



PROVISIONS MARKET

ALL DAY MENU

AT SALISHAN
COASTAL LODGE

SMOOTHIES

LARGE \$11 • SMALL \$8

Community Garden Greens N Things

Coconut Water, Peaches, Cucumber, Avocado, Ginger, Vanilla Protein, Chia Seeds, Fresh Mint

Maca Magic

Cacao, Maca, Coconut, Cinnamon, Greek Yogurt, Honey

Add CBD +5 • Add Matcha +3
Add Pea Protein +4

SOUPS / STARTERS

CUP \$5 • BOWL \$9 • BREAD BOWL \$11

Jackfruit Chili • V, VEA, DFA, GF

Topped with Cheddar & Onions

Cream of Asparagus Soup • V

Topped with Green Onions & Cheddar

French Onion Soup • V, VEA, DFA, GFA

Topped with Crostini & Swiss Cheese

Oregon Cheese Plate • V, GFA 18

Chef's Selection of Cheeses with Dried Fruit, Lavash

SCP Cauliflower • V, VE, DF, GF 14

Mediterranean Seasoning, Citrus Marinated Olives, Tzatziki & Spicy Harissa

SALADS & BOWLS

SCP Cobb Salad • V, VEA, DFA, GF 15

Avocado, Cherry Tomato, Point Reyes Bleu Cheese, Dehydrated Turmeric Chickpeas, Hard Boiled Willamette Valley Egg, Buttermilk Dressing

Mediterranean Salad • V, VE, DF, GF 15

Leafy Greens, Dehydrated Turmeric Garbanzo Beans, Sunflower Kernels, Pickled Onion, Cucumber, Citrus Marinated Olives, Dried Apricot, Local Feta Cheese, Lemon Tahini Vinaigrette

Salishan Caesar • V, VEA, DFA, GFA 12

Romaine, Quinoa, Sourdough Croutons, Shaved Parmesan, House Made Caesar

South of the Border Bowl • VA, VEA, DF, GFA 16

Black Beans, Corn, Spanish Rice, Romaine Lettuce, Pico de Gallo, Tortilla Strips, Avocado, Sour Cream, Shredded Cheese

Chicken +7 • Salmon +12

PIZZAS

Margarita • V, VEA, DFA, GFA 18

12" Sourdough Crust, House Marinara Tomato, Fresh Mozzarella, Fresh Basil

Athena Pizza • V, VEA, DFA, GFA 20

12" Sourdough Crust, Pesto Sauce, Red Onion, Artichoke Hearts, Spinach, Feta Cheese

Butternut Squash & Goat Cheese • V, VEA, DFA, GFA 20

12" Sourdough Crust, Puree Sauce, Butternut Squash, Goat Cheese, Roasted Garlic, Caramelized Onion, Rosemary

B.Y.O. 20 Each Additional Topping +1 • Sub Pesto +2 • Sub Cauliflower Crust +4

12" Cheese Pizza with Any Three Toppings

Artichoke Hearts, Red Onion, Bell Pepper, Spinach, Black Olives, Jalapeño, Pineapple, Garlic, Basil, Fresh Tomato, Mushroom

TACOS

Jackfruit Tacos • V, VE, DF, GF 18

Corn Tortilla, Pico, Cabbage, Cilantro Lime Aioli

Chicken Tacos • DFA, GFA 18

Flour Tortilla, Spicy BBQ, Romaine, Bell Pepper, Red Onion

Rock Fish Tacos • DFA, GFA 18

Flour Tortilla, Cabbage, Tajin, Avocado, Pico, Cilantro Lime Aioli

Tacos Served with Rice & Beans

SANDWICHES + BURGERS

Mediterranean Wrap • V, VEA, DFA 14

Hummus, Red Bell Pepper, Feta, Cucumber, Asparagus, Pickled Red Onion

Heirloom Tomato

Grilled Cheese • V, VEA, DFA, GFA 15

Tillamook Cheddar, Arugula, Whipped Goat Cheese, Caramelized Balsamic Onion, Depoe Bakery Sourdough

Grilled Chicken Sandwich • DFA, GFA 16

Lettuce, Tomato, Onion, Swiss Cheese, Mayo, Sourdough, Dill Pickle

BBQ Redmond Burger 18

V, VEA, DFA, GFA

Mushroom, Rice & Oat Patty, Grilled Onion, Bell Peppers, Tillamook Cheddar, BBQ Sauce, Brioche Bun

Provisions Cheeseburger 16

DFA, GFA

Lettuce, Tomato, Onion, Tillamook Cheddar, Brioche Bun

Salishan Tuna Melt • GFA 16

House Made Tuna Salad, Depoe Bakery Sourdough, Cheddar Cheese, Grilled Tomato

Served with Fries or House Salad

SIDES

Sweet Potato Fries 9

Chipotle Coconut Aioli

Truffle Fries 9

Parmesan, Truffle Oil, Green Onion

Salishan Side Salad 6

Choice of dressing

Spanish Rice & Beans 7

Please inform your server of any dietary restrictions as many dishes can be modified:

(GF) – gluten free • (GFA) – gluten free available • (V) – vegetarian • (VA) – vegetarian available • (VE) – vegan • (VEA) – vegan available • (DF) – dairy free • (DFA) – dairy free available

Groups of 6 or more are subject to automatic gratuity
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.