

CASCADIA

PUBLIC HOUSE

V=Vegan v=Vegetarian GF=Gluten Free * *=Possible

SHARABLE

Hummus and Bread (V) 8
House made seasonally flavored hummus, celery, and carrots served with Alpine Bakery bread

Pretzel (v) 8
Two house made pretzels served with stone ground mustard and a stout beer cheese

Herbed Parmesan Fries (v)(*V*) 8
Fries tossed in rosemary and thyme, topped with Parmesan

Pan Fried Brussels w/ Brussels Dip (v)(GF)(*V*) 12
Pan fried and topped with parmesan and a lemon zest, served with House made Brussels Dip and Alpine Bakery Bread

Spicy Buffalo Drumsticks 10
Tossed in our house buffalo sauce, served with celery and carrots

Nachos (*v*)(GF) 12
-House made chips, Mary's Farm chicken, cheese, pinto beans, tomato, onion, served with house made salsa, guacamole, and cilantro lime crème

LEAFS & SOUP

All salads can be served as a wrap with a side of fries

Radicchio Salad (*GF*)(*v*) 11
Hills Farm's house cut bacon, radicchio leaf, Wilcox Farm's hard boiled egg, parmesan, tossed in caesar dressing with a lemon zest

NW Salmon Caesar Salad (*GF*)(*v*) 14
NW Sockeye salmon, romaine, parmesan, house croutons, tossed in Caesar dressing (sub chicken breast for no extra cost)

Oregonzola Steak Salad (GF)(*v*) 14
St. Helens Farms culotte, baby spinach, Hills house cut bacon, Rogue Oregonzola, dried cherries, apples, candied walnuts, served with Oregonzola bleu dressing

Cascadia House Salad (*GF*)(v) 6 half / 10 whole
Baby spinach, cherry tomatoes, red onions, shredded carrots, croutons, and topped with parmesan. Your choice of dressing: house pear vinaigrette(v), balsamic vinaigrette(V), house bleu cheese(v), house caesar, honey mustard (v), or house ranch(v)

Tortilla Rojo Bowl of Soup 8
Our house made spicy chicken tortilla soup with zesty twist of Rojo

SANDWICHES

Served with fries, seasonal fruit, or house salad
Sub an Alpine Bakery gluten free bun for \$2

Cascadia Burger (*GF*) 15
Gebbers Farm beef, Hill's house cut bacon, Tillamook smoked cheddar, Wilcox Farms fried egg, butter lettuce, tomatoes, red onion, and chipotle aioli, served on an Alpine Bakery bun

Basic Burger (*GF*) 12
Gebbers farm beef, Rogue Creamery cheddar, butter lettuce, tomatoes, and red onion, served on an Alpine Bakery bun

The Bean Beet Burger (V)(*GF*) 11
House made bean and beet patty, butter lettuce, tomatoes, red onion, cilantro, and vegan chipotle aioli served on an Alpine Bakery bun

Chicken BLTA (*GF*) 13
Mary's Farm chicken, Hill's bacon, lettuce, tomato, and avocado, cilantro lime aioli, served on an Alpine Bakery bun

The Dip 13
St Helens Farms sliced sirloin, Ferndale Farmstead Fontina, horseradish, with au jus served on an Alpine Bakery roll

NW Salmon Sandwich 14
NW Sockeye salmon, spinach, tomatoes, lemon dill aioli, served on an Alpine Bakery roll

DISHES

Mac & Cheese 15
Mary's Farm Chicken, Rogue Creamery cheddar, Ferndale Farmstead fontina, penne noodles, topped with breadcrumbs and served with toasted Alpine Bakery Bread

Vegan Mac and Cheese (V) 12
Coconut and cashew based served with toasted Alpine Bakery bread

Steak (GF) 19
St Helens Farm culotte steak, seasonal house vegetable, red creamy mash, St. Helens beef reduction

Pan Seared Cider Salmon (GF) 19
NW pan seared salmon, seasonal house vegetable, red creamy mash, fresh dill and lemon, topped with apple cider glaze