



Al Forno Ferruzza (5-11pm Thurs., 7am-11pm Fri-Sun, 7am-Noon Monday)

Local northwest ingredients prepared in the Traditional Sicilian style.

Breakfast 7am - Noon

- Breakfast Stromboli 1 - Organic scrambled eggs, Capicola ham, fresh cheese in homemade Sicilian Bread - \$6
- Breakfast Stromboli 2 - Organic scrambled eggs, Fresh whole leaf basil, herb infused tomato, fresh cheese in homemade Sicilian Bread - \$6 (veg.)

Lunch to Late 11am - 2am

- Authentic thin crust Sicilian Pizza - made in an 800 degree stone hearth oven - \$3 slice, or 2 for \$5
- Calzone - creamy seasoned ricotta, fresh mozzarella and fresh herbs folded and baked in a golden pouch. Choice of Carne - \$8 (veg. or vegan)
- Stromboli - caramelized walla walla sweet onions, fire roasted red peppers, nitrate free pepperoni, locally made salami and fresh mozzarella folded and rolled in hulled hemp seed. - \$8 (can be made veg.).
- Scarpette - "the Sicilian Slipper", made with all of the days freshest local organic produce and baked as an open faced sandwich. - \$8 (choice of carne, veg., or vegan)
- Cannoli - the traditional sweet cream dessert of Sicily made with our own wood fired maple syrup. - Small - \$2, Large - \$4

Violetta (5-11pm Thurs, 7am-Late Night Fri-Sun)

Violetta is SLOW FOOD, FAST. Farm and Ranch direct, made-from-scratch fast food for a sustainable community.

Breakfast

- Seasonal Fruit Cup - \$4 (vegan)
- Coconut Cream Oatmeal w/ Pears, Currants, Streusel - \$5 (vegan)
- Caramel Granola w/ Yogurt or Milk - \$4 (add seasonal fruit - \$1)
- Brown Bag of Beignets w/ Espresso Chocolate Sauce or Fruit Preserves - \$4 (vegan)
- Malted Multigrain Waffles w/ Maple Syrup & CrÈme Fraiche - \$5.50
- Smoked Ham & Scrambled Eggs Benedict w/ Citrus Salad - \$6

Soups & Salads

- Farmers Market Seasonal Soup - Cup: \$3.50, Bowl: \$4.50
- Violetta Ceasar - Small: \$4.50, Large: \$4.50, Add Grilled Chicken: \$3
- Mixed Farm Greens Salad w/ vinaigrette & herbed croutons - Small: \$4, Large: \$6, Add Grilled Chicken: \$3
- Highland Oak Beef Chili w/ diced walla walla onion - \$5, White Cheddar, Crispy Onion, Sour Cream: \$1.50

Burgers & Sandwiches

- 1/3 pound Violetta Burger - Highland Oak Beef or Organic Turkey with Violetta Burger Sauce, lettuce, onion, heirloom tomatatoes & super dills - \$6, with White Cheddar: \$6.50, with White Cheddar & Bacon - \$7, Double Violetta (second patty) added: \$2
- Polenta & Porcini Mushroom Burger - Butter lettuce, roasted tomatatoes, pickled red onion & basil pesto sauce - \$6.50 (vegan), with White Cheddar: \$7
- 1/3 pound Oregon Blue Burger - Highland Oak beef or organic turkey with Violetta burger sauce, caramelized onion, orgonzola & bacon - \$7

- Highland Oak Beef Chili w/ diced walla walla onion - \$5
- White Cheddar, Crispy Onion, Sour Cream - \$1.50
- Oregon Line Caught Albacore Tuna Salad Sandwich - tomato-olive tapenade, preserved lemon, fried capers & parsley-mint salad on como - \$7.50
- Afton Field Farm All Natural Chicken Salad Club - bacon, avocado, roasted tomato, onion & butter lettuce on como - \$8

