

"Comfort food for all"



510 East Main St.

Cottage Grove, Oregon

541-942-8408

Appetizers

\$6 Onion Rings GF V

Tempura battered Onions, served with Ranch Dressing

\$10 Steak Sliders

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

\$10 Sprat Rolls V

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

\$9 Potato Skins GF

Loaded with Bacon, Tillamook Cheddar, Sour Cream, and Green Onions, served with Ranch Dressing

\$9 Mozzarella Sticks GF V

Five Homemade Cheese Sticks, served with Ranch or Marinara

\$13 Coconut Lime Shrimp GF DF

Five Coconut and Lime crusted jumbo Shrimp served with Sweet Chili Vinaigrette

\$14 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 Gochujang 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, Citrus Herb W30 VG, Avocado Lime W30 VG, 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

\$6 Add Grilled Coleman Chicken Breast

\$13 Quinoa Salad GF VG

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

\$13 Caesar Salad GF

Kale, Arugula, and Green Leaf with house made Caesar Dressing, Croutons GF, Tomato, and Parmesan crisps with Coleman Natural Chicken breast or grilled Tempeh V

\$20 Salmon Salad GF DF W30 K

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

\$14 Cobb Salad GF

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

\$13 Cajun Chicken Salad GF

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

\$13 Thai Salad GF VG* W30* K*

Broccoli, Carrots, Cabbage, Cilantro, Ginger, Avocado, and Radish on a bed of mixed Greens with Citrus Herb Vinaigrette served with choice of thinly sliced Flat Iron Steak, Coconut Shrimp, or Tempeh

House Made Soups \$5 Cup \$6 Bowl

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

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, House made Veggie Patty GF VG, \$2 Sub GF Bun

\$11 Plain Jane

\$13 The Button

Sautéed Mushrooms, Garlic and Swiss Cheese

\$14 Dragon

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

\$14 Brat Burger

Poblano Peppers, Chipotle Marionberry Jam,
Bacon, and Pepper jack 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 ✓

Tillamook Cheddar, Smoked Gouda, Parmesan, and
Mozzarella Cheese with sliced Tomato on Grilled Pita Bread

\$1 Add Avocado \$2 Add Bacon or Ham

\$14 Coconut Club VG

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

\$13 Veggie Philly ✓

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

\$14 BBQ Pulled Pork Sandwich DF

Pulled Pork smothered in our BBQ Sauce with House made
Slaw on a Telera Roll

\$14 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, Three Cheese Mix,
and Garlic 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, 1000 Island Dressing,
Swiss Cheese and House made Sauerkraut 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, Coleslaw, French fries, Sweet Potato fries, Baked Potato,

Baked Sweet Potato, Potato Salad, Soup, or Salad \$1 add Onion Rings

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

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

\$14 Chicken or Tempeh Strips GF

Four house made Coleman Chicken Strips or four house made Organic Tempeh Strips v
Served with Ranch Dressing and 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

\$15 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 over Penne Pasta and Homemade Marinara Served with a side Salad

\$16 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

\$16 Moroccan Cod Fillet GF DF

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

\$15 Cauliflower Bacon Mac GF K

Cauliflower tossed with a Mozzarella, Parmesan, Gouda, Cheddar, and Blue Cheese sauce topped with Bacon

\$14 Hazelnut Quinoa Cakes GF VG

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

\$17 Roasted Red Pepper Alfredo

Coleman Natural Chicken breast and fresh Fettuccini tossed in a Parmesan roasted Red Pepper Cream Sauce Served with a Salad and toasted Baguette

\$20 Wild Salmon GF

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

\$22 Flat Iron Steak GF W30

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

Baked Potato or Sweet Potato

\$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

Sautéed Mushrooms

Grilled Onions

\$2 Each

\$3 Each

Ham

Roasted Veggies

Bacon

½ Coleman Chicken Breast

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

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