

This & That

- The Bread Board** Sliced, grilled focaccia served with extra virgin olive oil, balsamic vinegar and white Tuscan bean spread 8
- Tomato Basil Soup** Housemade traditional tomato basil 6 Add a cup to any salad/panini 4
- Baked Brie** French brie with fig jam, shaved apples, pecans and port reduction 18
- The Cheese Board** Selection of four artisan cheeses served with fresh fruit and crostini 19
- Antipasto Board** Pesto-marinated mozzarella and grape tomatoes, roasted red peppers, artichoke hearts, Marcona almonds and crostini with prosciutto or wild lox salmon 15

Bruschetta Choose 4 of the following selections 19			gluten free bread* +3
Dried Fig, Pistachio, Chevre & Honey	Tuscan White Bean & Sun-dried Tomatoes	Prosciutto with Brie & Fig Jam	
Artichoke Tapenade with Feta	Blue Cheese, Walnut & Honey	Fresh Mozzarella, Tomato & Basil	
Brie with Apples	Smoked Salmon, Cucumber & Marinated Onions	Salami & Housemade Pesto	

Salads

Add: wild lox salmon 5 / natural grilled chicken 6 / avocado 3

- Beet and Chevre** Northwest beets, mixed greens, Marcona almonds, Chevre, red onion with orange poppy vinaigrette 16
- Chicken and Quinoa** Roasted butternut squash, quinoa, all natural julienned chicken, Marcona almonds, cranberries, mixed greens, Italian Pecorino with champagne vinaigrette 17
- Hazelnut Spinach** Fresh spinach with toasted hazelnuts, gorgonzola, shaved apples, red onions drizzled with warm apple-bacon vinaigrette 17
- Lemony Caesar** Light version of the classic with shaved Parmigiano Reggiano 12
- Tarragon Chicken** Our creamy chicken salad with apples, pecans and grapes served on a bed of mixed greens with balsamic vinaigrette 17
- Albacore Tuna** Wild Oregon coast albacore tuna, capers, sun-dried tomato, and olives served on a bed of fresh vegetables and romaine with lemony vinaigrette 18
- The Junie** Crisp romaine, dates, pine nuts, golden raisins, cranberries, red onions and goat cheese with orange poppy vinaigrette 16
- Blue Farm** Mixed greens, Italian gorgonzola, dates, toasted walnuts, pears with balsamic vinaigrette 15

Panini

Served grilled with your choice of portello slaw or sea salt chips

- Chicken Sausage** Hood River apple butter, caramelized onions, spinach, provolone cheese and all natural chicken sausage 18
- Turkey & Bacon** All natural turkey, bacon, avocado, house-made tomato jam, provolone and mixed greens 17
- Grown-up Grilled Cheese** Melted Gruyere and fontina with sage and white truffle oil 16
- Mediterranean** Roasted peppers, artichoke hearts, roma tomatoes, shaved onions, feta cheese and kalamata olive tapenade 16
- Chicken and Brie** All natural chicken breast, French brie, pecans and tart cherry jam 18
- Meatball** Classic Italian meatballs, provolone, spiced tomato sauce, wine reduction & fresh basil 17
- Italian Sausage** Italian sausage with roasted peppers, red onions, fresh basil, fontina and roasted garlic spread 18

Seasonal & More

- Seasonal Ravioli** Ask your server for our current selection
- Classic Italian Meatballs** Italian meatballs in our house made Pomodoro sauce and wine reduction, served with grilled focaccia 14
- Mac & Cheese** Our classic topped with Parmigiano Reggiano & bacon 11

Several of our selections can be made gluten free with slight modifications
*Please note that our kitchen is not completely gluten free

Ask for our
housemade list of
desserts including
Chocolate Souffle!
(25 minute order)