

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 NOISY OR OTHERWISE 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 - 16

Our Award Winning, saffron & Calvados Camemberts, plus our Maverick - a Rogue river tomme de vache and 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. Try a Riesling or Viognier.



ANNA'S DELICACIES - ALL HOUSE-MADE... BY US - 19

Duck prosciutto with cantaloupe; lamb prosciutto with cucumber; bundnerfleisch.

SEARED, ALASKA, WEATHERVANE, SCALLOPS* - 19

It has been years since I have had access to these beauties. IMHO, the best scallop available. Seared and served with buttered teardrop pasta and a drizzle of black truffle oil. Please note: these scallops are only seared; they will be cool and uncooked i their centers.

White Burgundy is the perfect wine for Scallops. A shout out to Stephanie for hooking me up with the Weathervanes.

CREAM OF TOMATO, SOUP - KILLER 8
Please note this soup is not suitable for vegetarians.

SPECIAL SALAD 12
Campari Tomatoes, peeled & seeded cucumber, sweet red bells, & avocado. Dressed with Kalamata infused olive oil, Maldon salt flakes & marinated lemon slices.

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 5

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 rum, 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. Cotes du Rhone blanc.

SMOKY, CERTIFIED ANGUS BEEF, EIGHT OUNCE, FLATIRON STEAK 25
Drizzled with black truffle oil. Browned-baked mashed potatoes, & vegetable. My favorite cut of steak. Any red wine.



LAMB - LOIN CHOPS 29
A quartette of these lovelies, marinated with marjoram, mint & mustard seed. Browned, baked mashed potatoes, & vegetable. Bordeaux.

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

CHICKEN LIVERS WITH HOUSE-MADE WAGYU BACON & SWEET ONIONS 19
Roasted potato slices. A glass of Yves Cuilleron Viognier would be lovely with this meal.

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 15
We make it extra special by adding just a little, pamplemousse rose (pink grapefruit) liqueur.
- 2016 DR. LOOSEN, "BLUE SLATE" RIESLING KABINETT 12
I think Riesling is the most food friendly wine ever.
- 2016 BOW & ARROW WINERY, LE CHÈNAIE VINEYARD, OREGON, SAUVIGNON BLANC. 12
Reminds this old curmudgeon of old-fashioned Pouilly Fumé, that favorite wine of OC's everywhere. Fabulous
- 2016 YVES CUIILLERON, VIOGNIER 15
Declassified Condrieu. Delicious!
- 2016 CAVE DE LA BONNETERIE, VOUVRAY, LA CRAIE 11
Nice pure Chenin blanc flavor.
- 2016 JABOULET, PARALLEL 45, COTES DU RHONE, BLANC 10
A lot of bang for the buck here.
- 2015 ALBERT GRIVAULT, BOURGOGNE BLANC 18
Young vines Meursault. Really, really, good.
- 2012 CH. POITEVIN, CRU BOURGEOIS 12
A rock solid blend of 55% Cabernet Sauvignon, 40% Merlot & 5% Petit Verdot.
- 2015 BOW AND ARROW WINERY, HUGHES HOLLOW VINEYARD, WILLAMETTE, PINOT NOIR 16
This wine is terrific. Redolent of a premier cru, Savigny les Beaune. This guy can really make wine!
- 2015 GD VAJRA, LANGHE, NEBBIOLO 14
There is so much to like here.
- 2006 CH. COUTET, BARSAC - 70 ML 10
A thoroughbred.
- NV Ferriera, 20 Year, Tawny Port - 60 ml 15
The finest Tawny Port I have tasted.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.