. IF YOU CAN'T BE SURE THAT YOUR CHILDREN WON'T BE DISRUPTIVE, ANNA'S IS NOT FOR YOU. WE WANT A RELAXED EVENING FOR ALL OUR GUESTS AND WILL DO WHATEVER IS REQUIRED TO ENSURE IT.

IT IS ONLY FAIR TO NOTE THAT I AM BUILT FOR COMFORT, NOT FOR SPEED. COMMITMENT TO QUALITY PRECLUDES A RAPID RESULT. TRUTH BE TOLD, NOTHING VERY FAST REALLY EVER HAPPENS AT ANNA'S. RELAX, SIT BACK, AND ENJOY THE SHOW, YOU ARE, AFTER ALL, ON VACATION; LOCALS ARE ON A PERMANENT VACATION.

COME TO CHEESES - ALL HOUSE-MADE... BY US - 15

Our Award Winning, Truffle & Calvados Camemberts plus slices each of, our Maverick - a Rogue river tomme de vache, our coastal caraway & our Curry county coriander.

Sound food handling practice dictates that we keep our cheeses under refrigeration. Their flavors are more expressive when the cheeses are given a chance to warm up a little. We recommend sipping a glass of wine or enjoying a cocktail for five or ten minutes before diving in; we will time your dinner accordingly.



CHARCUTERIE - ALL HOUSE-MADE... BY US - 18

Duck prosciutto; chicken summer sausage; duck butter; beef summer sausage; duck cracklins; lamb prosciutto; spiced beef.

THE WORKS - 29: At Anna's you can have it all.

An opportunity to graze all of our cheese and charcuterie. Twelve different items! Yum.

A glass of Huxelrebe or an eau de vie are the perfect beverage choices for this plate.

CREAM OF TOMATO SOUP - KILLER 8
Pairs beautifully with the Oran Mor mead. Please note: This soup is not suitable for vegetarians.

SPECIAL SALAD 14
Sugar snap peas, Angel Sweet tomatoes, sweet red bells, celery, avocado & fresh, chopped dill. Dressed with extra virgin, kalamata infused, olive oil, and Maldon salt flakes.

NOT EVERY INGREDIENT FOR EVERY MENU ITEM IS LISTED IN THE DESCRIPTIONS. IF YOU HAVE AN ALLERGY OR AVERSION TO SOMETHING, PLEASE ENQUIRE WHETHER OR NOT IT IS INCLUDED IN THE PREPARATION FOR THE ITEM YOU ARE CONSIDERING.

SOFT BEVERAGES & BEER

Because of our limited scullery, we serve water in biodegradable, plastic cups. Bottled beverages are served in their original containers, for the same reason.

HOUSE-MADE, HONEY LEMONADE - Oregon blackberry flower honey, & rosewater 4

ANCHOR, ROOT-BEER - in the bottle. 5

SCRIMSHAW PILSNER - in the bottle. A beer of subtlety and finesse from the wonderful North Coast Brewing Company 6

SEPARATE CHECKS are a nightmare for waiters because, the considerable amount of time required to do the accounting is time taken away from caring for other guests. WE DO NOT OFFER SEPARATE CHECK SERVICE.

DESSERTS: I hate making desserts. It is fussy work! We have a great selection of after dinner spirits and wines that make fine desserts including our, Killer, rum, root-beer, float. Cheese is also lovely after dinner, and how many other places make their own cheese?

IF YOU MUST HAVE AN AFTER DINNER SWEET: THE AMAZING, RUM, ROOT-BEER, FLOAT - KILLER 12
Barbancourt, eight year, rhum, Haagen-Daz, vanilla, ice cream and a bottle of anchor root beer. A revelatory experience.

IF WE PAY YOU THE COMPLIMENT OF REQUESTING PROOF OF AGE, PLEASE ACCEPT IT GRACIOUSLY
CORKAGE FEE IS TWENTY-FIVE DOLLARS

FOR DINNER

LOCALLY CAUGHT, BLACK ROCKFISH 24
Poached in a saffron, white wine, broth with vegetables and the tiniest potatoes. Ladled over a toasted crouton & sprinkled with parsley from our garden. Cotes du Rhone blanc.

