



## STARTERS

Fresh Manila Clams steamed in white wine, garlic, lemon, & fresh herbs 10.50

Pan Fried Pacific Oysters served with horseradish crème fraîche 9.50

Hearth Stone Pita with tapenade, bean dip & roasted garlic/artichoke dip 9.50



## SALADS

regular 7 large 9.50

Organically grown Mixed Greens (local in season) garnished with roasted sunflower seeds, tossed with choice of House Vinaigrette or Rogue River blue

Caesar with house made croutons



## TODAY'S SOUP

Cup 4.50 Bowl 6.50

## LUNCH COMBOS

*served daily until 4:00*

Pasta Combo fresh linguine with red sauce or alfredo, soup or small salad, & our fresh baked focaccia bread 9.50

Pizza Combo slice of pizza with soup or small salad 8.50

Add a slice of pizza with any combo 4

Soup & Salad Combo today's soup with small Caesar or Mixed Greens 8.50

Sandwich Combo ½ sandwich with soup or small salad 9



## HEARTH ROASTED SANDWICHES

*on our own focaccia with hearth roasted onion & sweet peppers  
served with fresh organic coleslaw*

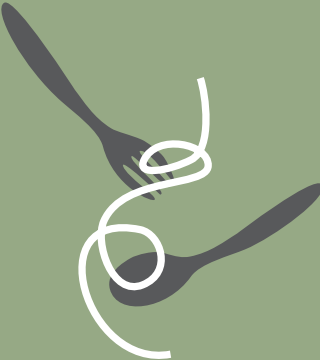
whole 10.50

Tuna Melt albacore tossed with capers, lemon, pepper, & dill,  
topped with aged white cheddar cheese

Hearth Roasted Chicken with pesto & fresh mozzarella

Chevré Portobello sun-dried tomato chevré with roasted  
portobello mushrooms

Meatball red sauce, meatball slices, & a blend of provolone & mozzarella  
Sub vegan meatloaf



Smoked Apple Sage Sausage (Vegan) with Pleasant Valley natural  
sauerkraut, & porter grain mustard

## SPECIALTY SALADS

**Chop Salad** mixed greens & romaine with chicken breast, Genoa salami, *Pleasant Valley* gouda, sunflower seeds & dried cranberries **13.50**

**Mediterranean** mixed greens and romaine with penne pasta, feta cheese, calamata olives, garbanzo beans, & cucumbers **11.50**

**Smoked Salmon** romaine, locally smoked *wild* salmon, apple, *Pleasant Valley* gouda, & roasted sweet peppers, with horseradish dressing **14**

## PASTA FAVORITES *à la carte*

**Northwest Fettuccine** locally smoked *wild* salmon, hearth roasted onions & sweet peppers in a creamy mustard dill sauce **15**

**Greek Penne** penne pasta with hearth roasted chicken breast, sun-dried tomatoes, calamata olives, feta cheese & spinach **15**

Sub scallops **19.50**

**Mushroom Marsala** portobello & button mushrooms in a creamy marsala wine reduction with fettuccine **14**

**Mac and Cheese** aged white cheddar, parmesan, Pecorino romano, & *Rogue River* blue cheeses with fresh macaroni; hearth baked 'til golden **13**

**Linguine with Clams** fresh Manila clams steamed in white wine, lemon, & garlic **16**  
Or spicy chipotle & tomato **16**

**Beef al Forno** *Skagit River Ranch* organic grass-fed beef blended with red sauce, tossed with pappardelle and hearth baked with herbed ricotta, mozzarella, & provolone **16.50**

**Chicken Fricassee** mushrooms, artichoke hearts, & roasted chicken breast, hearth baked with pappardelle & ricotta **16**

## RAVIOLI

**Sweet Potato** ravioli with organic yam, roasted leek, hazelnut, onion, & apple

**Cheese ravioli** with ricotta, parmesan, Pecorino romano & spinach

**Ravioli of the Day** please ask your server for today's choice

Alfredo or Red Sauce **14**  
½ order **9.50**

Bolognese, Putanesca, *Rogue River* blue, or Pesto **15**  
½ order **10.50**

## PIZZA

9½ “ personal pie

**FUNdamentalist** roasted tomato sauce with mozzarella, provolone, & herbs 9

**Magic Skagit** *Skagit River Ranch* meat balls, mushrooms, roasted sweet peppers, mozzarella, & provolone 12.50

**The Boot** fresh mozzarella, Genoa salami, roasted sweet peppers, roasted tomato sauce, & fresh basil 12

**Your Expectation** pepperoni, roasted tomato sauce, mozzarella, & provolone 10.50

**Zorba's Favorite** pesto, feta cheese, calamata olive, pine nuts, & fresh tomato 12

**Pollo Blanco** hearth roasted chicken, garlic roasted artichoke, cilantro, & white sauce 12.50

**Smother Your Blues** *Rogue River* blue cheese, prosciutto, & hearth roasted chicken 13.50

**Veggie Roast** hearth roasted seasonal vegetables, tomato sauce, mozzarella, & provolone 11

**Porkobello** *Skagit River Ranch* sweet Italian sausage, ricotta, portobello, tomato sauce, mozzarella, & provolone 12.50

