



share

fresh oysters* 5(ea) 16(1/2doz) 50(doz) 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 croquette 10 gf v
white cheddar, chimichurri mayo

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, castelvetro olives,
olive oil, crackers, crostini

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

bread 6 v
rotating Unity Bread variety, rotating butters

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

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

supper

grilled chicken 23 gf
confit chicken, "cacio e pepe" gnudi, radish,
roasted garlic jus, spinach, brussels sprouts

cavatelli 50
house-made pasta, lamb ragout, roasted onion,
spinach pesto, arugula, castelvetro olives,
lamb-beef merguez sausage, grana padano

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

pork chop 23 gf
cheddar grits, chorizo, caramelized onion, kale,
turnips, pea shoots

ribeye* 44 gf
white cheddar-potato croquette, spring onion,
broccoli raab, leek purée, mushrooms, chimichurri
limited quantities available

teres major steak* 32 gf
roasted asparagus, radish, kale, beef jus, onions,
crispy potatoes, truffle herb butter, flake salt

omnivore 24 gf v
baby bok choy, asparagus, braised radish, leeks,
leek 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



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

Groundwork Organics

Junction City, 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

***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