

*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	6
<i>mexican style alvarez farm corn on the cob, honey chipotle sauce, cotija, lime GF, V*</i>	
ROASTED DIJON CAULIFLOWER	7
<i>dijon mustard sauce, capers, dill V, GF, SF</i>	
BURRATA BOARD	15
<i>burrata cheese, grilled foccacia, farm fresh cucumbers, radishes, &amp; heirloom tomatoes, nicoise olives, mama lil's peppers, fresh herbs. &amp; port balsamic reduction V*. GF*</i>	



**starters**

YAM 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	10
<i>coconut breaded tofu, crisp romaine, fresh herbs, sweet chile vinaigrette GF, V</i>	

salads	HOUSE SALAD	7/11
	<i>organic greens &amp; vegetables in herbed balsamic vinaigrette GF, V, SF</i>	
	CAESAR SALAD	7/11
	<i>romaine, house caesar dressing, herbed croutons, parmesan, fried capers GF*, V*</i>	
sandwiches	SUMMER SQUASH & HALLOUMI SALAD	14
	<i>shaved summer squash, fresh peaches, grilled green beans, seared halloumi, basil, arugula, citrus mint herbed vinaigrette, sumac GF, V*, SF</i>	
	GOLDEN BEET & ASIAN PEAR SALAD	13
	<i>arugula &amp; mizuna, roasted golden beets, asian pears, pomegranates, horseradish ginger dressing V, GF</i>	
pizzas	<b>sandwiches served with choice of yam fries or a house salad</b>	
	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>		
HEIRLOOM TOMATO & CORN PIZZA	17	
<i>fresh heirloom cherry tomatoes, grilled corn, basil &amp; parsley, garlic corn sauce, red wine vinaigrette, fennel finishing salt, &amp; parmesan on wheat crust GF*, V*, SF</i>		
DELICATA PIZZA	17	
<i>roasted delicata squash, red onion &amp; honeycrisp apple relish, toasted almonds, fresh thyme, truffle oil, &amp; beecher's flagship white cheddar on wheat crust V*, GF*, SF</i>		
CHEESE FLORENTINE PIZZA	16	
<i>marinara, spinach, garlic, smoked mozzarella &amp; 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, cotija GF, SF*</i>	
	PORTOBELLO WELLINGTON	19
	<i>grilled portobello mushrooms, mushroom pecan paté &amp; 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 salsa, red chili &amp; basil chili sauces V</i>		
CHANTERELLE RISOTTO	17	
<i>creamy aborio rice risotto, chanterelle mushrooms, basil, &amp; smoked fennel, served with a petite arugula salad &amp; chili vinaigrette V*, GF</i>		
FARMERS MARKET RAVIOLI	18	
<i>mushroom filled ravioli, pesto cream sauce, sauteed grilled corn, summer squash, &amp; heirloom cherry tomatoes, parmesan V*, SF</i>		



**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