

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 & FIGS *grilled escarole, fresh figs, fig–balsamic compote* | 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 *avocado–edamame dip, cucumber labneh, herby white bean hummus, grilled sourdough* | 16 | V, GFO

GREENS

- KALE CAESAR *herbed croutons, parmesan, crispy capers* | 9/16 | SF, VO, GFO
- WATERMELON SALAD *watermelon, cucumber, arugula, feta, mint, pickled shallots, lime leaf dressing* | 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
- PURPLE POTATO *mozzarella, chevre, heirloom purple potatoes, roasted red pepper sauce, olive tapenade, marcona almonds* | 25 | SF, VO
- CHEESE FLORENTINE *smoked mozzarella, mozzarella, parmesan, spinach, basil, tomato sauce* | 23 | SF, VO

SUBSTANTIAL

- SQUASH BLOSSOM RAVIOLI *summer squash & zucchini, 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 *plums, 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, edamame, lacinato kale, okra, yams, tomato chutney, marcona almonds & seared 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*