

S A L A D S

An abundant selection of vibrant, ingredient-driven salads showcasing the best of the Pacific Northwest and beyond. Expect crisp orchard apples, roasted beets, bright citrus vinaigrettes, stone fruit at peak ripeness, tender greens, aged cheeses, and thoughtful textures from toasted nuts to house-made dressings. From refreshing herb-forward summer combinations to classic Caesar and hearty market salads, this collection balances bright acidity, savory depth, and seasonal sweetness. Designed to complement any menu style, these salads offer variety, color, and freshness across the table.

Y E A R - R O U N D

Washington Apple and Pickled Fennel Salad

Crisp shaved apple, frisée and watercress, pickled fennel, aged goat cheese, toasted walnut vinaigrette (gf)

Lemon Pesto Orzo Salad

Orzo with Genoa salami, petite peas, artichokes, pickled red onion, sheep's milk feta, and basil pesto vinaigrette, finished with lemon zest.

Northwest Chopped Salad

Romaine, red cabbage, white beans, artichoke, cucumber, tomato, shaved parmesan, and shallot vinaigrette with local herbs and cracked black pepper. (gf)

Golden Red Beet Salad

Roasted golden and red beets, ricotta salata, tender greens, toasted Oregon hazelnuts, microgreens, champagne vinaigrette. (gf)

House Caesar

Buttery romaine lettuce, brioche croutons, Parmigiano Reggiano, and made from scratch Caesar dressing.

S P R I N G & S U M M E R

Green Bean Market Salad

Smashed crisp green beans, fresh tomato, cucumber, cashews, and cilantro with a lime–chile vinaigrette and a hint of apple cider acidity. (gf)

Stone Fruit Salad

Juicy peaches, tart cherries, radish, fresh arugula, crumbled feta, and candied pine nuts with a white balsamic vinaigrette. (gf)

Strawberry Field Salad

Strawberries and jicama with black beans, avocado, red onion, toasted pistachios, and arugula with cilantro–lime vinaigrette. (gf)

Corn and Stone Fruit Salad

Seasonal stone fruit, fresh corn, Persian cucumber, avocado, cilantro, pepitas, and arugula with lime–pique vinaigrette. (gf)

F A L L & W I N T E R

Orchard and Prosciutto Salad

Freshly sliced pear, crisp prosciutto, crumbled feta, petite greens, pickled celery, plumped cranberries, tossed in a walnut vinaigrette. (gf)

Pear and Chicory Salad

Locally grown pear, radicchio, frisée, Parmigiano Reggiano, fresh mint, pork lardon, finished in a cultured buttermilk dressing (gf)

Cascadia Broccoli Salad

Roasted broccoli, sweet peas, dried cranberries, and togarashi peanuts with a creamy sesame–shallot vinaigrette, finished with a touch of toasted hazelnut oil. (gf)

Washington Apple and Pickled Fennel Salad

Crisp shaved apple, frisée and watercress, pickled fennel, aged goat cheese, toasted walnut vinaigrette (gf)