

*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>	
GRILLED ASPARAGUS	7
<i>lemon-parsley pesto, parmesan V*, GF</i>	
BEET & SEA BEAN POKE	8.5
<i>crispy wonton wrapper, roasted beets, ginger-garlic sea beans, sriracha aioli, furikake V</i>	



**starters**

RUSSET 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*</i>	
<i>\$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  
*organic greens & vegetables in herbed balsamic vinaigrette GF, V, SF*
  - CAESAR SALAD 7/11  
*romaine, herbed croutons, parmesan, fried capers GF\*, V\**
  - ROASTED BEET & BUTTER LETTUCE SALAD 13  
*butter lettuce, radishes, roasted beets, marcona almonds, green goddess dressing GF, V, SF*
  - CHERRY FARRO SALAD 13  
*ginger farro, baby arugula, pistachios, cherries, snap peas, feta, cherry-mint vinaigrette V\*, SF*

- sandwiches**
- sandwiches served with choice of russet fries or a house salad**
  - FRENCH DIP 15  
*portobello mushrooms, caramelized onions, swiss cheese, seeded baguette, mushroom garlic au jus GF\*, V\**
  - ITALIAN BURGER 15  
*grilled black bean burger, basil pesto aioli, sundried tomato jam, balsamic tossed arugula, soft potato roll V\*, GF\*  
add mozzarella .50*

- pizzas**
- PINEAPPLE PIZZA 17  
*roasted pineapple, smoked red onion, jalapenos, thai basil, & mozzarella on wheat crust GF\*, V\*, SF*
  - SQUASH BLOSSOM PIZZA 17  
*summer squash & squash blossoms, grilled onion, fresh dill, chili oil, & manchego cheese on wheat crust V\*, GF\*, SF*
  - CHEESE FLORENTINE PIZZA 16  
*marinara, spinach, garlic, smoked mozzarella & parmesan on wheat crust GF\*, SF*

- entrees**
- OAXACA TACOS 17  
*corn tortillas filled with cheesy mashed potatoes. served with black bean stew, smoky braised greens, fire roasted salsa, lime creme fraiche GF, SF\**
  - PORTOBELLO WELLINGTON 19  
*grilled portobello mushrooms, mushroom pecan paté & leeks in puff pastry, served with mashed potatoes, madeira wine sauce, seasonal vegetables*
  - ARTICHOKE CROQUETTES 18  
*sesame crusted artichoke croquettes, coconut lentils, baby bok choy, grilled pineapple-snow pea salsa, and red chili & basil chili sauces V*
  - YAKIMA VALLEY POLENTA 17  
*sage polenta cakes, cherries, snow peas, walla walla onions, pistachio pistou, port wine cherry reduction, & cambozola V\*, GF, SF*
  - SUMMER RAVIOLI 18  
*ravioli with kale & green pea filling, seasonal mushrooms, asparagus, english pea saute, saffron cashew sauce V*



**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