**Chinook** locally smoked *wild* salmon, fresh dill, apple slices, & white sauce 12.50

\* We offer either our 9½” or 14” pie for carry out any time as well as slices served from 11:30 to 5:30 at our bar or take out.

Ask for our “To Go” menu!

## CREATE YOUR OWN FAVORITE

*Choose a fresh pasta*

*Then choose one of our house made sauces*

### PASTA

Fettuccine  
Linguine  
Spaghetti  
Penne  
Organic Whole Wheat  
Eggless Shell

### SAUCES

Alfredo 11.50  
Roasted Tomato 10  
Creamy Pesto 12.50  
Bolognese 13.00  
Putanesca 12.00  
Rogue River blue (w/roasted walnuts) 12.50  
Extra Virgin Olive Oil & Garlic 9.50

### ADD ONS *for salads & pasta entrées only*

Seasonal Roasted Vegetables 5  
Mushroom Sauté 4.50  
Hearth-roasted Chicken Breast 5  
Skagit River Ranch Sweet Italian Sausage 5  
Locally Smoked wild Salmon 5  
Large Alaskan Scallops 9  
Sliced Meatballs 7.50  
Field Roast Classic Meatloaf (vegan) 5  
Smoked Apple Sage Sausage (vegan) 5

### KIDS MENU

*5 yrs & younger, please*

Mac & Cheese 5  
Spaghetti with Red Sauce 5  
Fettuccine Alfredo 5  
Shells with Butter & Cheese 4.50  
Spaghetti with Meat Sauce 5.50



*Thank you to our local growers & producers who provide us with meats, produce, cheeses and dairy products:*

*Alm Hill Gardens, Bellewood Acres, Broadleaf Farm, Cloud Mountain Farm, Fairhaven Organic Flour Mill, Holmquist Hazelnuts, Hopewell Farm, Mallard Ice Cream, Moka Joe, Osprey Hill Farm, Pleasant Valley Dairy, Pleasant Valley Farms, Taylor United, Rabbit Fields, Rader Fruits, Ralph's Greenhouse, Rogue River Dairy, Shumway's Berries, Skagit River Ranch, The Growing Garden, Trilogy Crab, Twin Brook Creamery, Twin Sisters Mushroom, Uprising Organics, Williams Blueberries, plus other local farms in season.....*

## COLD BEVERAGES

Izze all natural, sparkling fruit juices 3  
Blackberry, Clementine, Grapefruit, & Peach

*Calistoga*, natural citrus 2  
Our own filtered plain soda water 1.50

Iced tea 2.50  
organic herbal or black

House made fresh organic lemonade 3

Italian soda 3.50  
Vanilla, blackberry, strawberry, orange,  
wild raspberry, marionberry, cherry

Smoothies 4.50  
Organic non-fat yogurt, honey & fruit  
Strawberry, raspberry, blueberry, marionberry,  
peach, banana, or any combination

Soda Pop 2  
*Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,*  
or *Mug Root Beer*

Floats made with *Mallard Ice Cream*  
Root beer 4.50  
Espresso, double shot 5

Hard Ice Cream Shakes 5

## HOT BEVERAGES

*Mocha Joe* organic fair trade coffee

Coffee or decaf		2
Espresso	single shot	2
Cappuccino		2.50
Americano		2

	12 oz	16 oz
Latte	3.50	4
Mocha	4	4.50

Hot spiced cider (seasonal) 3  
Unfiltered apple juice steamed with cinnamon  
& nutmeg

Chai tea regular or herbal 3  
India's "tea latte", a comforting, warm blend  
of spices & honey with steamed milk

Teas *Spice Hut* organic loose leaf teas

Large cup	2.50
Small pot	3.50
Large pot	4.50

Black teas  
*English Breakfast, Ceylon, Orange Spice, Earl Grey,*  
& *Darjeeling*

Green teas  
*Genmaicha, Sencha\**, *Moroccan Mint*, & *Jasmine*

Herbal teas  
*Mystic Mint\**, *Chamomile\**, *Licorice Root\**, *Peppermint*  
\* non organic

Ask to see our  
beer and wine menu!