

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!



SCP SMOOTHIE BAR

LARGE 11 • SMALL 8

Community Garden Greens N Things

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

Summer Peaches & Cream

Orange juice, coconut milk, Greek yogurt, peaches, banana, chia seeds, cinnamon, ginger

Salishan Sunrise Smoothie

Coconut milk, peaches, strawberries, banana

Wild Blueberry Basil

Almond milk, blueberry, fresh wild basil

AM Brew

Almond milk or milk alternative, banana, peanut butter, cold brew

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

FARM FRESH BREAKFAST

Classic Breakfast • VA, DFA, GF \$16

Two Willamette Valley Farms cage-free organic eggs, hash browns, and a choice of bacon or sausage links from Carlton Farms

French Toast \$15

Thick French bread, macerated organic berries with local raw honey, whipped cream

Steel Cut Oatmeal Bowl • VGA, GF, V, DF \$14

Local raw honey, sliced banana, acai puree, bee pollen, oat milk, and cinnamon

Avocado Toast. • V, DFA, VGA \$18

Multigrain Toast, avocado, blistered organic tomatoes, pumpkin seeds, paprika, Briar Rose goat cheese, organic arugula, topped with two eggs

Huevos Rancheros • V, GF, DFA \$18

Two Willamette Valley Farms cage-free organic eggs, corn tortilla, black beans, green chili sauce, and plain Greek yogurt

Prime Hash • GF, DF \$22

Organic potatoes, bell peppers, onions, organic grass-fed Painted Hills prime rib, two Willamette Valley Farms cage-free organic eggs, fresh green onion

Bagel and Lox • DFA \$19

Wild smoked Coho lox, capers, red onion, pickled cucumber, fresh dill, cream cheese, and Lil Swiss Farms microgreens

Egg Benedict \$19

Toasted sourdough English muffin, bacon, organic wilted spinach, grilled tomato, poached Willamette Valley Farms cage-free organic eggs, hollandaise sauce, and house-made paprika

Farrow's Bowl \$17

Heirloom cherry tomatoes, wilted spinach, smashed avocado, farro, nutritional yeast, parsley, and two Willamette Valley Farm eggs your way

Sub tofu scramble for any egg dish | Add bacon 4 | Add sausage links 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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