Hand Dipped Corn Dogs: with 1/4 pound Painted Hills Natural Beef Franks with your choice of harissa ketchup, honey mustard, Dijon mustard, Willamette valley ranch, or Violetta sauce and the following options:

- Single \$5.00
- Double (second dog) \$8.00
- Jalapeno \$5.00
- Double Jalapeno (second dog) \$8.00

Fries

- Hand Cut Yukon Gold Potatoes - Small: \$3, Large: \$4.50 (vegan)
- Sweet Potato - Small: \$3, Large: \$4.50 (vegan)
- White Truffle Fries - salt and pepper, white truffle oil & fresh herbs. - Small: \$4.50, Large: \$6.00 (vegan)
- Oregonzola Fries - creamy blue cheese sauce, chives & oregonzola crumbles. - Small: \$4.50, Large: \$6.00

Soft Beverages & Coffee

- Caffe Vita French Press Drip Coffee - 12oz: \$2, 16oz: \$3
- Sparkling Water - \$2.50
- Steelhead Brewing Root Beer - \$2.75
- Thomas Kemper Sodas - \$2.50
- Crater Lake Sodas - \$2.50
- Fresh Lemonade - 16oz: \$2.50, 20oz: \$3.25
- Numi Organic Hot Tea - \$2
- Jones Pure Cane Cola or Sugar Free Cola - \$2.50

Pine State Biscuits (7am-2pm Fri-Sun, 7am-11am Mon.)

Mix of old-style Southern goodness and modern restaurant professionalism, throw in some Portland foodie sensibility, and you have Pine State Biscuits. Using only the freshest local ingredients, often straight from the farm.

Biscuit Sandwiches

Biscuit with egg and cheese (veg.) - \$4

- Biscuit with choice of bacon, house made sausage patty, country ham or buttermilk fried chicken - \$4, add cheddar: \$.50, add egg: \$1.50
- The Reggie - Fried Chicken, bacon & cheese topped with gravy - \$7
- The Reggie Deluxe - The Reggie with egg - \$8
- The Regina - Egg over easy with braised greens doused with Texas Pete Hot Sauce (veg.) - \$6
- McIsley - Fried Chicken with pickles, mustard & honey - \$6

Biscuits & Spreads

- Creamtop Buttermilk Biscuit (Veg.) - \$1.50
- Biscuit with jam, butter & honey, or Pine State Pimento cheese spread (Veg.) - \$3
- Biscuit with fresh seasonal fruit and whipped cream (Veg.) - \$5

Biscuits & Gravy

- Creamtop Buttermilk Biscuit with sausage or shitake mushroom gravy (Veg.) - \$5.00
- The Moneyball - Biscuit and gravy topped with egg over easy - \$7, "Double Down" (add another egg): \$1

Sides

- Ayers Creek Grits (Veg.) - \$2.50
- Collard Greens (Veg.) - \$2.50
- Stewed Apples (Veg.) - \$2.50

Drinks

- Fresh Squeezed OJ - \$2
- The Champis Gourmet Chocolate Milk - \$2
- Sweet Tea - \$2
- Bottled Soda - \$2

Gaining Ground Farm (7am-11pm Fri-Sun)

Green Beans, basil, tomatoes, lavender, kale, fennel, salad greens, and chickens all come from Gaining Ground Farm, are freshly harvested and grown using Organic methods.

Breakfast

- Breakfast Burrito - Eggs, black beans, rice, cheese and fresh tomato, cilantro salsa. Wrapped in a flour tortilla - \$6 (Vegan upon request)

Lunch & Dinner

- Basil Pesto Penne tossed with heirloom tomatoes, served with side of bread - \$6.50
- Farmerís Salad - baby greens tossed with dried apricots, sunflower seeds, feta, and balsamic vinaigrette. Served with side of bread. - \$6.50
- Green Beans, Fennel and dried cranberries served over brown rice with fresh herb vinaigrette. - \$6.50
- Roasted Chicken served with couscous, kale salad - \$8
- Worlds Best Hot Dog - served with green tomato relish, cultured sauerkraut, or horseradish crÈme - \$5

