

SPECIALS

grown NEAR • *made* HERE

HAPPY HOUR

3-5 PM, Thursday-Saturday

Join us for \$4 pints of tap beer,
\$7 glasses of tap wine, & \$1 OFF cocktails!

FEATURED DRINKS

HOT LOCAL APPLE CIDER FROM Z-ORCHARD 5.

BEE STING CIDER

45th Parallel Distillery Bourbon, Z-Orchard hot cider, cream, & honey. 12.

FARMER BEN'S AFTER-HOURS DRINK: ELDERBERRY WHISKEY SOUR!

Made with elderberries from local L.T.D. (Living the Dream) Farm, lemon juice, & 45th Parallel Whiskey. 12.

SNACKING SPECIAL

GROUND CHERRIES

Pop these delights in your mouth, discard the wrapper, & enjoy! 4.

SALAD SPECIAL

MELON, BEET, & GROUND CHERRY SALAD

With fresh lettuce, feta cheese, onion, & balsamic drizzle. 10.
ADD: marinated chicken, sugar-cured salmon, mushrooms, or falafel. +4.

SOUP OF THE WEEK

CHILLED SUMMER GAZPACHO

With cucumbers, tomatoes, & peppers.
CUP 5. | BOWL 8. *gluten-free* | *dairy-free*

ALL DAY SPECIAL

SMOKED GOAT & PORK TACO

With spicy sour cream, tomato, ground cherry salsa, & feta. 4./each

GROUND CHERRIES: These little fruits are in the same genus as tomatillos (*Physalis philadelphica*)—hence the similar papery husk—and the same family as tomatoes. Ground cherries taste slightly sweet and tropical, with a texture that's between a tomato and a grape.

When ripe they fall to the ground.



UPCOMING CLASSES & EVENTS

• *Special Event* •

A DATE with DESSA: A Benefit for Farm Table Foundation

Saturday, SEP 11, 3–8 PM

A pasture walk with Dessa's mom at her farm; scone-making class with Dessa & her mom; & dinner, drinks, dessert, & poetry with rapper, singer, & writer Dessa.

- 9/9 • **Happy Hour in the Garden: Gardening as Community**
with Sue Katt & Sal Daggett at Farm Table
- 9/10 • **Mixology 101: Cocktails with a Local Flair**
with Jackie Montpetit of 45th Parallel Distillery
- 9/11 • **Cooking with Native Berries**
with Elle Sullivan of Lily Springs Farm
- 9/11 • **A Date with DESSA:
A Benefit for Farm Table Foundation**
with Dessa & her mom, Sylvia Burgos Toftness
- 9/12 • **Foraging & Tincture Making with Medicinal
& Edible Plants**
with Carolyn Smith at Hungry Turtle Farm
- 9/21 • **Piadina, Brownies, & More with Flavorful &
Healthy Fats & Oils**
with Sylvia Burgos Toftness
- 9/25 • **ROGUE VALLEY BARN CONCERT!**
at Hungry Turtle Farm
- 9/30 • **Soft Pretzels & Homemade Mustard**
with Terry Kelzer
- 10/14 • **Sausage Making (and Tasting!)**
with Louie's Finer Meats at Farm Table



Scan the QR code with your camera app to learn more & RSVP! ↗