



STARTERS

Gorgonzola Walnut Figs 7.
 Black mission figs stuffed with Gorgonzola served on a bed of Local Roots Farm grilled radicchio, toasted walnuts and a drizzle of balsamic port reduction (available soy free)

Fried Green Tomatoes 7.5
 Spiced cornmeal breaded Dykstra Farm green tomatoes, fried and served with seasonal fruit relish and a Creole aioli. (soy & gluten free* & available vegan- vegan option contains soy)

Coconut Tofu with Sweet Chili Sauce  8.
 Coconut breaded marinated organic tofu, leaves of lettuce, mint, Thai basil, cilantro and sweet chili dipping sauce. (vegan & gluten free*)

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)

Quesadilla Verde 6.75
 Roasted yams, pumpkin seed-cilantro-scallion spread and Pepper Jack cheese in corn tortillas with spicy salsa and lime crème fraîche. (gluten & soy free)

Bucket of Russet Fries 4.5
 Seasoned with salt and black pepper, served with cayenne aioli. (gluten* and soy free, available vegan-vegan option contains soy)

Seasonal Vegetables Market Price
 Ask your server for the farm fresh selection.

SOUPS AND SALADS


Soup of the Day 4.5/6

House Salad 6.5/9
 Organic Full Circle Farm wild greens dressed in our herbed balsamic vinaigrette and garnished with fresh shredded carrots, radishes, sliced cucumber and toasted sunflower seeds. (vegan, gluten & soy free)

Caesar Salad 6.5/9
 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

Zucchini & Summer Blossom Salad 10.
 Ribbons of summer squash, grilled sweet corn, Walla Walla onions and edible blossoms tossed in basil vinaigrette served with oven-dried tomato pistou and Pecorino Romano. (available vegan & gluten free)

Nectarine and Arugula Salad 10.
 Fresh arugula tossed in a cilantro-lime vinaigrette, served with seasonal organic cucumbers, toasted Marcona almonds, and Martin Family nectarines. (vegan & gluten free)

Oaxaca Tacos  (wa-HA-ka) 16.5
 Roasted corn tortillas filled with mashed potatoes, Cheddar & Smoky Mozzarella cheese with lime crème fraîche, Feta cheese, black bean stew, fresh pico de gallo, corn & pepper relish with braised greens. (gluten free*)

Portobello Wellington  18.
 Grilled Portobello mushrooms, leeks and mushroom-pecan pâté in puff pastry with Madeira wine sauce. Served with mashed potatoes and Farmers Market seasonal vegetables.

Artichoke Croquettes 18.
 Served with black petite lentils, kale and a sweet chili-cabbage-carrot slaw surrounded by lemongrass coconut sauce. (vegan)

Ricotta Gnocchi with Foraged Chanterelles 18.
 House made Ricotta gnocchi with sautéed chanterelle mushrooms, oven-roasted heirloom cherry tomatoes, sweet summer corn sauce and fresh arugula.

Yakima Valley Polenta 17.5
 Grilled organic sage polenta served with Cambazola cheese, grilled Dykstra farm Walla Walla sweet onions and green beans with a Bing cherry port-balsamic reduction. (soy free & available vegan & gluten free)

STONE-FIRED PIZZAS


Fresh baked on our thin, herded 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. (soy free & available gluten free)

Summer Squash and Chanterelle 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 & gluten free)

Heirloom Tomato and Sweet Corn Pizza 15.
 Roasted garlic-macadamia nut pesto, local sweet corn, Cotija cheese, fresh dill, basil and Dykstra Farm heirloom tomatoes. (soy free & available vegan & gluten free)

SANDWICHES

French Dip  12.
 Caramelized onion, Swiss cheese and Portobello mushroom on an herbed baguette with roasted garlic-mushroom jus and choice of organic wild greens or russet fries. (available vegan)

Black Bean Burger 10.
 Chipotle black bean burger with onion confit and cayenne aioli on a soft potato bun with choice of organic wild greens or russet fries. (soy free & available vegan – vegan option contains soy)
 Add Gorgonzola .50

ENTREES