Drinks & Desserts

- Lavender Lemonade
- Brownie

The Whole Bowl (5pm-8pm, Thurs, 11am-8pm, Fri-Sun)

- The Whole Bowl - comforting and healthy medley of brown rice, red and black beans, fresh avocado, salsa, black olives, sour cream, Tillamook cheddar, cilantro, alongside their world famous Tali Sauce. (veg., vegan upon request, gluten Free) - Bambino Bowl: \$5.50, Big Bowl: \$6
- Chips - \$1
- Various drinks - \$2.50

Kruger Farm Corn Roaster (11am-11pm, Fri-Sun)

A working Sauvie Island Farm serving locally and sustainably grown flame roasted corn and potatoes

- Roasted Corn - choice of butter, soy butter, flavored salts (bacon, hot, lime), pepper - \$3 an ear (vegan options)
- Baked Potato - choice of sour cream, bacon bits, cheddar cheese - \$3 (vegan options)

PICKATHON

The Grove (11am-2am, Fri-Sun)

The Grove, beloved Bend restaurant and home of innovation ethnic cuisine with a focus on local artisan ingredients, green practices, and vegan/vegetarian/gluten free options.

Lunch & Dinner

- Whole wheat quesadilla - five cheese mix, grilled seasonal veggies (or not), choice of organic free-range NW chicken, Carlton Farms pork carnitas or carne asada, choice of salsas, crema - \$7 (veg.)
- Tacos - Choice of organic free-range NW chicken, pork carnitas or carne asada, contija onion, cilantro, salsa verde - \$3 ea. (gluten free)
- Mission style burritos - choice of meats, spiced refried beans and rice, grilled peppers + onions, five cheeses, cilantro, salsa verde - \$7 (Vegan Optional)
- Pork Pozole Stew - Green chili pork hominy stew with Rice - \$5
- Grilled Carlton Farms Carne Asada Skewer - \$4
- Pepita Salad - local organic greens, spinach & arugula, sweet peppers and onions, toasted pumpkin seeds, feta, guajillo lime vinaigrette - \$7 (veg., vegan optional, gluten free), Add carne asada skewer: \$3
- Organic Watermelon Salad - Hermiston watermelon, local basil chiffonade, guajillo feta vinaigrette - \$4 (Veggie)

Drinks & Desserts

- Raspberry Amond Mate'Idec Tea - \$3
- Assorted Bottled/Canned Beverages

Zuppa Soups (8am-1am Fri-Sun)

Zuppa (Italian for Soup) is a Portland based catering company with commitment to using fresh, local and organic ingredients. 90% of our ingredients are either certified organic or sourced from local Oregon farmers and processors.

Breakfast

- Monterey Style Bagels with Cream Cheese - \$3.50
- Mango Lassie - \$4

Lunch & Dinner

- Dal - Red lentils simmered in coconut milk and Indian spices and served with brown rice - \$5 (Vegan, Gluten Free)
- Chicken Curry -Potatoes, cabbage, carrots, tomatoes, and free range chicken cooked in Indian spices and served with brown rice - \$6 (Gluten Free)
- Vegetable Curry - Local organic summer vegetables cooked with tomatoes and Indian spices and served with brown rice - \$5 (Vegan, Gluten Free)
- Grilled Cheese - Sharp cheddar cheese jammed between two pieces of nature bake organic nine grain bread - \$4, with Pesto: \$5, with Side Salad: \$6
- All Day Special - A cup of any soup or curry and a grilled cheese- \$6
- Gazpacho - Chilled soup with tomatoes, cucumbers, onions and parsley - \$5 (Vegan, Gluten Free)
- Salad Plate -Your choice of three salads and a piece of focaccia bread - \$7
- Options include: Chickpea salad, French lentil salad, mixed greens, couscous, quinoa salad. (all options Vegan)

Drinks & Desserts

- Mango Lassie - \$4
- Organic Mint Lemonade - \$3
- Chocolate Chip Cookies - \$1.50
- Focaccia Bread - \$1.50

Thai Noon (11am-Late Night, Fri-Sun)

Thai Noon has been serving Healthy Authentic Thai Cuisine in Portland since 2003. We are proud to be recognized for our authenticity, consistency, and a reputation for always serving the freshest ingredients and exceptional flavors.

Lunch & Dinner

- Phad Thai Chicken - \$6
- Phad Thai Vegetarian - \$6 (vegan, gluten free)
- Gai Yang - Whole bbq chicken with sticky rice and sweet chili sauce - \$10 (gluten free)
- Panang Curry - Chicken: \$7, Tofu: \$7 (vegan, gluten free)
- Papaya Salad - \$6 (vegan, gluten free)
- Salad Rolls - \$6 (vegan, gluten free)
- Sticky Rice - \$2
- Peanut Sauce - \$1
- Thai Iced Tea - \$2

Toast (6am-10pm Fri-Sun)

A vital Portland neighborhood restaurant specializing in cuisine using local, seasonal, fresh, and natural products.

Breakfast & Brunch

- Two egg scramble with two pieces of bacon or fruit with toast - \$5
- Homemade English muffin sandwich - nitrate free ham, local cheddar cheese, scrambled eggs - \$6
- Pork belly or Bacon LT - Pork belly or bacon with basil and greens, heirloom tomatoes, fresh mozzarella cheese, aged balsamic, olive oil, on toast, with two scrambled eggs - \$10
- Daily Brunch Special - \$10

Lunch & Dinner

- Pulled Sweet Briar Farm Pork- Pork sandwich with carrot and cabbage slaw - \$8
- Braised Cattail Creek Lamb Shoulder Sandwich - with greens, pickled onions, cucumbers, fresh herbs - \$9
- Sausage and Peppers on a Roll - \$5
- Maple and Chili Glazed Pork Belly on a skewer - \$5
- Daily Brunch Special - \$10

Sides & Starts

- Pineapple on a Stick - \$2
- Spiced Grilled Potatoes on a Stick - \$3
- Grilled Cheese on homemade bread - \$3
- Homemade Griddle Bread (lemon poppy, squash, chocolate hazelnut) - \$3
- Grilled ponzu and ginger glazed chicken skewer - \$4
- Marinated cucumber and tomato salad - \$5
- Mixed Fruit Salad with mint and olive oil - \$5

PICKATHON

Spunky Monkey Coffee (6am-Late Night Fri-Sun, 6am-11am Mon.)

All of our drinks are 100% organic and naturally sugar-free. The coffees were roasted exclusively organic and fair trade. We use local milk & honey. We also craft our own chocolate, chai, kombucha, and several of our agave syrups. We kick-ass and we expect you to as well. Not every day, necessarily, but often.

Drinks

- Espresso (2 shots) - \$1.50
- Americano - \$2, \$2.25
- Press Pot Style Coffee - \$1.50, \$1.75
- Iced Coffee - \$2, \$2.25
- Cappuccino - \$3
- Latte - \$3, \$3.25
- Vanilla Honey Latte - \$3.50, \$3.75
- Hazelnut Latte - \$3.75, \$4
- Mexican Mocha - \$3.75, \$4
- Mint Mocha - \$3.75, \$4
- Hot Chocolate - \$2.75, \$3
- Chai Latte - \$3.75, \$4
- Blueberry Lavendar Kombucha - \$3.50, \$3.75
- Bagged Teas - \$1.75

We offer \$1 cups of coffee if you bring your own cup (up to 16 oz.)

Treats

- Mayan Cookies - \$3.50 (Vegan, Gluten Free)
- Cowgirl Cookies - \$3.50 (Vegan, Gluten Free)
- Mint Brownies - \$4.00 (Vegan, Gluten Free)
- Ginger Carrot Pastry Bread - \$2/inch (Vegan, Gluten Free)

Ali Baba's Tribal Treats (5-11pm Thurs., 11am-11pm Fri-Sun)

Ali Baba's Tribal Treats offer healthy dishes from the Mediterranean. All of our dishes are prepared fresh, and are bursting with the exotic aromas and flavors for which the Middle East cuisine is famous.

