



EAT • DRINK • PLAY

LUNCH

Light fare

homemade soup of the day cup -three bowl -six

peasant levain bread from grand central, grilled with tuscan white bean spread. -three

tempura brie with housemade preserves, little t's baguette and hood river apples. -nine

calamari tossed in semolina flour with peppadews, fresh cilantro and roasted poblano aioli* served on a bed of dressed baby arugula. -nine

potato pancakes served with bourbon-apple chutney and scallion sour cream. -seven

trinity fries russet and sweet potato fries, topped with fried leeks. Served with roasted tomato aioli*. -seven

*aiolis are made with raw egg

Salads

organic baby spinach tossed in balsamic vinaigrette with port wine braised shallots, topped with crushed pine nuts organic chevre and julienne of local pear. -nine

grilled flank steak butter leaf lettuce and grilled endive salad with crumbled gorgonzola and pickled red onion, tossed with extra virgin olive oil, lemon and cracked black pepper. -twelve

roasted beet napoleon with organic chevre and candied pecans over a salad of shaved red onion and organic mixed greens tossed with citrus vinaigrette. -nine

add grilled chicken or shrimp -four

Sandwiches

über sondvich carlton farms pork medallion, potato pancake, scallion sour cream, caramelized onion and bourbon-apple chutney on ciabatta. -nine

garden delight slow roasted tomatoes with avocado, sprouts, cucumber, aged cheddar and a tuscan white bean spread on grand central multigrain. -nine

oregon albacore melt topped with tomatoes, provolone and pepper bacon on peasant levain bread. -nine

muffaletta grilled chicken, black forest ham, olive tapenade and provolone on ciabatta. -nine

eb ½lb cheese burger coleman ranch beef mixed with fresh herbs and spices, aged cheddar, pepper bacon, butter leaf lettuce, tomatoes, mayo and red onion on ciabatta. -ten fifty (*southwest black bean patty available*)

pizzetta of the moment chef's selection of fresh toppings on grand central focaccia with vinaigrette dressed greens -eight

We are proud to work with purveyors committed to local, sustainable and all natural products.

Carlton Farms Pork~Coleman Ranch Beef~ Fraga Farms Organic Cheeses~Pacific Seafood ~Draper Valley Chicken~Grand
Central Baking~Sheridan Market
Classic Foods~Uncle Paul's Produce~Pastry Girl~Misty Mountain Mushrooms

Recess Menu 3-6pm & 10-2am

Spaetzle sautéed with apples, shallots and gorgonzola. - \$5

Spinach and Pear salad tossed with pine nuts and balsamic vinaigrette. -\$5

Grilled Cheese with fontina, bacon and tomato on grand central multigrain. -\$5

Elk Sliders made with carlton farms pork and northwest elk with tomato aioli*. -\$5

Fritters with roasted red peppers and fontina, served with a side of tomato aioli*. -\$5