



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 BOWL* \$8.75

SCRAMBLED EGGS, BACON, PORK SAUSAGE, POTATOES, CHEDDAR, PEPPERS, ONION, CHIPOTLE MAYO

ROASTED POTATOES \$7

A SIDE OF ROASTED POTATOES, SMOKED GOUDA, HERBS, GARLIC AIOLI

BELGIAN WAFFLES

BERRY COMPOTE, WHIPPED CREAM AND CHOCOLATE DRIZZLE \$11

WASHINGTON HAZELNUT CHOCOLATE SPREAD WITH STRAWBERRIES AND WHIPPED CREAM \$11

ACAI BOWL

ORGANIC AÇAÍ BERRY TOPPED WITH STRAWBERRY, BLUEBERRY, BANANA, WASHINGTON HAZELNUT BUTTER, AND GRANOLA WITH A DRIZZLE OF HONEY \$12

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, FERNDALE 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 WITH AU JUS

SALAMI SLAM \$14

SALAMI, PEPPERONI, FERNDALE FARMSTEAD MOZZARELLA, TOMATOES, ROMAINE, PEPPER JELLY, PESTO MAYO ON A BAGUETTE

BRIE-SCIUTTO \$14

PROSCIUTTO, BRIE, WHIPPED CREAM CHEESE, APPLE, MIXED GREENS, FIG JAM ON A BAGUETTE

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, 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

CHIPOTLE BBQ CHICKEN \$15

GRILLED CHICKEN, BACON, CHEDDAR, PEPPERS, CRISPY ONION ON ROMAINE WITH CHIPOTLE AND BBQ SAUCE

BEEF CITRUS \$15

MIXED GREENS, CHILLED BEETS, CITRUS, RADISH, DRIED CRANBERRIES, PISTACHIOS, GOAT CHEESE, CARA CARA CITRUS DRESSING

FLATBREAD PLATE

GRILLED FLATBREAD, ASSORTED HOUSE MADE CONDIMENTS \$18

(CHOOSE 3)

BACON CHEDDAR RANCH

PESTO SUN-DRIED TOMATO WITH CREAM CHEESE

ROASTED TOMATO, BASIL GARLIC RICOTTA

HUMMUS

WHIPPED FETA WITH OLIVE TAPENADE

SALMON DIP

CHARCUTERIE

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

SMALL (SERVING 1-2)

\$22

MEDIUM (SERVING 4-6)

\$44

BRUSCHETTA BOARD

TOASTED BRUSCHETTA \$16 (CHOOSE 4)

MARGHERITA (MOZZARELLA, TOMATO, BASIL WITH BALSAMIC DRIZZLE)

ITALIAN (TOMATO, GARLIC, ONION, BASIL WITH BALSAMIC DRIZZLE)

PESTO, SUN-DRIED TOMATOES WITH PROSCIUTTO, MOZZARELLA, BASIL

BRIE, FIG JAM, APPLE, ARUGULA WITH BALSAMIC GLAZE

SALAMI, PEPPERONI, MOZZARELLA, PEPPER JELLY, PESTO AND BASIL

SMOKED SALMON, WHIPPED FETA, PICKLED RED ONION, CAPERS, ARUGULA, LEMON AIOLI

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 \$6

SUNSHINE SMILE WAFFLE \$8

GOUDA AND HAM CROISSANT \$8

SOURDOUGH GRILLED CHEESE \$8

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