

SMALL

- FLORA BAKEHOUSE FOCACCIA | 7 | V, SF
- PIMENTO CHEESE GOUGÈRES | 9 | SF
- YAM FRIES *cayenne aioli* | 9 | V, GF, SF
- DILL PICKLE DEVEILED EGGS *dijon, dill & turmeric* | 9 | GF, SF
- HERBY WHITE BEAN HUMMUS *chipotle roasted corn, peppers & onions, crispy quinoa, grilled sourdough* | 14 | V, GFO
- WARM KALE ARTICHOKE DIP *grilled sourdough* | 16 | V, SF, GFO
- ZUCCHINI & ROASTED GARLIC ARANCINI *vegan mozzarella, tomato vellutata* | 15 | V, GF, SF
- BURRATA & STONE FRUIT *grilled romaine, basil–mint oil* | 15 | GF, SF
- KING TRUMPET ST. JACQUES *butter, shallots, cream, wine, gruyere, fresh herbs* | 15 | GF, SF
- FRIED GREEN TOMATOES *grilled red onions, cilantro yogurt* | 15 | V, GF, SF
- MEDITERRANEAN SPREAD SET *eggplant malidzano, cucumber labneh, herby white bean hummus, grilled sourdough* | 16 | V, GFO

GREENS

- KALE CAESAR *herbed croutons, parmesan, crispy capers* | 9/16 | SF, VO, GFO
- FIVE SPICE SUMMER SALAD *stone fruit, watercress, arugula, treviso, summer berries, pecorino romano, candied pecans, five spice vinaigrette* | 16 | GF, SF, VO
- HEIRLOOM TOMATO PANZANELLA SALAD *heirloom cherry tomatoes, grilled corn, spinach, red onion, roasted garlic, fresh mozzarella, bakehouse focaccia croutons, dill vinaigrette* | 18.5 | SF, VO, GFO

PIZZA

- HEIRLOOM TOMATO *mozzarella, parmesan, heirloom tomatoes, chimichurri, roasted leek cream sauce, fresh herbs* | 25 | SF, VO
- MUSHROOM & BLUE CHEESE *mozzarella, rogue river blue cheese, shaved parmesan, king oyster, shimeji & cremini mushrooms, roasted garlic, arugula, sea beans, truffle oil* | 25 | SF, VO
- CHEESE FLORENTINE *smoked mozzarella, mozzarella, parmesan, spinach, basil, tomato sauce* | 23 | SF, VO

SUBSTANTIAL

- SQUASH BLOSSOM RAVIOLI *zucchini & summer squash, roasted garlic cream sauce* | 28 | SF
- LOBSTER MUSHROOM & PEACH RISOTTO *saffron risotto, summer squash & zucchini, petite arugula–radicchio salad, lemon vinaigrette* | 30 | V, GF, SF
- YAKIMA VALLEY POLENTA *cherries, green beans, walla walla onions, port–balsamic reduction, basil–walnut pesto, rogue river blue cheese* | 27 | GF, SF, VO
- BLACK EYED PEA SUCCOTASH *corn & walla walla onions, lima beans, lacinato kale, okra, yams, tomato chutney, marcona almonds & grilled halloumi* | 26 | GF, SF, VO

LOCAL FARMS WE ARE CURRENTLY WORKING WITH:
hayton farms, collins family orchards, alvarez farms, martin family orchards, foraged & found

V | vegan VO | vegan option available GF | gluten–free GFO | gluten–free option available
SF | sesame–free SFO | sesame–free option available

*please inform your server of food allergies & dietary restrictions before ordering;
our food is prepared in kitchens that contain dairy, gluten, nuts, sesame & soy*