



GRAZE AND GATHER

CHARCUTERIE & BISTRO

BREAKFAST

AVOCADO TOAST* \$8

HARVEST SEED GRAIN TOAST, FRESH SMASHED AVOCADO, HEIRLOOM CHERRY TOMATOES, GOAT CHEESE AND PICKLED RED ONIONS

**add egg \$2*

SALMON LOX TOAST* \$8

HARVEST SEED GRAIN TOAST WITH SALMON LOX, WHIPPED CREAM CHEESE, CAPERS, PICKLED RED ONION, HEIRLOOM CHERRY TOMATOES

**add egg \$2*

BREKKIE SAMMIE * \$8

BACON, SAUSAGE, CHEDDAR, FRIED EGG, TOMATO AND PESTO MAYO ON PLAIN OR EVERYTHING BAGEL OR FOCCACIA

**BREKKIE BURRITO OR
BREKKIE BOWL** \$9
\$10

SCRAMBLED EGGS, BACON, PORK SAUSAGE, POTATOES, CHEDDAR, PEPPERS, ONION, CHIPOTLE MAYO

**add avocado \$2*

G.O.A.T FRITTATA \$9

GRAZE. OF. ALL. TIME. FRESH VEGGIES, GOAT CHEESE, SAUSAGE, EGG FRITTATA, PESTO WITH ARUGULA FINISH, SERVED WITH DAKOTA SEED TOAST

ROASTED POTATOES \$7

A SIDE OF ROASTED POTATOES, SMOKED GOUDA, HERBS, GARLIC AIOLI

YOGURT PARFAIT \$8

SEASONAL FRUIT, GRACE HARBOR FARM FRESH VANILLA YOGURT, HOMEMADE GRANOLA

BELGIAN WAFFLES

LOCAL BERRIES, WHIP CREAM, WASHINGTON HAZELNUT CHOCOLATE DRIZZLE WITH SYRUP ON SIDE \$11

ACAI BOWL

ORGANIC AÇAÍ TOPPED WITH LOCAL BERRIES, BANANA, WASHINGTON HAZELNUT BUTTER, AND GRANOLA WITH A DRIZZLE OF HONEY \$14

SANDWICHES

All sandwiches served with kettle cooked chips

TURKEY FARMHOUSE \$16

OVEN ROASTED TURKEY, BACON, TWIN SISTERS FARMHOUSE CHEESE, TOMATO, MIXED GREENS, PESTO MAYO ON SOURDOUGH

WHATCOM HARVEST MELT \$16

SMOKED HAM, TWIN SISTERS FARMHOUSE CHEESE, TOMATO, MICROGREENS, APPLES, TOMATO JAM, PESTO MAYO ON DAKOTA SEED

FRENCH DIP \$16

SHAVED ROAST BEEF, TWIN SISTERS FARMHOUSE CHEESE, BACON JAM, BBQ SAUCE WITH AU JUS

THE BISTRO STACK \$16

HAM, TURKEY, BACON, GOUDA, HERB MAYO, LETTUCE, TOMATO, ON FOCCACIA

Gluten Free bread available upon request

**consuming raw or undercooked meats, seafood, or eggs may increase your risk of foodborne illness*

GRAZE BOWL OR WRAP

CHICKEN CAESAR \$16

GRILLED CHICKEN, BACON, SHAVED
ITALIAN CHEESES, PEPPER, CROUTONS
ON ROMAINE WITH PARMESAN
CAESAR DRESSING

CHIPOTLE BBQ CHICKEN \$16

GRILLED CHICKEN, BACON, PEPPERS,
LETTUCE, CRISPY ONIONS, CHEDDAR
CHEESE WITH CHIPOTLE + BBQ SAUCE

GRANNY GOAT \$16

GRILLED CHICKEN, GRANNY SMITH
APPLES, GOAT CHEESE, CANDIED
PECANS ON ROMAINE WITH FIG
BALSAMIC DRESSING

BEET CITRUS \$16

MIXED GREENS, CHILLED BEETS,
CITRUS, RADISH, DRIED CRANBERRIES,
PISTACHIOS, GOAT CHEESE, CARA
CARA CITRUS DRESSING

FLATBREADS

CHICKEN BACON RANCH \$18

WITH HEIRLOOM TOMATOS,
MOZZARELLA, BASIL, BBQ AND
CHIPOTLE DRIZZLE

PESTO PROSCIUTTO \$18

WITH SUNDRIED TOMATOS,
MOZZAREALLA, BASIL, W/
BALSAMIC DRIZZLE

ITALIAN HOT HONEY \$18

PEPPERONI, SALAMI, MOZZAREALLA,
PEPPERJELLY, BASIL, WITH HOT
HONEY DRIZZLE

OUR FAVORITE

SOFT TACO OR LETTUCE WRAP

GLUTEN FREE BREADED CHICKEN, \$16
GUACAMOLE, CABBAGE SLAW, PICO DE
GALLO, CHIPOTLE AOILI DRIZZLE, CILANTRO

BOARDS

BREAD BOARD \$8

ARTISAN BREAD W/ OILS + BALSAMIC

CHARCUTERIE \$23

ROTATING ARTISAN CHEESES, CURED
MEATS, CRACKERS, FRUIT, HONEY OR JAM

BRUSCHETTA BOARD

TOASTED BRUSCHETTA \$18

MARGHERITA (MOZZARELLA, TOMATO,
BASIL WITH BALSAMIC DRIZZLE)

PESTO, SUN-DRIED TOMATOES WITH
PROSCIUTTO, MOZZARELLA, BASIL

BRIE, FIG JAM, APPLE, ARUGULA WITH
BALSAMIC GLAZE

SALAMI, MOZZARELLA, PEPPER JELLY, PESTO
AND BASIL

BAKED BRIE

SWEET \$16

BAKED BRIE WITH FIG JAM,
PISTACHIOS, LOCAL FRUIT,
HONEY WITH WARM BAGUETTE

LITTLE GRAZERS

KID-CUTERIE \$7

SUNSHINE SMILE WAFFLE \$8

SOURDOUGH GRILLED CHEESE \$8

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