

*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
whipped butter or olive oil V, SF*

SEASONAL SOUPS 5/8
selections rotate daily

ELOTES 6
*mexican style alvarez farm corn on the cob,
honey chipotle sauce, cotija, lime GF, V**

GRILLED PADRON PEPPERS 7
garlic aioli V, GF

BURRATA BOARD 15
*burrata cheese, grilled foccacia, farm fresh cucumbers, radishes,
& heirloom tomatoes, nicoise olives, mama lil's peppers, fresh
herbs. & port balsamic reduction V*. GF**



starters

RUSSET FRIES 6
cayenne aioli GF, V*, SF**

FRIED OLIVE & HUMMUS PLATTER 10
*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)

COCONUT TOFU LETTUCE WRAPS 10
coconut breaded tofu, crisp romaine, fresh herbs,

salads

HOUSE SALAD 7/11
organic greens & vegetables in herbed balsamic vinaigrette GF, V, SF

CAESAR SALAD 7/11
romaine, house caesar dressing, herbed croutons, parmesan, fried capers GF, V**

SUMMER SQUASH & HALLOUMI SALAD 14
shaved summer squash, fresh peaches, grilled green beans, seared halloumi, basil, arugula, citrus mint herbed vinaigrette, sumac GF, V, SF*

HEIRLOOM MELON SALAD 13
arugula, shaved cucumber, heirloom local melon, avocado, cilantro lime vinaigrette, & feta cheese V, GF, 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*

HEIRLOOM TOMATO & CORN PIZZA 17
fresh heirloom cherry tomatoes, grilled corn, basil & parsley, garlic corn sauce, red wine vinaigrette, fennel finishing salt, & parmesan on wheat crust GF, V*, SF*

pizzas

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, cotija 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 salsa, red chili & basil chili sauces V

SUMMER PEACH RISOTTO 17
creamy aborio rice risotto, peaches, basil, & smoked fennel, served with a petite arugula salad & chili vinaigrette V, GF*

FARMERS MARKET RAVIOLI 18
fresh mushroom filled ravioli, pesto cream sauce, sauteed grilled corn, summer squash, & heirloom cherry tomatoes, parmesan V, SF*



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