

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

Wild Blueberry Basil



Almond milk, blueberries, wild basil

Summer Peaches & Cream



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

Add matcha +3 • Add pea protein* +4 *choice of vanilla, chocolate or unflavored

SANDWICHES + BURGERS

Served with Fries* or Side Salad
*Sub Truffle or Sweet Potato Fries +2

West Coast Burger



VG, DF

\$14

Local marinated portobello mushroom cap, caramelized onions, house made BBQ sauce topped with organic arugula

Club Sandwich



GFA, DFA

\$18

Thick cut bacon, organic smoked turkey breast, house made tarragon aioli, tomato, and sprouts on house made whole wheat bread

Steak Sandwich*



GFA, DFA

\$26

Shaved Painted Hills grass-fed ribeye, caramelized onion, dijon mustard, and blue cheese on house made focaccia bread with creamy horseradish sauce

Salishan Burger*



DFA, GFA

\$18

Painted Hills grass-fed beef patty, Tillamook cheddar cheese, organic onion, lettuce and tomato, with a house made Thousand Island sauce

SCP Sandwich



V, VG

\$16

Organic cucumbers, avocados, tomatoes, Little Swiss Farms sprouts, house Dijon, mustard, on house made whole wheat bread

ARTISAN PERSONAL PIZZAS

Neapolitan 24 hour ferment dough

Prosciutto & Arugula

\$21

House made kale pesto, prosciutto, marinated mushrooms, local Briar Rose goat cheese, and topped with fresh arugula salad

Ghost Pepper Alfredo

\$18

Spicy Alfredo sauce, candied Carlton Farms bacon, garlic confit, fresh mozzarella, gouda, and fresh green onions

Barbecue Chicken

\$16



House made barbecue sauce, Mary's Organic grilled chicken, roasted corn, shredded mozzarella, Tillamook cheddar, and pickled red onions

Mediterranean



V

\$16

Hummus, olives, red onions, artichokes, roasted red peppers, feta, fresh parsley, and a balsamic glaze

Forager



V, DF

\$18

Caramelized onions, local forest mushroom mix, fresh oregano and thyme, garlic confit and tomato sauce

SOUPS

Cup 6 • Bowl 9

Tomato Basil Bisque



VG, DF, GF

Organic roasted tomato and garlic with fresh basil mixed into a smooth creamy soup

Pacific Northwest Clam Chowder



Organic Red potatoes, Netarts Bay little neck clams, house made Carlton Farms bacon

Soup Du Jour



Using our fresh local ingredients enjoy our rotating varieties

SALADS

SCP Cobb Salad



V, GF, DFA

\$18

Organic romaine lettuce, hard-boiled egg, heirloom cherry tomatoes, avocado, blue cheese, roasted chickpeas served with maple vinaigrette on the side

Kale & Quinoa Salad



GF, DFA, VA

\$14

Organic chiffonade kale, red and white organic quinoa, dried cherries, shaved parmesan, pine nuts, apple cider vinaigrette, topped with crispy Olympia Provisions prosciutto

Little Gems Caesar Salad



V

\$14

Organic little gem butter lettuce, romaine, avocado, cracked pepper, focaccia croutons, topped with house caesar* dressing and shaved parmesan

*vegan caesar dressing available

Harvest Salad



V, GF, DFA

\$12

Organic cucumber, tomato, spring mix, pickled red onion, Tillamook shredded cheddar, your choice of house made dressing

Southwest Shrimp Salad



GF

\$25

Organic green leaf lettuce, prawns, roasted poblano peppers, avocado, Cotija cheese, sun-dried tomatoes, and a house made chipotle vinaigrette

Add choice of protein to any salad:
Chicken +\$9, Salmon +\$15,
Prawns +\$15, Steak \$30
Tofu +\$4

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 • (VG) - vegan • (VGA) - 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.

“EACH MORNING WE ARE BORN AGAIN. WHAT
WE DO TODAY IS WHAT MATTERS MOST.”
-BUDDHA

GOODNESS GLOSSARY

Scan this code to explore our Goodness Glossary and discover the benefits of the herbs and spices featured in our dishes.



Scan this QR code to explore the local, sustainable, and organic farmers we partner with to bring the freshest, healthiest ingredients to your table.



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