

CROW'S BENCH

SHARED PLATES

CHARCUTERIE MP

select meats, cheeses, fruits, crostini,
house fermentations, spreads
- ask server for current market price

DAILY HOUSE FOCACCIA 12

house cultured compound butter and
select toppings

FRIED MUSHROOMS 16

select mushrooms tossed in house spice
blend, topped with parsley, served with
charred scallion aioli {DF, V}

IDAHO TOSTONES 14

fried idaho fingerling potatoes, topped with
guacho chimichurri, served with parsley aioli
{GF, DF, V}

PEACH & BURRATA PASTICHE 20

grilled peaches, burrata, thyme, mint, purple
daikon radish, charred lemon, aleppo flakes,
grilled ciabatta {V}

ZA'ATAR HUMMUS 16

persian salad, garlic oil, house laffa {DF, V}

HEIRLOOM & HONEYDEW GAZPACHO 16

cucumber, purple daikon radish,
aleppo flakes, burrata, mint {GF, V}

SALADS

PANZANELLA 17

torn & toasted house focaccia, heirloom tomatoes,
basil, tossed in roasted garlic oil, topped with
burrata & balsamic reduction {V}

SUMMER PEACH 23

grilled peaches, torn burrata, blue finger farm greens,
roasted pepitas, peach & strawberry vinaigrette
{GF, V}

PERSIAN RICE & CHICKEN SALAD 20

harissa chicken, red onion, persian rice, coriander,
pomegranate arils, chili crisp, herb labneh
{GF, DF}

FENNEL & APPLE SALAD 15

shaved fennel, blue finger farm arugula, granny
smith, mint, red onion, lemon sage vinaigrette,
sliced almonds {GF, DF, V}

CUCUMBER & AVOCADO GRAINS 25

cucumber, avocado, pickled radish & pepper,
farro & quinoa, yuzu vinaigrette,
seasonal micro greens {GF, DF, V}

SUMMER 2025



Our menu features multiple items that are locally sourced. These items may sell out or have limited supply based on what we're able to source from our local purveyors. We appreciate your understanding and support of our commitment to fresh, local products!

HANDHELDS

OLD FASHIONED BURGER 22

yellow cheddar, caramelized onions, bacon,
garlic aioli, house seeded bun

CHUTNEY BURGER 25

sharp white cheddar, mango chutney, lettuce,
tomato, red onion, garlic aioli, house seeded bun

GRINDER 20

prosciutto, soppressata, lettuce, onion,
tomato, pecorino, pickled fennel,
basil & dill aioli, house ciabatta

PROSCIUTTO & FIG CIABATTA 25

fresh figs & prosciutto, goat cheese mousse,
fig jam, blue finger farm arugula,
balsamic reduction, house ciabatta

CHICKEN CAPRESE SANDWICH 20

grilled chicken thigh, basil, burrata, garlic aioli,
balsamic reduction, house ciabatta

KIMCHI CHICKEN SANDWICH 22

fried chicken thigh, kimchi, house pickle,
gochujang aioli, house seeded bun

SWEETS

CHOCOLATE FONDUE 20

assorted fruit, graham crackers,
marshmallow, house chocolate fondue {V}

SCHWEITZER MOUNTAIN HUCKLEBERRY CHEESECAKE 16

white chocolate cheesecake
with Schweitzer harvested huckleberries,
chantilly, huckleberry jam {V}

ENTREES

WOODS PICANHA STEAK 35

grilled picanha steak, fried idaho fingerling potatoes,
guacho chimichurri, pickled radish
{GF, DF}

WOODS TOP SIRLOIN 41

seared top sirloin, golden frites,
fermented miso au poivre

WOODS TRI-TIP STEAK 30

seared tri-tip steak, red chimichurri, seared fennel,
roasted yam potatoes, hot honey

SMOKED CHICKEN LEG 28

slow smoked & roasted under open flame
with a harissa marinate, charred za'atar tomatoes &
lemons, parsley & mint sauce, persian rice {GF, DF}

BRAISED PORK BELLY 28

parsnip & granny smith polenta with
huckleberry gastrique {GF}

COLOMBIA RIVER STEELHEAD 44

seared steelhead, fried brussel sprouts, fermented
miso hollandaise, parsley oil

WILD MUSHROOM RISOTTO 26

topped with gremolata, pecorino,
& parsley oil {V, GF}

EXTRAS

side fries 4
side salad 7
side gazpacho 6
extra dressing 0.5
side of bacon 2
egg 2

