



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 12

blood orange, lemon, vanilla-honey, bubbles

mom-mosa 11

fresh oregon strawberry purée, elderflower liqueur, bubbles

berry sangria 12

white wine, oregon berries, lemon,
lime, elderflower liqueur

spring fizz 15

gin, lemon, lavender simple-cream,
orange bitters, soda

pirate's grog 12

spiced rum, brown sugar,
spiced whipped cream, coffee

summer breeze 15

crater lake prohibition gin, elderflower liqueur,
blood orange, lemon, honey

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

if I fitz, I spritz 15

gin, aperol, bubbles, soda,
orange bitters, orange-pomegranate simple

14 carrot gold 12

spicy- ginger vodka, carrot juice, oj, turmeric

breakfast marg 15

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

sweets

morning bun 2

lemon curd, cardamom sugar, berry compote

carrot cake 4 v

cream cheese frosting, caramel, candied pepitas

meyer lemon curd bar 2

chantilly cream, crumble topping

chocolate zeppole 10

sweet ricotta doughnut holes, mascarpone custard
add caramel +1

orange-almond cake 10 gf df

oranges, citrus curd, marmalade, meringue

brunch

ricotta waffle 10 gf

hot honey drizzle, fried egg, candied bacon

asparagus 14 gf

crispy prosciutto, pea greens, chili crunch, fried egg

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, arugula,
paprika-sausage gravy, pickled fresno peppers, fried egg

the OG 14/half 2

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, bok choy, 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, leek purée,
chimichurri, fried egg

sandwiches

*choice of fries or salad

nashville hot chicken sandwich 16

hot honey, shredded lettuce, dill pickles, pickled fresno,
fancy sauce, cayenne powder
add spicy egg 2

beef sando 17 gf

roasted beef, chow relish, arugula, chimichurri mayo,
caramelized onions, swiss, beef jus

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 add 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