



share

fried mushrooms 13 gf v
alabama white sauce

pork rinds 6 gf
house made pork rinds, bbq spice

potato croquettes 10 gf v
white cheddar, chimichurri mayo

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

asparagus 12 gf v
pea greens, crispy prosciutto, chili crunch,
fried egg gribiche

brussels sprouts 12 gf
pea greens, crispy prosciutto, chili crunch,
fried egg gribiche

herb ricotta & warm olives 13 gf v
house made ricotta, castelvetro olives,
olive oil, crackers, crostini

bread 6 v
rotating Unity Bread variety, rotating butter

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,
chimichurri mayo, 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



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