Grand Central Baking Co. • Hotlips Soda • Millennium Farms • Random Order Bakery • Viridian Farms • Prairie Creek Farm • Crater Lake Soda Co. • Steelhead Brewing • SuDan Farm • Carlton Farms • Heidi's Hens • Tails & Trotters • Willamette Valley Cheese Co.

BREAKFAST (7:00 to 11:00 daily)

Brown Bag of Beignets V
seasonal fruit spread or chocolate-espresso sauce ..... small **$3.50**
..... large **$5.50**

Fresh Fruit V **$3.00**
add caramel granola & yogurt **$1.00**

Coconut Cream Oatmeal V **$4.00**
add fruit & struesel **$1.00**

Farm Egg & Cheese Biscuit Sandwich V
farm-fresh eggs, white cheddar & whole wheat-buttermilk biscuit **$4.00**
add apple-wood smoked bacon **or** *spicy pork sausage* **$1.00**
add caramelized onions **or** *roasted peppers* ..... **$ .50**

Jumbo Whole Wheat-Buttermilk Biscuit V
fruit preserves & butter **$2.50**

Malted Multigrain Waffle Minis V
real maple syrup & whipped butter **$5.00**
add cinnamon sugar ..... **n/c**
add fresh seasonal fruit **$1.00**

Chef's Market Menu Eggs Benedict
(available Saturday & Sunday, see specials board) ..... **$ market price**

V = *vegetarian friendly*

SOUP & SALADS

Farmer's Market Seasonal Vegetable Soup V ..... small **$3.00**
..... large **$5.00**

Spicy Beef & Bean Chili ..... small **$3.00**
..... large **$5.00**
add crispy onions, white cheddar & sour cream ..... **$ .50**

Local Farm Greens Salad V
sweet mixed greens & herbs, simple vinaigrette & herbed croutons ..... small **$4.00**
..... large **$5.50**
add grilled herb-marinated chicken **$3.00**

Violetta Caesar V
chopped baby romaine, creamy lemon-parmesan dressing & roasted tomato-olive tapenade croutons ..... small **$5.00**
..... large **$6.50**
add grilled Oregon anchovies **$2.00**
add grilled herb-marinated chicken **$3.00**

Director Park Salad
butter lettuce, apple-wood smoked chicken & bacon, Oregonzola, farm-fresh eggs, "10 hour tomatoes," avocado & house-made ranch dressing **$9.00**

Chef's Market Menu Salad
(see specials board) ..... **$ market price**

BURGERS

1/3 or 1/2 lb. Pasture-Raised Black Angus Beef on Brioche Bun (Turkey burger substitute available)

Violetta Burger
house burger sauce, butter lettuce, red onion, "10 hour tomatoes" & super dills ..... 1/3 lb. **$6.00**
..... 1/2 lb. **$7.50**

Violetta w/ Cheese
above w/ sharp white cheddar ..... 1/3 lb. **$6.50**
..... 1/2 lb. **$8.00**

Violetta w/ Bacon & Cheese
above w/apple-wood smoked bacon
..... 1/3 lb. **$7.00**
..... 1/2 lb. **$8.50**

Oregon Blue Burger
Oregonzola, caramelized onions & apple-wood smoked bacon ..... 1/3 lb. **$7.50**
..... 1/2 lb. **$9.00**

Turkey Burger
organic herbed turkey, avocado, smoked bacon, butter lettuce, "10 hour tomatoes," pickled red onions & chipotle aioli **$7.50**

Polenta & Mushroom Burger (vegan) V
butter lettuce, pickled red onions, "10 hour tomatoes" & basil-pine nut vinaigrette on vegan bun **$6.50**

SLOW-ROASTED NATURAL CHICKEN

partially boned, salt & herb-cured pastured chicken with dijon, aioli & small Oregon truffle fries **or** simple mixed greens
½ bird with small fries **or** salad **$12.00**
whole bird with large fries **or** salad (feeds two) **$22.00**
whole bird with no sides **$20.00**

FRIES V

Hand Cut Yukon Gold Potato Fries
..... small **$3.00**
..... large **$5.00**

Hand Cut Sweet Potato Fries ..... small **$3.00**
..... large **$5.00**

Oregonzola Fries
Yukon fries with sea salt, pepper & Oregonzola Sauce ..... small **$4.00**
..... large **$6.00**

White Truffle Fries
sea salt, pepper & Oregon white truffle oil ... small **$4.00**
..... large **$6.00**

Chef's Market Menu Fries
(see specials board) ..... **$ market price**

Herbed Aioli, Harissa Ketchup, Ranch, Honey Mustard or Violetta Burger Sauce
..... 1 free, each additional **$ .50**

SANDWICHES

Farm-Fresh Egg Salad V
pickled green beans, radish, watercress & lemon aioli **$6.50**
add smoked bacon **$1.00**

Olive Oil Poached Tuna
line-caught Oregon albacore, roasted tomato-olive tapenade, mint-parsley salad & preserved lemon aioli **$7.50**

Slow-Roasted Chicken Salad Club
all-natural marinated chicken, bacon, avocado, butter lettuce & tomato **$8.00**

Chef's Market Menu Sandwich
(see specials board) ..... **$ market price**

FRANKS

¼ lb. Natural Beef franks

Dress Your Own Basic Frank: **$5.00**
house kraut, harissa ketchup, super dill relish & sweet onions

Beef Chili Frank **$6.00**
white cheddar & caramelized onions

Hand-Dipped Corndog **$4.00**
honey mustard & harissa ketchup
add a second dog **$2.50**

Chef's Market Menu Frank
(see specials board) ..... **$ market price**

SWEETS V

Sea Salt-Chocolate Dipped Pretzels **$4.00**

Jumbo Cookies **$2.50**
peanut butter, candied pecan & walnut chocolate chip or oatmeal raisin

Ice Cream Sandwiches **$3.75**
#1 dagoba chocolate-sea salt cookies, chocolate ice cream
#2 ginger snap cookie, mango ice cream & toasted coconut
#3 vanilla shortbread cookie with strawberry swirl ice cream

Homemade Milk Shakes
vanilla, single origin chocolate or seasonal fruit ..... small **$3.00**
..... medium **$3.75**
..... large **$4.25**

Random Order Bakery Fruit Hand Pie **$3.50**

BEER, WINE & SPIRITS

Hopworks Urban Brewery
Seasonal Draft **$4.25**

Northwest Craft-Bottled Beer:
see beer menu board ..... **$ various**

Violetta House White (Pinot Blanc) **$6.50**
Violetta House Red (Syrah Blend) **$6.50**
Sangria (weekends) **$5.00**
Mimosa (weekends) **$6.00**
Bloody Mary **$6.00**

SOFT BEVERAGES

Hotlips Fruit Sodas Blackberry, Pear or Raspberry **$2.75**

Steelhead Brewing Root Beer **$2.75**

Thomas Kemper Sodas **$2.50**
Vanilla Cream, Ginger Ale or Black Cherry

Crater Lake Soda Co. **$2.50**
Lemon-Lime Bitter or Orange Cream

Jones Pure Cane Cola or Sugar Free Cola **$2.50**

Iced Organic High Mountain Black Tea ..... 16 oz **$2.25**
..... 20 oz **$2.50**
..... 24 oz **$2.75**

Arnold Palmer (black tea & lemonade) ..... 16 oz **$2.50**
..... 20 oz **$3.00**

Fresh-Squeezed Lemonade ..... 16 oz **$2.50**
..... 20 oz **$3.00**

Fresh-Squeezed Orange or Grapefruit Juice ..... 12 oz **$2.75**
..... 16 oz **$3.75**

Numi Organic Hot Tea **$2.50**
Jasmine Green, Morrocan Mint, Breakfast Blend, Aged Earl Grey

French Press Drip Coffee ..... 8 oz **$1.75**
..... 12 oz **$2.25**
..... 16 oz **$2.75**

Cold-Brewed Iced Coffee Toddy ..... 12 oz **$3.00**
..... 16 oz **$3.50**

Single Origin Hot Chocolate ..... 8 oz **$3.50**
..... 12 oz **$5.00**

Earth$_2$O Bottled Water (Opal Springs, OR) **$2.00**

Highland Oak Farm • Deschutes Brewery • Caffé Vita Coffee Roasting Co. • Rogue Creamery • Afton Field Farm • Torii Mor Winery • Siri & Son Farms • Hopworks Urban Brewery • Gathering Together Farms • Rain Shadow el Rancho • Sauvie Island Organics

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add caramelized onions **or** *roasted peppers* ..... **$ .50**

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fruit preserves & butter **$2.50**

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real maple syrup & whipped butter **$5.00**
add cinnamon sugar ..... **n/c**
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add grilled Oregon anchovies **$2.00**
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(see specials board) ..... **$ market price**

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#3 vanilla shortbread cookie with strawberry swirl ice cream

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