



## share

**fried mushrooms 15** gf v  
alabama white sauce

**pork rinds 6** gf  
house made pork rinds, bbq spice

**potato fritters 10** gf v  
white cheddar, charred jalapeños, jalapeño aioli

**brussels sprouts 12** gf v  
black garlic aioli, peppadew peppers,  
herb bread crumbs

**herb ricotta & warm olives 15** gf v  
house made ricotta, castelvetro olives,  
olive oil, crackers, crostini

**bread 6** v  
rotating Unity Bread variety, rotating butter

**potato soup 12** gf v  
crispy potatoes, chili crunch, crème fraîche,  
herbs

## salads

**spinach salad 14** gf  
roasted hazelnuts, bacon, apples,  
sweet pickled carrots, biscuit crumble,  
toasted honey vinaigrette  
add chicken 5

**albacore salad 14** gf  
seared rare, mixed greens, asparagus,  
meyer lemon goat cheese, sunchoke chips,  
pea greens, blood orange supreme, beets,  
green garlic-lemon dressing

## lunch

sandwiches come with choice of fries or salad  
\*sandwiches come on unity bread buns

**beef sando 17** gf  
roasted beef, chow chow relish, arugula,  
charred jalapeño aioli, caramelized onions,  
swiss, beef jus

**fried mushroom po' boy 15** v  
dill remoulade, house pickles,  
shredded lettuce, pickled onions  
add pork belly 5

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

**pork belly grilled cheese 15** gf  
white cheddar, swiss, caramelized onions,  
pickled jalapeños

**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

**pork belly mac 15**  
crispy pork belly, roasted onions,  
hot sauce powder



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