

*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 PADRON PEPPERS	7
<i>garlic aioli V, GF</i>	
BURRATA BOARD	15
<i>burrata cheese, grilled foccacia, farm fresh cucumbers, radishes, & heirloom tomatoes, nicoise olives, mama lil's peppers, fresh herbs, extra virgin olive oil, & port balsamic reduction V*, GF*</i>	



starters

RUSSET FRIES	6
<i>cayenne aioli GF*, V*, SF*</i>	
FRIED OLIVE & HUMMUS PLATTER	10
<i>fried castelvetro 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
	<i>organic greens & vegetables in herbed balsamic vinaigrette</i> GF, V, SF	
	CAESAR SALAD	7/11
	<i>romaine, herbed croutons, parmesan, fried capers</i> GF*, V*	
	SUMMER SQUASH & HALLOUMI SALAD	14
	<i>shaved squash, fresh peaches, grilled green beans, seared halloumi, basil, arugula, citrus mint herbed vinaigrette, sumac</i> GF, V*, SF	
	CHERRY FARRO SALAD	13
	<i>ginger farro, baby arugula, pistachios, cherries, snap peas, feta, cherry-mint vinaigrette</i> V*, SF	
sandwiches	sandwiches served with choice of russet fries or a house salad	
	FRENCH DIP	15
	<i>portobello mushrooms, caramelized onions, swiss cheese, seeded baguette, mushroom garlic au jus</i> GF*, V*	
	ITALIAN BURGER	15
	<i>grilled black bean burger, basil pesto aioli, sundried tomato jam, balsamic tossed arugula, soft potato roll</i> V*, GF* add mozzarella .50	
pizzas	PINEAPPLE PIZZA	17
	<i>roasted pineapple, smoked red onion, jalapenos, thai basil, & mozzarella on wheat crust</i> GF*, V*, SF	
	SQUASH BLOSSOM PIZZA	17
	<i>summer squash & squash blossoms, grilled onion, fresh dill, chili oil, & manchego cheese on wheat crust</i> V*, GF*, SF	
	CHEESE FLORENTINE PIZZA	16
	<i>marinara, spinach, garlic, smoked mozzarella & parmesan on wheat crust</i> GF*, SF	

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</i> GF, SF*	
	PORTOBELLO WELLINGTON	19
	<i>grilled portobello mushrooms, mushroom pecan paté & leeks in puff pastry, served with mashed potatoes, madeira wine sauce, seasonal vegetables</i>	
	ARTICHOKE CROQUETTES	18
	<i>sesame crusted artichoke croquettes, coconut lentils, baby bok choy, grilled pineapple-snow pea salsa, and red chili & basil chili sauces</i> V	
	YAKIMA VALLEY POLENTA	17
	<i>sage polenta cakes, cherries, snow peas, walla walla onions, pistachio pistou, port wine cherry reduction, & cambozola</i> V*, GF, SF	
	SUMMER RAVIOLI	18
	<i>ravioli with kale & green pea filling, seasonal mushrooms, local green beans, english pea saute, saffron cashew sauce</i> 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