Each platter serves approximately 15 people. $75

**SOURDOUGH PIZZAS**

**CHARRED AVOCADO CAESAR** 65
Lime, sherry vinegar, charred avocado, buttered sourdough croutons.

**MACHO SALAD** 70
Sweet gems, organic chicken, avocado, fresh corn, feta, tomato, red onion, candied walnuts, Medjool dates, butter sourdough croutons and curried balsamic dressing.

**PROPER GREENS** 65
Sundried tomatoes, brown sugar walnuts, Rogue River blue cheese, balsamic vinaigrette.

Each platter serves approximately 15 people. $80

**SOURDOUGH PASTA**

**ORIGINAL MAC AND 4 CHEESES**

**SIGNATURE SPICY BOLOGNENE WITH OUR SOURDOUGH PASTA**

**BASIL ALMOND PESTO WITH LUSTY LADY TOMATOES**

**TELLECHERRY CHICKEN AND SMOKED GOUDA**

**MEDITERRANEAN VEGAN SOURDOUGH PASTA**

$75 for a selection of 3 pizzas.
Serves approximately 15 people.

**SOURDOUGH PASTAS**

**CLASSIC PEPPERONI**
Whole milk mozzarella, hot chili relish, Farmstead fontina, reggiano. Spicy!

**SPICED FIG, PROSCIUTTO AND ARUGULA**
Grande whole milk mozzarella, whipped chevre, almond pesto.

**WOOD OVEN ROASTED WILD MUSHROOM**
Salt water cured mushrooms, black garlic ricotta, Farmstead fontina, sundried tomato jam.

**CARNITAS AND AVOCADO**
12-hour braised pork shoulder, avocado salsa, pickled onion, reggiano and cilantro.

5% COOKS COMMISSION: 100% goes to our extraordinary culinarians (83% to the cooks and 17% to the Chef/Sous Chef) who every day make our Famous Sourdough Pasta, Prime Hamburgs and Scratch Bar Garnishes.

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**APPETIZER PLATTERS**

Each platter serves approximately 15 people.

**SLIDERS**
Served on our scratch sourdough slider buns.
Each platter serves approximately 15 people. $70

**CLASSIC**
Prime grade marbled beef, tomato, lettuce, aged cheddar, Jim’s drive-In sauce.

**CUBAN**
Little Havana 12-hour braised pork with cave aged provolone, mayo, black forest ham, avocado, pickles, relish, onions and fresno chiles.

**CRISPY CHICKEN SLIDER**
Tossed in spicy house sauce with buttermilk ranch, tomato and iceburg.

**ITALIAN SOURDOUGH SLIDER**
Prosciutto, soppressata, artisan pepperoni, sundried tomato, almond pesto, tomato jam, vinaigrette.

**CAPRESE SOURDOUGH BRIOCHE**
Tomato jam, whole milk mozzarella, fresh basil on a butter brioche slider.

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Each platter serves approximately 15 people.

**HANDCRAFTED NORTHWEST ASSORTED CHEESES** 100
Candied nuts, local dried fruit, homemade Washington jam.

**ROASTED EGGPLANT HUMMUS** 75
Baked to order sourdough flatbread.

**CURED MEATS AND CHARCUTERIE BOARD** 100
Pickled vegetables, candied nuts.

**SPICED CHICKEN SATAY WITH SAMBAL AIOLI** 80

**BEER BATTERED ALASKAN COD TACOS** 75
White corn tortillas, crisp slaw, pickled onion, sweet and sour fresno chiles, Guajillo aioli.

**CRISPY BANG BANG CHICKEN** 85
Chili and garlic sweet and sour sauce, sesame, pickled salad.

**DAMN GOOD WINGS** 80
Scratch buttermilk ranch, pickled vegetables.

**SPICY FENNEL MEATBALLS WITH LUSTY LADY MARINARA** 70

**RED BEEF STREET TACOS** 75
Prime beef, pickles, onion, garlic, Sicilian spice, fresno chiles, avocado salsa, Guajillo, corn tortilla.

**ALMOND WOOD BLASTED BROCCOLI** 65

**SWEET TREATS** 70
Campfire rocky road and buttercream carrot cake bite.

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♥ Healthy option  🍗 Vegetarian option  **Prices subject to change.

*Prime Hamburgs can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.