SMOKY, CERTIFIED ANGUS BEEF, EIGHT OUNCE, FLATIRON STEAK 24
Drizzled with black truffle oil. Browned, baked mashed potatoes, & vegetable. My favorite cut of steak. Any red wine.



QUACK - BREAST OF DUCK 29
Pan & oven-seared to medium-rare. Browned, baked mashed potatoes, & vegetable. Nebbiolo or Burgundy.

LAMB & SPINACH - STRUDEL 19
Just like it sounds. Wrapped in filo dough with just a smidge of blue cheese. Bordeaux

WAGYU - ROAST OF BEEF - FOR TWO 59
Gold Beach's own, Pacific Rogue Wagyu, raises some of the finest Wagyu beef in the country. We are delighted to be able to offer this Wagyu roast beef. The flavor of Wagyu lingers hauntingly on the palate long after the meat is chewed and swallowed; much like, perhaps in overstatement, the kiss of a favored lover. Browned, baked mashed potatoes, our crispy baked, crunchy, mac & cheese, and vegetable. Wagne? Wagyu! A Burgundy.



RACK OF LAMB - FOR TWO 69
Marinated with ginger and mint. Roasted and served as four chops. Browned, baked mashed potatoes, our crispy baked, crunchy, mac & cheese, and vegetable. Bordeaux and lamb is a wine & food pairing made in heaven.

To maintain the highest degree of freshness, and also reasonable prices, I only prepare a limited amount of menu items. The vagaries of random variation means that we will, sometimes, run out of some things; in the greater sense, it is for the best. If we are out of your choice, please view it as an opportunity to expand your horizons.

We use our own house-made sour cream for the mashed potatoes. Most dinners take twenty to thirty minutes to cook. If there is a crowd or if a bunch of people all show up at the same time, I can get backed up, and appreciate your patience, or pity - as the case may be - when it happens. Many think I am worth the wait; many also think the world is flat.

PEOPLE HAVE DIFFERENT TASTES. IF THE ITEM YOU SELECTED FOR DINNER DOESN'T SUIT YOURS, DON'T SUFFER! LET US CHEERFULLY REPLACE IT. YOU LEAVING ANNA'S HAPPY IS WHAT'S MOST IMPORTANT TO US.

Our credit card processor no longer allows us to accept cards that are not chip enabled.

We apologize for any inconvenience. We accept, Visa, Mastercard and cash.

WINES, BY THE GLASS - UNLESS OTHERWISE NOTED, POURS ARE 140 ML.

WE DO HAVE A FULL WINE LIST. ASK IF YOU WOULD LIKE TO SEE IT.

NV A SPLIT (187 ML) OF FRANCOIS MONTAND BRUT 14
We make it extra special by adding just a little, pamplemousse rose (pink grapefruit) liqueur.

2015 HIGH PASS, HUXELREBE 9
A winner from Dieter Boehm, who works his magic just north of Eugene in Junction City.

2015 JABOULET, PARALLEL 45, COTES DU RHONE, BLANC 10
A lot of bang for the buck here.

2013 BALLOT-MILLOT, BOURGOGNE BLANC 14
Made from Meursault fruit, this Chardonnay drinks way above its price point.

2012 CH. POITEVIN, CRU BOURGEOIS 12
A rock solid blend of 55% Cabernet Sauvignon, 40% Merlot & 5% Petit Verdot.

2015 LOUIS LATOUR, MARSANNAY 14
Real depth of fruit, and character. Delicious

2014 ALAIN GRAILLOT, CROZES HERMITAGE 15
A lovely Northern Rhone wine that displays some of the floral characteristics that make me find these Syrah wines so attractive.

2014 GD VAJRA, LANGHE NEBBIOLO 12
There is so much to like here.

2006 CH. COUTET, BARSAC - 70 ML 10
A thoroughbred.

NV Ferriera, 20 Year, Tawny Port - 60 ml 14
The finest Tawny Port I have tasted.

NV Oran Mor, Orange Flower Honey, Mead 12
Just a lovely beverage. Flowery and fruity. A great aperitif and also a good choice after dinner.