

FEAST

MARKET



TAKE OUT DINNER MENU

SOUP OF THE DAY 8

Bread and butter 2

BROCCOLINI grilled broccolini, olive oil, lemon zest 7

BRUSSELS SPROUTS roasted, grana padana cheese, garlic aioli 9

ROASTED BEET SALAD arugula, roasted beets, fennel, citrus, vinaigrette 9

CAESAR SALAD Romaine, house made croutons, grana padana, asiago, caesar dressing 9 Add Chicken 7

Sandwiches - served with chips and pickles

ROASTED VEGGIE Marinated portobello mushrooms, roasted red peppers, olive tapenade, smoked mozzarella, and arugula, served hot on a roll 11

BLT Applewood bacon, chipotle aioli, lettuce, and tomato on toasted sourdough 11

TURKEY BACON SWISS Oven roasted turkey, applewood bacon with chipotle aioli, lettuce, and tomato on toasted sourdough 13

TURKEY PESTO Oven roasted turkey, provolone, onion, tomato, lettuce, and pesto mayo on ciabatta 11

REUBEN Grilled pastrami, sauerkraut, swiss cheese, and house-made Thousand Island dressing on rye 13

CHEESEBURGER house ground ribeye & hanger with cheddar, special sauce, onion, tomato, lettuce, on a challah bun 13 add bacon 2

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BUCATINI PASTA olives, capers, garlic, olive oil
Grana padana, chili flake 13

SHRIMP & GRITS grilled wild prawns, polenta cake, fennel sausage, green onion, pomodoracio 19

RAVIOLI spinach and 3 cheese, squash & herb puree, browned butter, grana cheese 17

SALMON pan seared, 6oz, red quinoa, leeks, arugula, hazelnuts, pomegranate vinaigrette 22

ROASTED CHICKEN brined, roasted breast, farro, squash, broccolini, almonds, balsamic 18

RIBEYE grilled 10 oz cascade natural, roasted fingerling potatoes, grilled vegetable, tarragon butter 29

DESSERTS

Ask about our desserts made in house daily

BEER WINE CIDER

Beer in a mason jar (quart \$10)
Everybody's Country Boy IPA
Pfriem Pilsner
VonEbert Hazy
Loowit Porter
North Jetty Red Ale
Locust Dark Cherry Cider

Huge Wine selection!
Assorted Beer 6 packs

BEVERAGES

Lacroix
Columbia Gorge juice
One Breath Kombucha