



drinks

feast bloody 15
vodka, house bloody mary mix
*mild or spicy

what's that green thing? 15
tequila, tomatillo base bloody mary mix
*mild or spicy

mimosa 10
choice of:
fresh squeezed OJ
fresh squeezed grapefruit
blood orange-grapefruit

bellini 11
blood orange, lemon, vanilla-honey, bubbles

hot whiskey 12
apple-cinnamon bourbon,
lemon, honey

pirate's grog 12
spiced rum, brown sugar,
spiced whipped cream, coffee

mexican mocha martini 12
espresso infused vodka, chocolate, coffee simple,
chocolate bitters, spiced-cocoa cream

the great hoax 15
grapefruit-lemongrass infused gin,
blood orange, grapefruit, lemon, soda

red sangria 12
red wine, lemon, blood orange, brandy

14 carrot gold 12
spicy- ginger vodka,
carrot juice, oj, turmeric

breakfast marg 15
spicy tequila, house-made margarita mix,
carrot juice, turmeric simple

*ask your server about our mocktail list

sweets

chocolate zeppole 10
sweet ricotta doughnut holes, mascarpone custard
add caramel +1

orange-almond cake 9 gf df
caramelized oranges, citrus curd, marmalade, meringue

carrot cake 9 v
cream cheese frosting, caramel, candied pepitas

brunch

chilaquiles verdes 15 gf
tortilla chips tossed in salsa verde, cilantro,
pulled pork, scallion, chipotle salsa,
cotija, pickled onions, fried egg
add pork belly 3

chicken on a biscuit 16
fried chicken, house made biscuit, bacon,
paprika-sausage gravy, arugula,
pickled fresno peppers, fried egg

the OG 14/half 8
house made biscuits, sausage gravy, fried eggs

french toast 14 v
custard batter, candied orange peels,
maple syrup, powdered sugar,
spiced whipped cream

chicken & waffles 15 gf
fried chicken, chili mayo, maple syrup,
pickled jalapeños, candied bacon

the phatty (it's a burrito) 15
pulled pork, eggs, cheddar, brussels sprouts,
potatoes, salsa verde, pickled jalapeños
add gravy 3

grits 14 gf v
brown butter radishes, arugula, pickled onions,
hot sauce, poached egg
add pork belly 3

#haystack 16 gf
house made hashbrowns, bacon,
sausage patties, chili mayo, pickled jalapeño,
more hashbrowns, sausage gravy,
fried eggs, crispy onions

pork belly & potatoes 16 gf
brussels sprouts, crispy potatoes, carrot purée,
chimichurri, fried eggs

sandwiches

*choice of fries or salad
beef sando 17 gf
roasted beef, chow chow relish, arugula,
charred jalapeño aioli, caramelized onions,
swiss, beef jus

the grinder 16
sesame focaccia, capicola, mortadella, soppressata,
swiss, red onion, shredded lettuce, peppadew peppers,
pickled jalapeños, red wine vinaigrette,
whole grain mustard-mayo, fried egg

the cuban 16 gf
grilled pork, ham, swiss, garlic-mustard sauce,
chili mayo, house pickles, cheddar crust

*the cheeseburger: single 14 double 17 gf
alabama white sauce, house pickles,
white cheddar, crispy onions
add bacon 1.5 gf bun 1.25 egg 1.50

v vegetarian gf can be made gluten free

** Please inform your server of any allergies



HELPING TO GROW OUR COMMUNITY ONE FARM AT A TIME

Using our experience in the hospitality industry, we strive to keep our menu ingredient-driven with what's available seasonally. We pride ourselves on using our platform to bring a larger connection to the community. We want to bridge the gap between those who grow the food and those who consume the food! Partnering with local farms allows us to have the freshest ingredients year-round, while helping educate people about the products they can buy and use every day in their own households. Far too often the people most connected with the roots of the food are left in the dirt (pun intended). Our goal is to bring the farms to the forefront and showcase what they have to offer.

farms of the week

Boundless Farmstead

Alfalpa, OR

Sungrounded Farm

Terrebonne, OR

Deschutes Gourmet Mushrooms

Redmond, OR

Vaquero Valley Ranch & Cattle Co.

Bend, OR

Larkin Valley Ranch

Redmond, OR

Home Farm Food

Culver, OR

Deschutes River Lavender

Redmond, OR

Cascade Mountain Pastures

Sisters, OR

Upriver Organics

Walterville, OR

Unity Bread

Redmond, OR

Rooper Ranch

Redmond, OR

Broadus Bees

Bend, OR

Naturally Elevated Farm

Terrebonne, OR

Hill's Meat Company

Pendelton, OR

Tillamook Creamery

Tillamook, OR

Olympia Provisions

Portland, OR

Bornstein Seafood

Newport, OR

Groundwork Organics

Junction City, OR

***all mayo is made with raw eggs

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness