

APPETIZERS

Spring Pea & Mint Hummus \$11 VG, DF, VGA

Bright spring peas blended with fresh mint and hummus, served with root vegetables and toasted pita.

Steamer Clams \$21 GFA

Steamed clams in a light white wine garlic broth, finished with fresh herbs and served with toasted house bread.

Grilled Artichoke \$16 V, GF, DFA, VGA

Grilled artichoke with kalamata olives, crispy capers, and whipped feta.

Seared Scallops \$19 GF, DFA

Three lightly seared scallops with charred leek butter, succotash - Oregon Sweet Corn, Sugar snap peas, cherry tomatoes, an herb mix of basil, parsley, chives, and tarragon, and smooth hummus.

Chili Chicken Lettuce Wraps \$18 GF, DF

Organic red gem lettuce, Mary's organic chicken, pickled watermelon radish and carrot, and a sweet-savory chili sauce.

Dungeness Crab Cakes \$29 DF

Oregon Coast Dungeness crab with watermelon radish, fennel and apple slaw, and dill cucumber aioli.

Columbia River Salmon Dip \$17 GFA

Smoked Columbia River King Salmon folded into a light, creamy house-made dip with toasted pita chips.

ADD PROTEIN TO ANY SALAD

MARY'S ORGANIC CHICKEN - \$10
COLUMBIA RIVER KING SALMON - \$16
PAINTED HILLS SIRLOIN - \$30

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!

SOUPS & SALADS

Soup of the Day \$ 7 Cup/\$9 Bowl

Tomato Basil Bisque \$ 7 Cup/\$9 Bowl DF, GF, VG

Roasted tomato and garlic with fresh basil blended into a smooth creamy soup.

Northwest Clam Chowder \$ 7 Cup/\$9 Bowl GF, VG, DF

Organic red potatoes, Netarts Bay little neck clams, house-made Carlton Farms bacon.

Cosmic Crunch Salad \$16 GF, V, DFA, VGA

Chopped spring peas, asparagus, and purple cauliflower with Cosmic Crisp apple, sunflower seeds, and maple dijon vinaigrette.

Roasted Beet Salad \$14 GF, DF, VGA

Roasted beets with chevre, baby arugula, pistachio, and bright apple cider vinaigrette.

Citrus Ginger Chicken Salad \$18 DFA, GFA, VGA

Pulled Mary's Organic chicken over fresh greens with cabbage, carrot, herbs, and citrus ginger vinaigrette.

SCP Caesar \$16 GF, V

Organic little gem butter lettuce, baby kale, cracked pepper, focaccia croutons, topped with house caesar* dressing and shaved parmesan, and cooked quinoa.

Heirloom Caprese \$17

Organic roasted heirloom tomatoes, fresh buffalo mozzarella, house-made balsamic reduction, and fresh basil.

Please inform your server of any dietary preferences 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

ENTREES

Mediterranean Spaghetti Squash \$21 GF, V, DFA, VGA

Whole-roasted spaghetti squash served with feta, house tomato sauce, and fresh herbs.

ADD PAINTED HILLS SIRLOIN – \$30

Miso Poached Chicken Thighs \$24 GF, DF

Miso-poached chicken with fiddlehead and dandelion greens with saffron rice.

Seared Halibut \$37 GF

Seared Oregon halibut with smoked Gouda polenta and succotash - Oregon Sweet Corn, Sugar snap peas, cherry tomatoes, an herb mix of basil, parsley, chives, and tarragon.

Thai Green Curry \$29 GF, DF, VG

Fragrant green curry with bamboo shoots, broccolini, and snow peas served on a bed of forbidden black rice.

Forest Fettuccini \$28 VG, DF

House-made fettuccini with a silky cashew-mushroom sauce, seasonal vegetables, and sprinkled with nutritional yeast.

ADD COLUMBIA RIVER KING SALMON – \$16

Prime Fillet \$42 GF, DF

Prime fillet with fresh chimichurri, honey rainbow carrots, smoky black beans, and grilled spring onions.

Coastal Medley \$38 GF

Pan-seared Columbia River King Salmon with a crispy baked risotto cake, Pacific shrimp, and scallops, baby rainbow carrots, beurre blanc, and Oregon Coast Dungeness crab arugula salad.

ADD PROTEIN TO ANY MENU ITEM

MARY'S ORGANIC CHICKEN – \$10

COLUMBIA RIVER KING SALMON – \$16

PAINTED HILLS SIRLOIN – \$30

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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DESSERT

Poached Pear \$13 GF, DF, VG

Tender poached Bosc pear with house granola, toasted hazelnuts, and pear reduction sauce.

Strawberry Buttermilk Biscuit \$12 DF, VG

Light, flaky house-made biscuit with delicate whipped topping, fresh strawberries, and macerated strawberry drizzle.

Cheesecake \$11 V

Classic cheesecake finished with fresh organic berries and whipped cream.

Dark Chocolate Bundt Cake \$12 GF, V

Dark chocolate bundt with ganache, raspberry coulis, fresh raspberries, and mint.

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