

*thanks to our local farm partners
and neighborhood suppliers:*

Hayton Farm
Martin Family Orchard
Whistling Train Farm
Tieton Creamery
Rockridge Orchard
Let Us Farm
Tengs Garden
Oxbow Farm
Local Roots Farm
Dykstra Farm
Foraged & Found
Bluebird Grain Farm
Alm Hill Garden
Goose & Gander Farm
Stiebers Farm
Manini's Flour Company
Columbia City Bakery
La Panzanella Bakery

executive chef: JANINE DORAN
sous chef: COURTNEY STONE

fresh picked

COLUMBIA CITY BAKERY BREAD	4
<i>whipped butter or olive oil V*, SF</i>	
SEASONAL SOUPS	5/8
<i>selections rotate daily</i>	
FRIED AVOCADO	8
<i>tomatillo crema GF, V</i>	
FRIED BRUSSELS SPROUTS	7
<i>lemon-parsley pesto, parmesan V*, GF</i>	
CRISPY WONTONS	8.5
<i>butternut pate, arugula, avocado, truffle & sriracha aioli, & cilantro vinaigrette V</i>	



starters

YAM FRIES	6
<i>cayenne aioli GF, V*, SF*</i>	
FRIED OLIVE & HUMMUS PLATTER	10
<i>fried castelvetrano olives, fresh seasonal vegetables, hummus drizzled with chili oil, mint, marcona almonds GF, V, SF* \$2 to add house pita bread (GF*, V)</i>	
COCONUT TOFU LETTUCE WRAPS	9
<i>coconut breaded tofu, crisp romaine, fresh herbs, sweet chili dipping sauce GF, V</i>	

salads

HOUSE SALAD	7/11
<i>organic greens & vegetables in herbed balsamic vinaigrette GF, V, SF</i>	
CAESAR SALAD	7/11
<i>romaine, herbed croutons, parmesan, fried capers GF*, V*</i>	
RHUBARB WATERCRESS SALAD	13
<i>roasted rhubarb, watercress, fresh basil, english peas, toasted hazelnuts, grilled endive, goat cheese, parsley-lemon dressing GF, V*, SF</i>	
SUPERFOOD SALAD	13
<i>kale, brussels sprouts, cabbage, broccoli, onion, carrots, creamy apple cider vinaigrette, hemp seeds, mulberries, orange supremes, & almonds V, GF, SF*</i>	

sandwiches

sandwiches served with choice of yam fries or a house salad

FRENCH DIP	15
<i>portobello mushrooms, caramelized onions, swiss cheese, seeded baguette, mushroom garlic au jus GF*, V*</i>	
ITALIAN BURGER	15
<i>grilled black bean burger, basil pesto aioli, sundried tomato jam, balsamic tossed arugula, soft potato roll V*, GF* add mozzarella .50</i>	

pizzas

SPRING ASPARAGUS PIZZA	17
<i>asparagus, red bell peppers, red onion, watercress, cherry tomatoes, chimichurri, mozzarella, & parmesan on wheat crust V*, GF*, SF</i>	
HEIRLOOM POTATO PIZZA	17
<i>local heirloom potatoes, fresh herbs, pickled pepper sour cream, green onions, chili oil, gruyere, & fresh mozzarella on wheat crust GF*, V*, SF</i>	
CHEESE FLORENTINE PIZZA	16
<i>marinara, spinach, garlic, smoked mozzarella & parmesan on wheat crust GF*, SF</i>	

entrees

OAXACA TACOS	17
<i>corn tortillas filled with cheesy mashed potatoes. served with black bean stew, smoky braised greens, fire roasted salsa, lime creme fraiche GF, SF*</i>	
PORTOBELLO WELLINGTON	19
<i>grilled portobello mushrooms, mushroom pecan paté & leeks in puff pastry, served with mashed potatoes, madeira wine sauce, seasonal vegetables</i>	
SUNCHOKES CROQUETTES	18
<i>sesame crusted sunchoke-daikon croquettes, coconut lentils, grilled rapini, grilled pineapple-snow pea salsa, and red chili & basil chili sauces V</i>	
BUTTERNUT POLENTA	17
<i>polenta cakes, butternut squash, kale, king oyster mushrooms, fresh chevre, pomegranate molasses, fig-balsamic reduction, pistachio pistou, & orange supremes V*, GF, SF</i>	
NETTLE RAVIOLI	18
<i>ravioli with nettle & green pea filling, asparagus, kale rapini, & english pea saute, saffron cashew sauce V</i>	



please inform your server of food allergies or dietary restrictions

GF = gluten free / * available gluten free (our fryer is used for items containing gluten)
 \$1 to substitute gluten free pita, \$2 to substitute gluten free pizza dough
V = vegan / * available vegan
SF = soy free / * available soy free