

"Comfort food for all"



510 East Main St.

Cottage Grove, Oregon

541-942-8408

Appetizers

\$6 Garlic Fries GF VG

House made French Fries tossed with Grilled Garlic

\$10 Steak Sliders

Three sliders with thinly sliced Flat Iron Steak, caramelized Onions, Bleu Cheese Crumbles, and Mayo

\$9 Sprat Rolls V

Three Wraps stuffed with Broccoli, Carrot, Cabbage, Cilantro and Ginger with Avocado and Apple Served with Sweet Chili Vinaigrette

\$8 Potato Skins GF

Loaded with Bacon, Tillamook Cheddar, Sour Cream, and Green Onions, Served with a side of Ranch Dressing

\$6 Onion Rings GF V

Tempura battered Onions, Served with Ranch Dressing

\$8 Mozzarella Sticks GF V

Five Homemade Cheese Sticks, Served with Ranch or Marinara

\$13 Pulled Pork Nachos GF

Pulled Pork, Tillamook Cheddar Cheese Sauce, Black Beans, Sour Cream, Olives, Pico De Gallo, and Avocado on a bed of Corn Tortilla Chips

\$13 Korean Style Lettuce Wraps GF DF

Grilled Brisket, Kim Chi, Red Onions, Carrots, and Gouchujang with Lettuce Leaf

Salads... All Dressings are Gluten Free...

Ranch, Chipotle Ranch, Cilantro Caper, Blue Cheese, Lemon Basil, 1000 Island, Honey Mustard DF,

Coconut Peanut DF, Avocado

Lime W30, Balsamic Vinaigrette DF, Sweet Chili Vinaigrette DF

\$9 House Salad GF

Mixed Greens with Peas, Carrots, Onion, Tomato, Olives, Roasted Hazelnuts, Mushrooms, and Blue Cheese Crumbles

\$5 Add Grilled Coleman Chicken Breast

\$14 Cobb Salad GF

Grilled Chicken Breast, Bacon, Olives, Blue Cheese Crumbles, Onion, Avocado, Tomato, and sliced Egg on a bed of Mixed Greens

\$10 Sprat Salad GF VG

House Sprat Roll Mix on a bed of mixed greens with Onions, Peas, Apple, Mushrooms, and Avocado

\$13 Cajun Chicken Salad GF

Cajun Grilled Chicken Breast, Pico De Gallo, Onion, Tillamook Cheddar Cheese, Olives, and Avocado

\$14 Quinoa Salad GF VG

Coconut Lime Crusted Organic Tofu with Peas, Mushrooms, Quinoa, and Roasted Hazelnuts

\$20 Salmon Salad GF DF W30

Grilled Wild Salmon with Grilled Asparagus, Sliced Egg, Tomato, Onion, Orange Segments, and Avocado on a bed of Mixed Greens

House Made Soups \$5 Cup \$6 Bowl

GF-Gluten Free, DF-Dairy, V-Vegetarian, VG-Vegan, W30-Whole 30 Compliant

Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food born illness

Burgers...come with a side

All burgers come with Lettuce, Tomato, House made Pickles, and Mayo on a Telera Roll with a choice of

1/3 lb. Beef patty, Coleman Chicken Breast, Housemade Veggie Patty GF VG, or add \$3 Wild Alaskan Salmon Burger \$2 Sub GF Bun

\$11 Plain Jane

\$13 The Button

Sauteed Mushrooms, Garlic and Swiss Cheese

\$14 Dragon Spicy

House made firey Hot Sauce, Bacon, Jalapenos, Three Cheese mix, and Apple Slices

\$14 Brat Burger

Poblano Peppers, Chipotle Marionberry Jam, Bacon, and Pepperjack Cheese

\$14 Coast Fork Feed

Bacon, Jalapenos, Grilled Onions, and Blue Cheese Crumbles

\$14 Perfect Flavor

Bacon, Tillamook Cheddar Cheese, BBQ sauce, and Onion Rings

\$14 The Oregonian

Avocado, Carrots, Cucumber, Cilantro Caper Dressing, and Herbed Cream Cheese

Sandwiches...come with a side

*Gluten Free upon request

\$9 Grilled Cheese v

Tillamook Cheddar, Smoked Gouda, Parmesan, and Mozzarella Cheese with sliced Tomato on Grilled Pita Bread
\$1 Add Avocado \$2 Add Bacon or Ham

\$13 Coconut Club vG

Homemade Coconut Lime Crusted Organic Tofu with Cilantro, Tomato, Lettuce, Onion, and Sweet Chili Vinaigrette on Pita Bread

\$13 Veggie Philly v

Grilled Peppers, Onions, Mushrooms, Broccoli, Asparagus, Avocado, and Garlic with Three Cheese Mix on Pita Bread

