



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 * \$7

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

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

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

BERRY COMPOTE, WHIPPED CREAM AND WASHINGTON HAZELNUT CHOCOLATE DRIZZLE WITH SYRUP ON SIDE \$11

ACAI BOWL

ORGANIC AÇAÍ BERRY TOPPED WITH STRAWBERRY, BLUEBERRY, BANANA, WASHINGTON HAZELNUT BUTTER, AND GRANOLA WITH A DRIZZLE OF HONEY \$14

SANDWICHES

All sandwiches served with kettle cooked chips

TURKEY FARMHOUSE \$14

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

CHICKEN MOZZARELLA \$15

GRILLED CHICKEN, FERNDAL FARMSTEAD MOZZARELLA, ARUGULA, PICKLED RED ONION, TOMATO, SUN-DRIED TOMATO AIOLI ON FOCACCIA

FRENCH DIP BAGUETTE \$15

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

THE BISTRO STACK \$15

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

All bread can be subbed for Gluten Free bread

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

GRAZE BOWL OR WRAP

CHICKEN CAESAR \$15

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

GRANNY GOAT \$15

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

SOUTHWEST CHICKEN \$15

GRILLED CHICKEN, CHEDDAR, PEPPERS, ROASTED CORN, PICO, CRISPY TORTILLA STRIPS ON ROMAINE WITH CHIPOTLE AND SOUR CREAM

POWER BOWL \$15

CHICKPEA, BEETS, PEPPERS, ONION, CUCUMBER, AVOCADO, QUINOA, GOAT CHEESE, PISTACHIOS ON KALE WITH LEMON GINGER AIOLI

FLATBREADS

CHICKEN BACON RANCH \$16

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

PESTO PROSCIUTTO \$16

WITH SUNDRIED TOMATOS, MOZZAREALLA, BASIL, AND BALSAMIC DRIZZLE

CHARCUTERIE

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

SMALL SERVING FOR 1-2 \$22

BRUSCHETTA BOARD

TOASTED BRUSCHETTA \$18 (CHOOSE 4)

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

SMOKED SALMON SPREAD

RICOTTA, FRESH BERRIES, BALSAMIC DRIZZLE, MINT

BAKED BRIE

SWEET: \$16

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

SAVORY: \$16

BAKED BRIE WITH BACON JAM, GARLIC, FRESH HERBS

LITTLE GRAZERS

KID-CUTERIE \$7

SUNSHINE SMILE WAFFLE \$8

SOURDOUGH GRILLED CHEESE \$8

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