



MONTH

MENU

Prepared by Chef Jason A. Vickers

Nettle Pesto Rubbed & Roasted Tribal Caught Coho Salmon 🌱🌾

Oven Roasted Loaded 3 Sisters w/ Wild Rice, Lacinato Kale & Fresh Herbs 🌱🌾

Mixed Baby Lettuces w/ Salish Style Green Vinaigrette & Fresh Berries 🌱🌾

Rosemary Roasted Yukon Gold Potatoes 🌱🌾

Maple Sweetened Waffles w/ Wojapi & Cream 🌱

BEVS

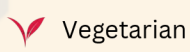
❄️ Lumminade
Indigie Koolaid
Salish Style

🔥 Hot Cedar Cider
Cranberry Cider
Lemon Rosemary Apple Cider

*Select two beverages from the options above



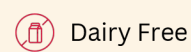
Vegan



Vegetarian



Gluten Free



Dairy Free