



THE ATTIC

SMALL PLATES

MEZZE PLATTER **\$15**
Chickpea Hummus, Olives, Pickled Carrots & Artichoke Hearts Marinated Feta, Horiatiki Salad, Toasted Hazelnuts, Pita Chips

SCP CAULIFLOWER **\$14**
Mediterranean Seasoning, Citrus Marinated Olives, Tzatziki & Spicy Harissa

MEDITERRANEAN SALAD **\$15**
Leafy Greens, Turmeric Garbanzo Beans, Sunflower Kernel, Pickled Onion, Cucumber, Citrus Marinated Olives, Apricot, Lemon Tahini Vinaigrette

POTATO LEEK CHOWDER
Topped With Green Onions & Tillamook Cheddar
Cup \$7 | Bowl \$11 | Bread Bowl \$14

TOMATO BASIL BISQUE SOUP
Topped with Fresh Basil
Cup \$7 | Bowl \$11 | Bread Bowl \$14

TRUFFLE FRIES **\$9**
Parmesan, Truffle Oil, Green Onion, Black Pepper Aioli

KALE CAESAR **\$14**
Kale, Romaine, Quinoa, Sourdough Croutons, Caesar Dressing

ENTRÉES

GRILLED ASPARAGUS CAULIFLOWER CRUST FLATBREAD **\$20**
Grilled Asparagus, Cherry Tomato, Red Onion, Mozzarella Cheese

BABY SPINACH AND ARTICHOKE FLATBREAD **\$21**
Pickled Red Onion, Kalamata Olives, Tomato Basil Sauce

FORAGED MUSHROOM FLATBREAD **\$21**
Arugula, Pickled Onion, Point Reyes Toma, Roasted Garlic, Ricotta Sauce

LASANE AL COLTIVATORE **\$29**
Heirloom Tomato Marinara, Zucchini, Ricotta, Nutritional Yeast, Kalamata Olives, Baby Spinach

FORAGER BURGER **\$21**
Mushroom, Rice & Quinoa Patty, Red Peppers, Swiss, Balsamic, Red Onion, Arugula, Fries or Side Salad
*Sub Truffle Fries - \$3

FORAGED MUSHROOM & WHITE BEAN ALFREDO **\$21**
Linguini, Roasted Garlic, Spinach, Alfredo Sauce

PRIMAVERA PASTA **\$25**
Linguini, Roasted Garlic, Charred Broccolini, Tomato Basil Marinara, Parmesan

GARDEN RISOTTO **\$26**
Asparagus, Blistered Tomato, Yellow Pepper Kale Pesto, Parmesan Reggiano

DESSERTS

OREGON MIXED BERRY COBBLER **\$10**
Warm Oat Crumble, Vanilla Chantilly

DARK CHOCOLATE AVOCADO MOUSSE **\$10**
Avocado Mousse with Raspberries & Mint