

Seasonal and sustainably sourced ingredients whenever possible.

Thoughtfully paired ingredients to create dishes that are flavorful and healthy.

Only healthy oils used in our kitchen.

Check out the Goodness Glossary at the bottom to discover the health benefits of the herbs and spices in our dishes, each marked with a special icon. Enjoy!



SMOOTHIES

LARGE 11 • SMALL 8

Community Garden Greens N Things

Coconut milk, peaches, cucumber, avocado, ginger, vanilla protein, chia seeds, fresh mint

Add CBD +5 • Add matcha +3 • Add pea protein +4

Wild Blueberry Basil

Almond milk, blueberries, wild basil

Summer Peaches & Cream

Coconut milk, orange juice, greek yogurt, peaches, banana, chia seeds, cinnamon, ginger

SOUPS / STARTERS

CUP 5 • BOWL 9

Terra Chicken Kebobs 18

Two chicken kebobs, marinated in housemade cardamom lime yogurt, served fresh herbs and a side of peanut sauce

SCP Cauliflower • V, VE, DF, GF 14

Mediterranean garden herbs, citrus marinated olives, herb goat cheese spread

Jackfruit Chili • V, VEA, DFA, GF

Topped with Tillamook cheddar, onions and cayenne

Clam Chowder

House-made chowder topped with fresh rosemary

Summer Tomato Basil

• V, VEA, GFA

Topped with fresh basil

PIZZAS

Housemade, hand-tossed sourdough pizza dough

Gluten Free Crust +3

Margherita Pizza • V, VEA, GF 20

12" house-made fresh tomato sauce, heirloom tomato, fresh mozzarella, basil

Athena Pizza • V, VEA, DFA, GF 20

12" house-made pesto sauce, red onion, artichoke hearts, spinach, feta cheese

B.Y.O. 17 Each Additional Topping +1 • Sub Pesto +2 • Each Additional Protein +3

12" cheese pizza with any three toppings:

artichoke hearts, red onion, bell pepper, spinach, black olives, jalapeño, pineapple, garlic, basil, fresh tomato, mushroom, pepperoni, sausage, ham, chicken

SANDWICHES + BURGERS

Served with Fries or House Salad

Redmond Burger 18

V, VEA, DFA, GFA

House-made mushroom and oat patty, grilled onion, bell peppers, Tillamook cheddar, house-made BBQ sauce, on a brioche bun

Whalers Chicken Sandwich 18

Pasture raised grilled chicken breast, goat cheese and Tillamook cheddar, avocado, house-made cilantro aioli on a brioche bun

SCP ALT 14

Avocado, lettuce, tomato, micro green, garlic aioli and house-made tahini hummus on sourdough bread

Provisions Cheeseburger* 16

DFA, GFA

High Desert grass-fed 1/4 pound beef patty*, lettuce, tomato, onion, Tillamook cheddar, brioche bun served with house-made herbed aioli

Salishan Grilled Cheese 15

V, VEA, DFA, GFA

Tillamook cheddar, arugula, whipped goat cheese, caramelized balsamic onion, sourdough bread

Philly Cheese Steak* 18

Thinly sliced High Desert grass fed ribeye* on a french roll with onions topped with provolone and a side of gremolata sauce

SALADS

SCP Cobb Salad • V, VEA, DFA, GF 16

Avocado, cherry tomato, Point Reyes bleu cheese, dehydrated turmeric chickpeas, hard boiled Wilcox Farm egg, fresh cilantro, housemade buttermilk dressing

Greek Chicken Salad • VA, VEA, DFA, GF 18

Grilled chicken breast, romaine hearts, cucumber, kalamata olives, feta cheese, tomato, pickled red onion, balsamic dressing

Terra Kale Caesar • V, VEA, DFA, GFA 14

Romaine, baby kale, quinoa, sourdough croutons, shaved parmesan, house-made vegan Caesar dressing available*
*egg and anchovy free

House Salad • V, VEA, DF, GF 10

Spring mix, cucumber, pickled red onion, choice of dressing

BOWLS

Choice of grain: white rice, quinoa

Buddha's Feast • V, VEA, DF, GFA 18

Carrots, broccoli, bell peppers, and onions, peanut sauce, garlic, cilantro, tofu

Tuna Poke* • GF 20

House-made poke sauce, pickled ginger, edamame, diced avocado, cucumber slices

Steak Fajita* • DF, GFA 22

Sliced High Desert grassfed ribeye*, shredded lettuce, roasted corn salsa, fresh bell peppers, onions and cherry tomatoes

SIDES

Sweet Potato Fries 9

Topped with house fresh herbs

Truffle Fries 9

Parmesan, truffle oil, green onion

Side Salad 6

Add Protein to Any Dish:

salmon +12 • chicken +6 • prawns +7
dungeness crab +10 • crispy tofu +6

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.

Provisions Market offers an intentionally crafted, plant-forward menu that uses wholesome ingredients sourced from the Pacific Northwest to provide guests with a healthy and craveable farm-to-fork experience.

“TAKE A DEEP BREATH, GET PRESENT
IN THE MOMENT, AND ASK
YOURSELF WHAT IS IMPORTANT IN
THIS VERY SECOND?”
- GREG MCKEOWN

GOODNESS GLOSSARY



Turmeric: this antioxidant is five to eight times stronger than vitamin E and vitamin C. | **Cilantro:** removes heavy metals from your body. | **Mint:** soothes the digestive tract and may reduce the severity of stomach aches. | **Basil:** protects the body against damage from free radicals. Basil is not only a skin soother but a skin smoother. | **Cinnamon:** aids the digestive system and enhances poor circulation. | **Cayenne:** the most potent, essential and safest stimulant in your spice rack. | **Ginger:** As an anti-inflammatory, ginger reduces acne and promotes perspiration, a detox that flushes out impurities. | **Oregano:** can reduce inflammation, and fight viral infections. | **Thyme:** may help lower blood pressure and cholesterol levels. | **Rosemary:** full of antioxidants and anti-inflammatory compounds that may help boost the immune system and improve blood circulation. | **Parsley:** a good source of vitamin A and iron, high in vitamin K which means it's great for the bones.

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