

*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>	
SNAP PEAS AMANDINE	7
<i>grilled locally farmed sugar snap peas, marcona almonds, parmesan, fresh mint, lemon V*, GF, SF</i>	
STRAWBERRY GOAT CHEESE BRUSCHETTA	9
<i>grilled filone, herbed goat cheese, local strawberries, balsamic, basil &amp; lemon zest SF</i>	



**starters**

YAM FRIES	6
<i>cayenne aioli V, GF*, SF</i>	
RED LENTIL PECAN PATE	12
<i>red lentil pecan pate, cherry onion chutney, mama lil's peppers, cornichons, local radishes &amp; croccantini V, GF*, SF</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\**
- SUPERFOOD SALAD 14  
*kale, cabbage, broccoli, onion, carrots, spinach, creamy apple cider vinaigrette, hemp seeds, currants, cara cara oranges, & almonds V, GF, SF\**
- MOROCCAN CARROT SALAD 13  
*watercress, fennel, carrot, dates, apple cider & orange blossom vinaigrette, feta, toasted almonds, & fresh tarragon V\*, GF, SF*

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*

pizzas

- SQUASH BLOSSOM PIZZA 17  
*local squash & squash blossoms, grilled sweet onions, chili oil, fresh dill & 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*
- SUMMER HARVEST PANZANELLA SALAD 18  
*grilled focaccia, tomatoes, corn, cucumber, fresh mozzarella, basil, spinach, red onion, garlic confit, lemon-dill dressing V\*, GF\*, SF*
- YAKIMA VALLEY POLENTA 18  
*green onion polenta cakes, sweet walla walla onions, seasonal vegetables, roasted cherries, balsamic reduction, basil pesto, rogue creamery smoked blue cheese V\*, GF, SF*
- WILD MUSHROOM & SPRING ONION RISOTTO 19  
*creamy arborio rice, morel & local mushroom saute, spring onions, asparagus, snap peas & a petite watercress salad 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