Lunch & Dinner

Chicken Shawarma - Grilled Free Range Chicken marinated over night in yogurt/lemon Juice with aromatic herbs. Finished with a drizzle of olive oil and parsley.

- Pita Pocket with Chicken Shawarma and Tabouli - \$5
- Chicken Shawarma Plate - Shawarma on Saffron Rice, Hummus, Tabouli, Pita - \$9
- Chicken Shawarma on Saffron Rice - \$6

Turkish Lamb - Lamb stewed with tomatoes, onions, zucchini and green peppers spiced with garlic, cloves and cinnamon.

- Turkish Lamb on Saffron Rice - \$6
- Lamb Plate - Turkish Lamb on Saffron Rice, Hummus, Tabouli, Pita - \$9

Hummus - A lemony, creamy spread made with garbanzo beans and tinhini.

- Hummus with Pita - \$3
- Pita Pocket with Hummus and Tabouli - \$4
- Veggie Plate - Hummus, Tabouli, Saffron Rice, Pita - \$7
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- Moroccan Mint Tea - \$2

Without the Pita and Tabouli, everything on the menu is Gluten Free.

Al Forno Ferruzza's Pickathon Cafe (5-8pm Thurs, 10am-2am Fri-Sun)

Local northwest ingredients prepared in the Traditional Sicilian style with special attention to kids.

Breakfast served all day

- Multi-Grain Pancakes - Topped with local berries, fresh fruit, and our wood fired hand harvested maple syrup - \$4

Lunch & Dinner

- Insalate Caprese Sandwich - Heirloom tomato, fresh mozzarella, organic basil - \$6
- Grille Cheese version of Insalate for Kids - \$3
- Lasanga - Traditional Sicilian style, all vegetarian, served with baked rustic Sicilian bread by the square - \$5
- Cheese and Fruit Plate - Selection of fresh local fruits and artisan cheeses - \$5
- Baked Special - Creation of the day inspired by ingredients at hand, the people being feed and the music being played - \$ fair market value.

Late Night

- Authentic thin crust Sicilian Pizza - made in an 800 degree stone hearth oven - \$3 slice, or 2 for \$5
- Calzone - creamy seasoned ricotta, fresh mozzarella and fresh herbs folded and baked in a golden pouch - \$8 (Choice of Carne, Veggie or Vegan)
- Stromboli - caramelized walla walla sweet onions, fire roasted red peppers, nitrate free pepperoni, locally made salami and fresh mozzarella folded and rolled in hulled hemp seed - \$8 (Can be made Vegetarian)

Drinks

- Tea sweetened with real wood fired maple syrup - \$2
- Lemonade sweetened with maple syrup - \$2
- Organic Hemp Milk - \$2

Sol Pops (10am-8pm Fri-Sun)

Sol Pops are handmade gourmet and wellness popsicles made in Portland, Ore. We emphasize local and organic ingredients, and our flavor combinations change with the season. Everything is Vegan, Gluten, and Soy Free.

2010 Pickathon flavors to include:

- Strawberry Lemonade
- Strawberry Apple Cider
- Coconut Agave
- Mango Lime

Fifty Licks Ice Cream (10am-8pm Fri-Sun)

A small ice cream manufacturer located in Portland, Ore. Ice cream made with milk that is locally processed from RBST-free cows. Other ingredients like the apples and coffee and locally sourced through direct relationships. We place a high priority on obtaining the smoothest, most luxurious texture possible, without the use of artificial stabilizers or emulsifiers. Packaged by the pint and 6oz. single serving containers that include a wooden ice cream spoon.

2010 Pickathon flavors to include:

- Tahitian Vanilla
- Caramelized Apple
- Maple Bacon
- Stumptown Coffee
- Coconut Lemon Saffron Sorbet

