



# 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 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, 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, \$11

WASHINGTON HAZELNUT CHOCOLATE DRIZZLE WITH SYRUP ON SIDE

### SANDWICHES

*All sandwiches served with kettle cooked chips*

TURKEY FARMHOUSE \$16

OVEN ROASTED TURKEY, BACON, HAVARTI, TOMATO, MIXED GREENS, PESTO MAYO ON SOURDOUGH

TURKEY CRANBERRY \$16

OVEN ROASTED TURKEY, WHITE CHEDDAR, CREAM CHEESE, CRANBERRY SAUCE, MIXED GREENS ON SOURDOUGH

FRENCH DIP \$16

SHAVED ROAST BEEF, MOZZARELLA, BACON JAM, BBQ SAUCE WITH AU JUS

THE BISTRO STACK \$16

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

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

### CHIPOTLE BBQ CHICKEN \$16

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

### HOLIDAY GRANNY GOAT \$16

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

### POWER BOWL \$16

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

## FLATBREADS

### CHICKEN BACON RANCH \$18

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

### PESTO PROSCIUTTO \$18

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

### WINTER FIG \$18

CRANBERRY SAUCE, GOAT CHEESE,  
GRANNY SMITH APPLES,  
POMEGRANATE, PISTACHIOS,  
MICROGREENS, HONEY DRIZZLE

## SOUP

ASK FOR SOUP SPECIAL,  
SERVED WITH FOCACCIA

CUP \$8  
BOWL \$12

## BOARDS

### BREAD BOARD \$8

ARTISAN BREAD W/ OILS + BALSAMIC

### CHARCUTERIE \$25

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 \$8

SUNSHINE SMILE WAFFLE \$8

SOUSDOUGH GRILLED CHEESE \$8

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