



GRAZE AND GATHER

CHARCUTERIE & BISTRO

BREAKFAST

AVOCADO TOAST* \$8
HARVEST SEED GRAIN TOAST, FRESH
SMASHED AVOCADO, 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, CHERRY TOMATOES
**add egg \$2*

SALMON LOX BAGEL \$10
SALMON LOX, WHIPPED CREAM CHEESE,
CAPERS, PICKLED RED ONION, TOMATO, FRIED
EGG ON PLAIN OR EVERYTHING BAGEL

BREKKIE SAMMIE * \$9
BACON, SAUSAGE, CHEDDAR, FRIED EGG,
TOMATO AND PESTO MAYO ON PLAIN OR
EVERYTHING BAGEL OR FOCCACCIA

**BREKKIE BURRITO OR
BREKKIE BOWL** \$10
SCRAMBLED EGGS, BACON, PORK
SAUSAGE, POTATOES, CHEDDAR, PEPPERS,
ONION, CHIPOTLE MAYO

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

BELGIAN WAFFLE \$12
LOCAL BERRIES, WHIP CREAM, WASHINGTON
HAZELNUT CHOCOLATE DRIZZLE, SYRUP

ACAI BOWL

ORGANIC ACAI TOPPED WITH LOCAL BERRIES, \$14
BANANA, HAZELNUT BUTTER, GRANOLA, HONEY

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

HAM + BRIE MELT \$16
HAM, MELTED BRIE, BACON JAM, SLICED
APPLES, ARUGULA, BALSAMIC DRIZZLE 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 FOCCACCIA

CHICKEN MOZZARELLA \$16
CHICKEN BREAST, MOZZARELLA,
PICKLED ONIONS, ARUGULA, TOMATO,
SUNDRIED TOMATO AIOLI ON
FOCACCIA

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, PARMESAN CHEESE, PEPPER, CROUTONS ON ROMAINE WITH CAESAR DRESSING

DILL RANCH COBB \$16

CHOPPED TURKEY + HAM, CRISPY BACON, CUCUMBER, TOMATOES, AVOCADO, HARD BOILED EGGS, CRISPY ONIONS, CHEDDAR CHEESE ON ROMAINE WITH DILL RANCH

GRANNY GOAT \$16

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

POWER BOWL \$16

CHICKPEA, BEETS, PEPPER, ONION, CUCUMBER, AVOCADO, QUINOA, GOAT CHEESE, HAZELNUTS ON MIXED GREENS WITH LEMON TAHINI AIOLI

CHIPOTLE BBQ CHICKEN \$16

GRILLED CHICKEN, BACON, CHEDDAR, PEPPERS, CRISPY ONIONS ON ROMAINE WITH CHIPOTLE AND BBQ SAUCE

FLATBREADS

CHICKEN BACON RANCH \$20

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

PESTO PROSCIUTTO \$18

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

MARGHERITA \$18

TOMATO SAUCE, MOZZARELLA, BASIL, HEIRLOOM TOMATOES, BALSAMIC GLAZE

BOARDS

PRETZEL BREW BOARD \$28

GIANT SALTED PRETZEL, BREW STYLE MEATS + CHEESES, PICKLES, NUT MIX, QUESO CHEESE + HONEY MUSTARD FOR DIPPING

CHARCUTERIE \$28

SERVES TWO: 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

SOUP (CHANGES WEEKLY)

CUP \$8
BOWL \$12

COMES WITH A SIDE OF BAGUETTE

ADD SOURDOUGH GRILLED CHEESE \$6

BAKED BRIE

BAKED BRIE WITH FIG JAM, CANDIED PECAN, LOCAL FRUIT, HONEY WITH WARM BAGUETTE \$16

LITTLE GRAZERS

KID-CUTERIE \$8

SUNSHINE SMILE WAFFLE \$8

SOURDOUGH GRILLED CHEESE \$8

CHEESE QUESADILLA \$7

SMOOTHIES

CHECK FOR LOCAL
INGREDIENT SMOOTHIES. \$8

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