

*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>	
GRILLED ASPARAGUS	7
<i>lemon-parsley pesto, parmesan V*, GF</i>	
HERB & CHEESE STUFFED MUSHROOMS	8
<i>crimini mushroom caps stuffed with gorgonzola, mozzarella, and fresh herbs, eggplant ajvar, toasted walnuts GF, SF</i>	



starters

YAM FRIES	6
<i>cayenne aioli V, GF*, 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	10
<i>coconut breaded tofu, crisp romaine, fresh herbs, sweet chile vinaigrette 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, house caesar dressing, herbed croutons, parmesan, fried capers</i> GF*, V*	
sandwiches	SUPERFOOD SALAD	14
	<i>kale, cabbage, broccoli, onion, carrots, spinach, creamy apple cider vinaigrette, hemp seeds, currants, cara cara oranges, & almonds</i> V, GF, SF*	
	MOROCCAN CARROT SALAD	13
	<i>watercress, fennel, carrot, dates, apple cider & orange blossom vinaigrette, feta, toasted almonds, & fresh tarragon</i> V*, GF, SF	
pizzas	sandwiches served with choice of yam 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*	
	<i>add mozzarella .50</i>	
	ASPARAGUS PIZZA	17
	<i>asparagus, red pepper, red onion, mozzarella cheese, topped with watercress, cherry tomatoes, chimichurri and parmesan on wheat crust</i> GF*, V*, 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, cotija</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>	
	MOROCCAN TAGINE	18
	<i>eggplant, zucchini, garbanzo bean & yam stew, coriander tomato confit, lemon-mint quinoa, harissa almonds, turmeric parsley pistou, & halloumi</i> V*, GF, SF*	
BOUNTY HARVEST POLENTA	18	
<i>polenta cakes, sesame braised local vegetables, shiitake mushrooms, fried egg, yuzu ponzu slaw, burnt miso butterscotch sauce</i> V*, GF		
WILD MUSHROOM & SPRING ONION RISOTTO	18	
<i>creamy arborio rice, morel & maitake mushrooms, spring onions, asparagus, snap peas, & a petite watercress salad</i> V, GF		



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