



share

**fresh oysters\*** 3(ea) 16(1/2doz) 30(doiz) gf  
rosè mignonette, pink peppercorn, lemon

**albacore tataki\*** 14 gf  
carrot juice, candied lime zest,  
chili crunch, pickled jalapeños

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

**beet carpaccio 12** gf v  
thinly sliced beets, apples, goat cheese,  
herb vinaigrette, hazelnuts, spicy honey glaze

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

**mussels 15** gf  
chorizo, caramelized onion, white wine, herb fries

**tartare\*** 14 gf  
minced beef, whole grain mustard vinaigrette,  
fine herbs, egg yolk, crostini

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

**burrata 12** gf v  
roasted asparagus, pea shoots, focaccia,  
chili crunch, black pepper

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

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

**spinach salad full 14/half 8** gf  
roasted hazelnuts, biscuit crumble, sweet pickled carrots,  
apple, bacon, toasted honey vinaigrette  
**add chicken 5**

**mixed greens full 15/half 9** gf v  
asparagus, meyer lemon goat cheese, sunchoke chips,  
pea greens, blood orange supreme, beets,  
green garlic-lemon dressing  
**add chicken 5**

## sandwiches

sandwiches served on Unity Bread buns  
\*choice of house fries or salad

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

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

## eat yer veggies

**mushrooms 14** gf v  
morel, blue pearl, lion's mane,  
roasted onion, chimichurri

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

**parsnip-celeriac au gratin 9** gf v  
kale, chorizo, herb breadcrumbs

## supper

**grilled chicken 28** gf  
confit chicken, "cacio e pepe" gnudi, radish,  
roasted-garlic jus, spinach, brussels sprouts

**cavatelli 30**  
house-made pasta, lamb ragout, roasted onion,  
spinach pesto, arugula, castelvetrano olives,  
lamb-beef merguez sausage, grana padano

**\*halibut & morels 34** gf  
mussels, roasted asparagus, collard raab,  
marinated turnips, fennel, leeks,  
roasted garlic piccata sauce

**pork chop 28** gf  
cheddar grits, chorizo, caramelized onion, kale,  
turnips, pea shoots

**steak\* 30** gf  
teres major, chimichurri, beef jus, kale, mushrooms,  
roasted onions, parsnip-celeriac au gratin,  
braised radish, bone marrow-chive butter

**omnivore 24** gf v  
baby bok choy, asparagus, braised radish, leeks,  
charred sunchoke purée, pea greens, chili crunch  
**add chicken 5 add pork belly 5**

**tortellini 34**  
braised beef, ricotta, crispy prosciutto, arugula,  
roasted mushrooms, brodo, calabrian chilies,  
grana padano

**grits & greens 20** gf  
pancetta, chicken sausage, cheddar grits,  
braised dandelion greens, kale, crispy onions,  
whole grain-chicken jus, hot sauce  
**add pork belly 5**



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