



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 FOCCACIA
- 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, BANANA, HAZELNUT BUTTER, GRANOLA, 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
- SALAMI SLAM** \$16
SALAMI, PEPPERONI, MOZZARELLA, TOMATOES, ROMAINE, PEPPERJELLY, PESTO MAYO ON BAGUETTE
- 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
- CHICKEN SALAD** \$16
GRILLED CHICKEN BREAST, HERB DILL MAYO, PICKLES, LETTUCE, TOMATO ON CROISSANT

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

SOUTHWEST CHICKEN \$16

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

FARMSTAND SALAD \$16

MIXED GREENS, LOCAL BERRIES, PICKLED ONIONS, GOAT CHEESE, HAZELNUTS, CARA CARA ORANGE OLIVE OIL W/ BALSAMIC GLAZE

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, OLIVE OIL DRIZZLE

BOARDS

BREAD BOARD \$9

ARTISAN BREAD W/ OILS + BALSAMIC

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

TACOS

SOFT TACO OR LETTUCE WRAP \$16

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

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

SMOOTHIES

CHECK FOR LOCAL INGREDIENT SMOOTHIES. \$8

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