

MENU

COLDS

Toasted Seedy Nori Crackers

Fava Bean Hummus, Fresh Garlic

Ancient Grain Sourdough Focaccia, Nettle Seeds, Rosemary

Fresh Milk Cultured Farm Cheese, Borage Greens

Zucchini Noodles, Sun-Dried Tomato, Sunflower Seeds,
Basil Pesto Dressing, Garden Lettuces, Sprouts

Cold Smoked Albacore Tuna Lion
Moose Hunter's Salami - Juniper, Spruce
Fermented Honey Mustard, House Pickles

HOTS

Grilled Coho Salmon, Dill Weed, Kelp Flakes

Sauté - Sea Asparagus, Turnip, Garden Kale, Fresh Garlic

Baked Smashed New Potatoes, WoodSorrel Thyme Compound Butter

Brown Rice Pilaf, Preserved Lemon, Bay Leaf, Lovage

Douglas Fir Skewered Chicken Satay's, Mugwort Rosemary Salt

Pickled Bull Kelp & Hemp Heart Tartar Sauce

SWEET

Ice-Cream Sandwiches

Grand-Fir Ice-Cream, Local Honey, Avalon Cream
Chocolate Cookies, Native Blackberries, Cacao Nibs

JULY 19TH, 2020