



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

Farmers Market Board • V, VEA, GFA 18

Cucumbers, Cauliflower, Carrots, Snap Peas, Asparagus Green Onion and Herb Goat Cheese Dip with Celery, Carrot Demi Roll

SCP Cauliflower • V, VE, DF, GF 14

Mediterranean Seasoning, Citrus Marinated Olives, Tzatziki & Spicy Harissa

Jackfruit Chili • V, VEA, DFA, GF

Topped with Cheddar & Onions

Clam Chowder

Tomato Basil • V, VEA, GFA

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

Tuna Poke • GF 18

Black Garlic Shoyu Sweet Chili Sauce, Pickled Ginger, Edamame, Diced Avocado, Cucumber Slices

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

Wild Mushroom • V, VEA, GFA 20

12" Sourdough Crust, Bechamel Sauce, Chef's Blend Wild Mushrooms, Caramelized Onion, Spinach, Truffle Oil

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

Served with Fries or House Salad

BBQ Redmond Burger 18

V, VEA, DFA, GFA

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

Whalers Chicken Sandwich 18

Grilled Chicken Breast Cream Cheese and Tillamook Cheddar, Avocado, and Topped with Cilantro Aioli on a Brioche Bun

SCP Sandwich • V, VE, GFA 16

Spinach, Avocado, Cucumber, Slivered Carrots, Sprouts Served on a Beet Onion Bun with Balsamic Glaze

Provisions Cheeseburger 16

DFA, GFA

Lettuce, Tomato, Onion, Tillamook Cheddar. Brioche Bun

Heirloom Tomato

Grilled Cheese • V, VEA, DFA, GFA 15

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

Salishan Shrimp Melt • GFA 18

Homemade Shrimp Salad, Depoe Bakery Sourdough, Cherry Tomato, Tillamook Cheddar

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.