SMALL PLATES & GREENS

Cajun Tots peppercorn ranch 6.75 / 11 ♦ Truffle Fries black garlic aioli, pecorino romano 8.50 / 11.50 ♦
Focaccia olives, pecorino 5.50 ♦ Roasted Cauliflower gremolata 13 @*Ϡ
Stone Boat Farm Beets chickpeas, peaches, chermoula vinaigrette, goat cheese 13
Corn Chowder potatoes, pinto beans, sea bean chimichurri 9.50 #Ϡ
Market Salad radishes, preserved lemon vinaigrette, carrots, hazelnuts 12 @*Ϡ
Baby Gem croutons, grana padano, Caesar dressing 12
Quinoa Salad carrots, roasted garlic vinaigrette, peas, cabbage, avocado, bell peppers 13

BURGERS & SANDWICHES

SERVED WITH FRIES substitute a small green salad or soup for 1 dollar
SUBSTITUTE a gluten-free bun for 2 dollars**

Crystal Burger* Country Natural Beef patty, Tillamook® white cheddar, shredded lettuce, tomato, red onion & 007 secret sauce on a potato bun 14 add slab bacon 2, add egg 2
Mystic 18 Burger Lightlife® patty, vegan mystic 18 sauce & creamy original Chao slice with lettuce, tomato, red onion & pickles on a potato bun 16 *Ϡ
Grilled Bacon & Cheese Sandwich slab bacon, Tillamook® white cheddar, brioche 12
Moody Blues Chicken Sandwich hot sauce, lettuce, pickles, blue cheese dressing 14
Turkey Sandwich herb-roasted turkey, lettuce, tomato, pesto mayo 14.50
BLT slab bacon, lettuce, tomato, 007 secret sauce, campagnolo bread 14.50
BBQ Mushroom Sandwich slaw, Mystic 18 sauce, served with fries 15.50 *Ϡ

Gluten Free  ©  Vegan ⋆  Vegetarian ♦
*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness.
**Every effort will be made to minimize contact with gluten 8/20
WOOD-FIRED PIZZA

MADE WITH OUR HOUSEMADE DOUGH, 12-INCH PIZZAS

Neapolitan fresh mozzarella, tomato sauce, basil  14
Burrata prosciutto di Parma, tomato sauce, basil  16
Carbonara pancetta, soft egg, pecorino  16.50
Market asparagus, mushrooms, goat cheese, pesto  17

FAVORITES

Chicken Strip Basket crispy chicken tenders, tots, peppercorn ranch  12.75 / 15.75
Short Rib Ragu fresh pasta, pecorino, tomato sauce, parsley  14
Ravioli ricotta, pancetta, fava greens, corn, lemon, pecorino  16
Parisian Gnocchi chanterelles, GTF Swiss chard, truffle cream sauce, pecorino  16.50
Flat Iron Steak* 6-oz steak, sea bean chimichurri & farm tomato escabeche with your choice of fresh-cut fries or tots  22

SWEETS

By the Scoop vanilla gelato, pistachio gelato or blood orange sorbet  3
Chocolate Tart marshmallows, chocolate pearls, miso caramel, hazelnuts, whipped cream  10
Yuzu Pound Cake strawberry ice cream, saba  11.50

SUMMER SPECIALS

Burrata salsa verde, preserved lemon, saba  13
Wood-Fired Cucumber cashew Hollandaise, dill, sesame seeds, hazelnuts 13.50
Risotto chanterelles, stone boat squash, saffron, goat cheese  16
Meat & Cheese Plate chef’s selection of artisan cheeses, housemade charcuterie  28
Half Chicken stone boat squash, padron peppers, salsa verde, charred lemon  25
Market Fish cauliflower puree, cucumber salad, lemon caper cream sauce  27

BEVERAGES

Soda Pop, Lemonade & Iced Tea  3.75
Housemade Shrub Sodas  4
Real Apple Cider  5

CAFE

Americano  3.25
Espresso  3.25
Café Latte  4
Mocha  4.50
Cappuccino  4
Chai Latte  4
Cold Brew  4.75
Coffee & Decaf  3.25

EDGEFIELD WINE

glass / bottle

RED
Pinot Noir  9.50 / 30
Black Rabbit Red  9.50 / 30
Fireside Zinfandel Port  10.50 / 33

WHITE
Pinot Gris  9.50 / 30
White Rabbit  9.50 / 30
Chardonnay  10 / 32

GUEST WINE

Ken Wright Cellars Pinot Noir, Willamette Valley, OR  11 / 40
Joseph Drouhin Chardonnay, Burgundy, FR  13 / 48

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