



BREAKFAST ALL DAY

BACON + EGGS \$14

House cured bacon, pastured eggs, hashbrowns, toast, house pickles.

HUNTER GATHERER \$14

6 oz. grassfed beef steak, 5 sunny quail eggs, steamed greens, herb sauce.

MORNING S'WICH \$14

4 oz. braised beef, house made sweet potato bun, cheddar cheese, sunny egg, lettuce, tomato, house pickles.

SAUSAGE + EGGS \$14

Bratwurst, pastured eggs, hash browns, toast, house pickles.

STEAK + EGGS \$16

6 oz. marinated steak, pastured eggs, hash browns, toast, house pickles.

BUTTER CROISSANT \$4

butter, house made jam.

BEVERAGES

FRENCH PRESS COFFEE \$4

2 cup fresh ground coffee, reg. or decaf.

LOOSE LEAF TEA \$3.50

- Peppermint
- Vanilla Rooibos
- Vanilla Earl Grey
- Shanghai Rose
- Mountain Berry
- Pear Tree Green
- Assam

DRINKING CHOCOLATE \$4.50

Ground cacao beans, coconut sugar, 5 medicinal mushroom blend.

GOLDEN MILK \$4.50

Organic ground tumeric, honey, organic grass-fed whole milk.

KICKSTART \$4.50

Cacao, ramon nut, chaga, maca yerba mate, indian sarsaparilla, dandelion root, guarana.

BONE BROTH LATTE \$4.50

P2P bone broth, maple syrup, swiss gingerbread spice mix.

For your enjoyment we offer organic cream, grassfed milk, local honey, maple syrup + organic cane sugar to dress up your beverages.



PASTURE TO PLATE
GRILL • BROTHS • DELI

LUNCH + DINNER

BURGER AND S'WICH

Every burger and sandwich is served with a side of: broth, soup, fried potatoes or salad.

CLASSIC BEEF BURGER \$15

8 oz. grass-fed beef, house made sweet potato bun, lettuce, tomato, house pickles.

PORK AVOCADO BURGER \$15

6 oz. organic pork, avocado slices, house made jalapeno cheese bun, lettuce, tomato, house pickles.

PORK SCHNITZEL BURGER \$15

6 oz. organic pork schnitzel, house made sweet potato bun, house tartar sauce, lettuce, tomato, house pickles.

BACON + CHEESE BURGER \$18

8 oz. grass-fed beef, house made jalapeno cheese bun, cured organic bacon, lettuce, tomato, house pickles.

*add to every burger: 1 for 2\$ and 3 for 5\$ cheddar, blue cheese, sunny egg, mushrooms.

STEAK S'WICH \$18

6 oz. grass-fed beef steak, house made sweet potato bun, cheddar cheese, sunny egg, lettuce, tomato, house pickles.

PORK + CHEESE S'WICH \$14

4 oz. organic pork, house made sweet potato bun, cheddar cheese, lettuce, tomato, house pickles.

*add to sandwich: 1 for 2\$ sunny egg, mushrooms.

BRATWURST PLATE \$15

Organic pork + beef bratwurst, fried potato, house pickles, mustard, salad.

MEATBALL PLATE \$16

7 oz. pork + beef meatball seasoned with herbs, scalloped potatoes, salad.

STEAK OF THE DAY \$22

Side of fried potatoes and salad.

SOUP OF THE DAY \$7/\$10

Side of toasted bread.

BROTH \$5/\$10

Side of toasted bread.



BEVERAGES

KOMBUCHA \$3

- Original
- Lavender
- Hibiscus
- Ginger-lime

ICED TEA \$4.50

local honey, ice

- Peppermint
- Vanilla Rooibos
- Vanilla Earl Grey
- Shanghai Rose
- Mountain Berry
- Pear Tree Green
- Assam

ICED LATTE \$5

Coffee, organic cream, honey slush.

SUNSET \$5

Raspberry kombucha, local pear juice, ice.

PURPLE LIME \$5

Lavender kombucha, whole sliced lime, ice.

GINGER-LIME FROSTY \$5

Ginger-lime kombucha, ice shush.

ALCOHOLIC BEVERAGES

HIBISCUS SANGRIA \$8

Kalala organic harmony white wine,
hibiscus kombucha.

KOMBUCHA SOUR \$5

Dogwood brewing organic honey lager,
original kombucha.

WHINE:

Kalala Organic Harmony White, 6 oz. \$8

Kalala Organic Harmony Red, 6 oz. \$8

BEER:

Dogwood Brewing Organic IPA, 12 oz. \$5

Dogwood Brewing Organic Honey, 12 oz. \$5