
THE FINNRIVER KITCHEN

Summer Menu

Finnriver is committed to inspiring a deeper connection to the land that sustains us by feeding people seasonally-inspired food prepared with care, and to supporting the local food & farm economy by seeking out and featuring seasonal, organic and locally grown ingredients on our food menu.

LOCAL BRATWURST

Nestled in a hot crispy bun, with local sauerkraut, house-crafted cider mustard and a pickle. *GF buns available upon request +\$1*

With farm salad **\$13**

With kettle chips **\$10**

PENINSULA BURGER {VEGETARIAN}

Local meatless pecan patty on a crunchy pub roll with zesty kimchee, local organic salad greens & garlic aioli .

With farm salad **\$13**

With kettle chips **\$10**

CHIMACUM VALLEY SALAD {VEGAN} {GLUTEN FREE} **\$14**

Locally-grown vegetables roasted to perfection over Finnriver organic quinoa & finished with a vibrant green garden sauce.

FARM SALAD {VEGAN} {GLUTEN FREE} **\$12**

Organic salad greens and other produce from nearby farms, tossed with house-crafted vinaigrette. Add Brat or roasted veggies +\$4

SAVORY PICNIC PLATE {VEGETARIAN} **\$12**

House-crafted hummus, fresh vegetables, olives and crackers. *GF crackers available on request.*

SWEET PICNIC PLATE {VEGETARIAN} **\$12**

Rotating Washington cheese, Chef's curated accoutrements, organic apple chips, nuts and crackers. *GF crackers available on request.*

Though we strive to provide a welcoming and comfortable environment for all of our guests, we are not a nut free or gluten free kitchen and cannot guarantee that any item is completely free of allergen.