

BREAKFAST

7AM - 11AM

FARMHOUSE BREAKFAST CLASSICS

7 each | 3 for 18

two eggs any style*

fennel pork sausage

chicken-cherry sausage

applewood smoked bacon

smoked pork loin, honey glaze

fresh fruit

crispy potato rosti, caramelized onion

housemade english muffin or toast 3

avocado 2

AVOCADO TOAST

20

oregon sea salt, local greens, grand central toast,

two eggs any style*

BREAK-YOUR-FAST SANDWICH*

18

housemade english muffin, egg, gruyere,

applewood bacon, sweet-hot pepper aioli,

choice of potato rosti or fruit

BEVERAGE

TRAILHEAD COFFEE

latte, cappuccino, espresso

pot of coffee, small (3 cups) / large (6 cups)

soy, almond, oat milks available upon request

STEVEN SMITH TEAMAKER

6

lord bergamot, british brunch, fez green tea,

meadow, peppermint leaves, red nectar, jasmine green

FRESH SQUEEZED JUICE

7

orange, grapefruit, apple, cranberry, tomato

CHEF'S DAILY OMELET*

MP

choice of potato rosti or fruit

FARMER BENEDICT*

20

housemade english muffin, poached egg,

smoked honey ham, bearnaise

BUTTERMILK PANCAKES

15

pure maple, seasonal fruit compote,

lemon poppy streusel

FIGGY BREAD PUDDING FRENCH TOAST

16

winter citrus icing, hazelnut

URBAN FARMER GRANOLA

13

cinnamon, almond, coconut, choice of milk or yogurt

STEEL CUT OATMEAL

13

roasted nuts, fruit compote, brown sugar

choice of milk or yogurt

ADULT BEVERAGE

URBAN FARMER BLOODY MARY

16

seasonal pickles, olive

MIMOSA

13

bubbles, fresh squeezed orange,

grapefruit, huckleberry, or cranberry juice

CHAMPAGNE

100

Alice Beaufort, "Le Petit Beaufort", Brut, FR

SPARKLING

108

2018 King Estate, Brut Cuvée, Willamette Valley, OR

URBAN FARMER ROSÉ

50

URBAN FARMER CHARDONNAY

50

20% gratuity and \$5 delivery fee will be applied to all orders.

A 3% surcharge will be added to all guest checks to help cover increasing labor costs and in support of the recent increases in minimum wage and benefits for our dedicated team members

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary distinctions. Our operation has shared preparation and cooking areas and designated allergen free areas do not exist.

ALL DAY

11AM - 11PM

OYSTERS ON THE HALF SHELL*

half dozen, bloody mary cocktail, mignonette

24

CHEF'S BOARD

artisanal charcuterie, chef's cheese selections, seasonal accompaniments, sea salt crackers

24

SEASONAL SOUP

chef's daily selection

17

TENDER GREENS SALAD

shaved market vegetables, orchard fruit, crispy quinoa, honey-sherry vinaigrette
add shrimp 14 add chicken breast 10

14

CAESAR SALAD*

focaccia croutons, garlic-caper dressing, parmesan, lemon

15

THE FARM BURGER*

house english muffin, aged white cheddar, tomato jam, aioli, choice of fruit, fries or green salad

22

GRILLED CHICKEN SANDWICH

stonefruit jam, bacon, gruyere
choice of fruit, fries or green salad

20

DUNGENESS CRAB CAKE

celery root remoulade, arugula and herb salad, lemon

20/32

CHILLED SHRIMP

avocado mousse, black lime, cilantro vinaigrette

22

GRILLED FLATBREAD PIZZA

house sausage, hot peppers, cured tomato and mozzarella

18

DAILY FISH

MP

6 OZ. TENDERLOIN*

painted hills beef, oregon

45

18 OZ. BONE-IN RIBEYE*

painted hills beef, oregon

70

SIDES & SNACKS

10

Urban Farmer Mac & Cheese, tomato confit

Fries, house spicy fry sauce

Seasonal Vegetable

Yukon Gold Potato Puree, creme fraiche

Deviled Eggs, candied bacon, espelette and chive

Chicken Fingers, house bbq and ranch

Red Pepper Hummus, grilled flatbread, olives

COCKTAILS

FRUITY PEPPERS

16

milagro blanco tequila, stonefruit-jalapeno shrub, orange and lime juice, chili salt

MECHANICAL ANIMAL

18

wagyu-washed maker's mark, yellow chartreuse, sweet vermouth, angostura & peychaud's bitters

THREE DAY WEEKEND

16

olmeca altos plata tequila, new deal ginger liqueur, giffard pamplemousse, huckleberry syrup, lime

BUDDHA BIRD

16

buddha's hand and strawberry infused rum, aperol, grey goose vodka, pineapple, lime

FARMER #3

18

timberline vodka, st. germain, honey, grapefruit

WINE BY THE GLASS

Sparkling

16

Steorra, Brut, Russian River Valley, CA

Rosé

16

Two Mountain, Yakima Valley, WA

Pinot Gris

20

King Estate, 'Domaine', Willamette Valley, OR

Sauvignon Blanc

17

Cadre, 'Stone Blossom' Central Coast, CA

Chardonnay

18

Stag's Leap, Napa Valley, CA

Red Blend

19

Le Volte Dell'Ornellaia, Tuscany, IT

Cabernet Sauvignon

22

Gramercy, 'Lower East', Walla Walla, WA

Red Blend

16

Fossil & Fawn, 'Do Nothing', Forest Grove, OR

Malbec

16

Maal, Mendoza, AR

View the full
Urban Farmer menu, including full
beverage and desserts:

