

Breakfast Menu

Available 9am – 2pm



Morning Libations

Served anytime, but especially good in the A.M.

- Garden Flora-** 9.
Cucumber vodka infusion with a house blend of tomato juice and spices.
- Mimosa-** 7.
Champagne with your choice of fresh squeezed grapefruit juice, orange juice, or our homemade cringer.

Sweet Beginnings

Great with coffee or tea for a light breakfast or share with a friend as a sweet appetizer!

- Cinnamon Roll -** 5.
An irresistible morning indulgence rolled up with all of the usual suspects; sticky caramelized sugar, toasted pecans, and vanilla icing baked fresh every morning and served warm. (vegan)
- Fresh Fruit Plate-** 4.95

Eggs and Tofu Scrambles

Free-range eggs scrambled to order and served with fruit garnish and choice of roasted potatoes or cheesy grits. Substitute fruit for \$1. All scrambles are gluten-free and available vegan with seasoned tofu for \$1.

- Northwest Market Scramble -** 10.5
Scrambled eggs with wilted Local Roots Farm garlicky greens, Grandview Farm crimini mushrooms, and grilled Walla Walla sweet onions, topped with Pecorino cheese.
- Summer Heirloom Scramble -** 10.5
Scrambled eggs with local sweet corn, fresh basil, dill, and Havarti cheese topped with Billy's Farm heirloom tomatoes.
- Rancho Colorado Scramble -** 10.5
Scrambled eggs topped with a hearty Southwestern style chili made of slow cooked rancho pinto beans, tomatillos, fresh chilies, sweet corn and traditional herbs and spices; garnished with crumbled Cotija cheese and crunchy tortilla strips.
- Basic Breakfast^ -** 9.5
Two eggs, scrambled or fried, with soy sausage, choice of side and multi-grain toast. (Add an egg \$1 each)

Breakfast Specialties

- Breakfast Quesadilla -** 10.5
A flour tortilla filled with roasted yam, poblano peppers, corn and Pepper Jack cheese wrapped with egg topped with "Snappy Sauce", tomatillo salsa, lime crème fraîche and served with wild greens dressed in cilantro vinaigrette.
- Pesto Potato Quiche -** 11.
Caramelized onions, smoked Mozzarella, and Pecorino cheeses baked in the traditional custard with a thin crispy potato crust and topped with fresh basil pesto; served with wild greens dressed in balsamic vinaigrette. (gluten-free)

Breakfast Sides

- Eggs- 2.5 Roasted Potatoes- 2.25
Cheesy Grits- 2.25 Seasoned Tofu- 2.5
Fresh Fruit Bowl- 4.95 Soy Sausage- 3.5
Multi-Grain Toast- 1.5 Red Quinoa Salad- 3.5

- : *Consuming raw or undercooked eggs may increase your risk of food borne illness*
- * : *Contains no gluten but are fried in a fryer with items that contain gluten*

Lunch Menu

Available 11am-5pm

Fresh Salads & Soups & Starters

- Soup of the Day -** 4.5/6
Soup and Salad - 9.5
Cup of soup of the day and small house salad.
- House Salad -** 6.50/9
Organic wild greens dressed in our herbed-balsamic vinaigrette and garnished with fresh shredded carrots, sliced cucumber and toasted sunflower seeds (vegan & gluten free).
- Caesar -** 6.50/9
Crispy Romaine hearts, herbed croutons and grated Parmesan cheese tossed in creamy Caesar dressing and garnished with fried capers and fresh lemon (available vegan & gluten free*).
- Add Gorgonzola* .50
- Nectarine and Arugula Salad** 10 .
Fresh arugula tossed in cilantro-lime vinaigrette, served with seasonal organic cucumbers, toasted Marcona almonds, and Martin Family Orchard nectarines. (vegan and gluten free)
- Zucchini & Summer Blossom Salad -** 10 .
Ribbons of summer squash, grilled sweet corn, Walla Walla onions, and fresh edible summer blossoms tossed in basil vinaigrette served with oven dried cherry tomato pistou and Pecorino Romano. (available vegan and gluten free)
- Bucket of Russet Fries-** Served with cayenne aioli 4.5
(gluten* and soy free, available vegan-vegan option contains soy)
- Pâté Platter-**  9.
Lentil-pecan pâté, seasonal fruit, marinated olives, house made pickled vegetables and red onion confit with rosemary croccantini from La Panzanella Bakery. (vegan & available gluten free)

Hand-Crafted Sandwiches

- A cup of soup may be substituted for russet fries or mixed green salad for a \$1 additional charge.*
- Heirloom Caprese Sandwich -** 12.
Grilled garlic-rubbed foccacia with basil-pine nut pesto and Mozzarella cheese, topped with heirloom tomatoes.
- French Dip -** 12.
Thin sliced, grilled Portobello mushrooms with caramelized onions and melted Swiss cheese on a grilled seeded baguette; served with our hot roasted garlic-mushroom jus; your choice of russet fries or mixed greens. (available vegan)
- Field Roast Reuben-** 12.
Locally crafted "Smoked Tomato" Field Roast, grilled zucchini, sauerkraut, and Swiss cheese on sliced Columbia City Bakery rye with a side of house made vegan Thousand Island; your choice of russet fries or mixed greens. (available vegan)
- Black Bean Burger -** 10.
Grilled chipotle black bean burger topped with sweet red onion confit and cayenne aioli served on a grilled Columbia City Bakery potato roll; your choice of russet fries or mixed greens. (available vegan)
- Falafel -** 10.
Traditional chickpea croquettes on warm pita with shredded greenleaf lettuce, sliced cucumber, and chopped tomatoes. Served with our herb-lemon dressed red quinoa salad and house made tahini sauce. (vegan and available gluten free*)
- Add crumbled Feta* .75

Stone-Fired Pizzas

- Fresh baked on our herbed whole-wheat crust and available on our own gluten-free crust by request add \$1.*
- Three Cheese Florentine -** 13.
Smoked Mozzarella, Parmesan, and Feta cheeses with fresh baby spinach, chopped garlic, and house made marinara sauce. (available gluten free)
- Summer Squash and Chanterelle Mushroom Pizza -** 15.
Roasted summer squash and garlic pesto topped with Parmesan cheese, foraged Chanterelle mushrooms, Local Roots Farm Treviso, fresh basil, and toasted hazelnuts. (available vegan and gluten free)
- Heirloom Tomato and Sweet Corn Pizza-** 15.
Roasted garlic-macadamia nut pesto, local sweet corn, Cotija cheese, fresh dill, basil and Billy's Farm heirloom tomatoes. (available vegan and available gluten free)