

*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>honey chipotle sauce GF, V*</i>	
ROASTED DIJON CAULIFLOWER	7
<i>dijon mustard sauce, capers, dill V, GF, SF</i>	
CRISPY BRUSSELS SPROUTS	7
<i>lemon-parsley pesto, parmesan V*, GF</i>	



starters

YAM FRIES	6
<i>cayenne aioli V*, GF*, 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* \$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
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**

THAI ROASTED VEGETABLE SALAD 14
organic greens, roasted sweet potatoes & eggplant, green tea sticky rice, cabbage, thai basil, green curry dressing, peanuts GF, V

GOLDEN BEET & ASIAN PEAR SALAD 13
arugula & mizuna, roasted golden beets, asian pears, pomegranates, horseradish ginger dressing V, GF

sandwiches

sandwiches served with choice of yam 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

DELICATA PIZZA 17
roasted delicata squash, red onion & honeycrisp apple relish, roasted almonds, fresh thyme, truffle oil, & beecher's white cheddar on wheat crust GF, V*, SF*

pizzas

CHANTERELLE & FENNEL PIZZA 17
chanterelle mushrooms, caramelized fennel, roasted garlic, leeks, toasted hazelnuts, cambozola 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

CHANTERELLE RISOTTO 17
creamy aborio rice risotto, chanterelle mushrooms, basil, & smoked fennel, served with a petite arugula salad & chili vinaigrette V, GF*

AUTUMN FIELD & FOREST RAVIOLI 18
mushroom filled ravioli, pesto cream sauce, roasted delicata squash, brussels sprouts, toasted walnuts, & 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