

*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>	
ELOTES	7
<i>honey chipotle sauce, cotija, lime 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, & 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* \$2 to add house pita bread (GF*, V)</i>	
COCONUT TOFU LETTUCE WRAPS	9
<i>coconut breaded tofu, crisp romaine, fresh herbs, sweet chile vinaigrette GF, V</i>	

salads	HOUSE SALAD <i>organic greens & vegetables in herbed balsamic vinaigrette</i> GF, V, SF	7/11
	CAESAR SALAD <i>romaine, house caesar dressing, herbed croutons, parmesan, fried capers</i> GF*, V*	7/11
	SUMMER SQUASH & HALLOUMI SALAD <i>shaved summer squash, fresh peaches, grilled green beans, seared halloumi, basil, arugula, citrus mint herbed vinaigrette, sumac</i> GF, V*, SF	14
	CHERRY FARRO SALAD <i>ginger farro, baby arugula, pistachios, cherries, snap peas, feta, cherry-mint vinaigrette</i> V*, SF	13
sandwiches	sandwiches served with choice of russet fries or a house salad	
	FRENCH DIP <i>portobello mushrooms, caramelized onions, swiss cheese, seeded baguette, mushroom garlic au jus</i> GF*, V*	15
	ITALIAN BURGER <i>grilled black bean burger, basil pesto aioli, sundried tomato jam, balsamic tossed arugula, soft potato roll</i> V*, GF* add mozzarella .50	15
pizzas	HEIRLOOM TOMATO & CORN PIZZA <i>fresh heirloom cherry tomatoes, grilled corn, basil & parsley, garlic corn sauce, red wine vinaigrette, fennel finishing salt, & parmesan on wheat crust</i> GF*, V*, SF	17
	SQUASH BLOSSOM PIZZA <i>summer squash & squash blossoms, grilled onion, fresh dill, chili oil, & manchego cheese on wheat crust</i> V*, GF*, SF	17
	CHEESE FLORENTINE PIZZA <i>marinara, spinach, garlic, smoked mozzarella & parmesan on wheat crust</i> GF*, SF	16

entrees	OAXACA TACOS <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*	17
	PORTOBELLO WELLINGTON <i>grilled portobello mushrooms, mushroom pecan paté & leeks in puff pastry, served with mashed potatoes, madeira wine sauce, seasonal vegetables</i>	19
	ARTICHOKE CROQUETTES <i>sesame crusted artichoke croquettes, coconut lentils, baby bok choy, grilled pineapple salsa, red chili & basil chili sauces</i> V	18
	YAKIMA VALLEY POLENTA <i>sage polenta cakes, cherries, local green beans, walla walla onions, pistachio pistou, port wine cherry reduction, & cambozola</i> V*, GF, SF	17
	FARMERS MARKET MUSHROOM RAVIOLI <i>fresh mushroom ravioli in pesto cream sauce with a saute of grilled corn, summer squash, heirloom cherry tomatoes, & parmesan</i> V*, SF	18



please inform your server of food allergies or dietary restrictions

GF = gluten free / * available gluten free
 \$1 to substitute gluten free pita, \$2 to substitute gluten free pizza dough
V = vegan / * available vegan
SF = soy free / * available soy free