\$13 BBQ Pulled Pork Sandwich DF

Pulled Pork smothered in our BBQ Sauce with House made Slaw on a Telera Roll
-Sub Grilled Sweet Potato for Pork v

\$13 Buffalo Chicken Sandwich Spicy

Buffalo Dressed Crispy Chicken with Lettuce, Tomato, Onion, and Blue Cheese Dressing on Pita Bread

\$14 Club Sandwich

Coleman Natural Chicken Breast, Ham, Bacon, Swiss and Cheddar Cheese, Avocado, Lettuce, Tomato, and Mayo on your choice of bread

\$14 Philly

Grilled Onions, Peppers, Mushrooms, Garlic and Three Cheese Mix with Grass Fed Natural Brisket on Pita Bread

\$14 Cuban

Pulled Pork, Ham, Swiss Cheese, Spicy Brown Mustard, and House made Pickles on a Telera Roll

\$14 Reuben

Thinly sliced Corned Beef, House made Sauerkraut, 1000 Island Dressing, and Swiss Cheese on Parmesan Crusted Rye Bread

\$14 Cod Po' Boy

Cajun spiced Battered and Fried Cod on a Telera Roll with shredded Lettuce, Tomato, and House made Re' Moulade

Sides... Roasted veggies, French fries, Sweet potato fries, Baked Potato,

Potato Salad, Coleslaw, Soup, or Salad \$1 add Onion Rings

Originals

\$10 Rice and Beans GF V

Long Grain Brown Rice, Black Beans, Sour Cream, Avocado Lime Sauce, Tillamook Cheddar Cheese, Pico De Gallo, Olives, and Avocado

\$3 Sub Organic Quinoa for Rice

\$6 Add Grilled Coleman Chicken Breast

\$13 Chicken or Tempeh Strips GF

Four house made Coleman Chicken Strips or four housemade Organic Tempeh Strips served with Ranch Dressing
Served with a side

\$14 Mac-n-Cheese V

Penne Pasta in a Creamy Three Cheese sauce
Served with a side

\$2 Add Bacon

\$6 Add Grilled Coleman Chicken Breast

\$14 Thai Coconut Curry GF DF VG

Roasted Mixed Veggies and Thai Sauce over Long Grain Brown Rice with your choice of Coconut Lime crusted Organic Tofu or Coleman Chicken

\$3 Substitute Organic Quinoa for Rice

\$13 Eggplant Parmesan V

Battered and fried Eggplant served with Homemade Marinara over Penne Pasta. Served with a side Salad

\$15 Stuffed Poblano GF DF W30

Poblano Pepper filled with Sweet Potato and Pecan Hash topped with Pico de Gallo, grilled Coleman Chicken Breast and Chipotle Cilantro Aioli

\$15 Moroccan Cod Fillet GF DF

6oz. Cod Fillet grilled then slowly simmered in a lightly spiced North African Broth with Golden Raisins, Onions, and Tomatoes. Served over Rice and topped with Cashews

\$16 Beef Stroganoff

Thinly sliced Natural Grass Fed Brisket, Mushrooms, Onions, Garlic, and fresh Egg Noodles in a Creamy Brown Gravy topped with Sour Cream and Green Onions. Served with a side salad and a roll

\$14 Hazelnut Quinoa Cakes GF VG

House made Hazelnut Quinoa Cakes topped with Cabernet Garlic sauteed Mushrooms and Avocado. Served with a baby Kale, Carrot, Red Onion, Sweet Potato, Bell Pepper, and Golden Raisin salad that has been tossed in a roasted Bell Pepper Dressing

\$16 Brown Butter Sage Carbonara

Creamy White Wine and Parmesan Cheese sauce with Coleman Chicken Breast, Bacon, and fresh Spagatini Pasta. Served with a salad and a toasted Garlic Roll

\$20 Wild Salmon GF

Grilled Wild Salmon topped with a Porcini Compound butter and served with Asparagus and Potato Cakes drizzled with a Lemon Basil Dressing

\$21 Flat Iron Steak GF

10oz. Hand Cut Grass Fed Natural Flat Iron Steak with house made horseradish cream sauce
Served with a side

Baked Potatoes

\$5 Irish – Butter and Green Onions Build Your Own starting with the Irish

\$1 Each

3 Cheese Mix	Chipotle Ranch
Tillamook Cheddar	Sour Cream
Swiss Cheese	Sauteed Mushrooms
Grilled Onions	

\$2 Each

Ham
Bacon

\$3 Each

Roasted Veggies
½ Coleman Chicken Breast

Sides... Roasted veggies, French fries, Sweet potato fries, Baked Potato,

Potato Salad, Coleslaw, Soup, or Salad \$1 add Onion Rings