

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!



STARTERS

It's Our Bread & Butter 6

· V, VEA, DFA

Freshly baked bread of the day with a side of herb infused butter

Roasted Brussels Sprouts 14

· V, VE, GF

Balsamic glaze, toasted hazelnuts

Cheese Board 18

Chef's choice of three artisanal cheeses, toast points, and seasonal organic berries

SCP Cauliflower 14

· V, VE, VEA, GFA

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

Seafood Cocktail · DF, GF 22

Prawns and Dungeness crab, with housemade cocktail sauce

Terra Chicken Kebobs 18

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

SANDWICHES + BURGERS

Served with Fries or House Salad

Salishan Cheeseburger* · DFA, GFA 20

Half-pound High Desert grassfed beef patty*, onion, lettuce, tomato with house-made cilantro aioli

Redmond Burger · V, VEA, DFA, GFA 18

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

Whalers Chicken Sandwich DFA, GFA 18

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

SCP Sandwich · V, VE, GFA 16

Spinach, avocado, cucumber, microgreens, tomato, and shaved carrot, served on a brioche bun with balsamic glaze

PIZZAS

Housemade, hand-tossed sourdough pizza dough
Gluten Free Crust +3

Margherita Pizza · V, VEA, GFA 20

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

Athena Pizza · V, VEA, DFA, GFA 20

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

Marionberry Pizza · V, VEA, GFA 18

12" sweet creamed goat cheese base, topped with fresh marionberries, strawberries, basil, and mint, drizzled with a balsamic glaze

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

ENTREES

Pan Seared Local Salmon 34

7 oz. local salmon, lemon gremolata sauce, seasonal vegetables, and risotto

Pan Seared Halibut GF 38

6 oz. halibut, topped with jackfruit salsa, with risotto and seasonal vegetables

Garden Risotto · V, GFA 22

Risotto with chef's choice of seasonal vegetables and fresh herbs

Above Par Ribeye* · DFA, GFA 42 Prawn skewer +7

10 oz. High Desert grass fed beef*, herb mashed potatoes, grilled seasonal vegetables

Jalapeno Cheddar Mac · V, GFA 22

Tillamook cheddar, fresh sautéed jalapeño, topped with house-made garlic herb bread crumbs

SOUPS Cup 5 · Bowl 9

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

Soup of the Day

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, house-made buttermilk dressing

Beet Salad · V, VE, DF, GF 15

Beets layered with goat cheese, arugula, pickled onions, topped with balsamic glaze and fresh mint

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

Budda'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

Crispy Salmon 20

Cucumber, shaved carrots, avocado, fresh jalapeños, pickled ginger crispy salmon topped with lemon aioli

Steak Fajita* · DF, GFA 22

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

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.

The Attic 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.

"THE PURPOSE OF LIFE, AFTER ALL, IS TO LIVE IT, TO TASTE EXPERIENCE TO THE UTMOST, TO REACH OUR EAGERLY AND WITHOUT FEAR FOR NEWER AND RICHER EXPERIENCES."
-ELEANOR ROOSEVELT

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 is said to reduce acne and promote perspiration- a detox plus 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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