

Gathering Together Farm

Dinner

5:30pm - 9pm

Visit www.gatheringtogetherfarm.com
for our hours & to see more menus.
Menus change weekly.



From Corvallis: Take Hwy 20 west to Philomath. Once in Philomath, turn left at the second stoplight onto 13th St./Fern Rd. There is a Citizen's Bank on the corner. Travel 0.7 miles south past Chapel Dr. and over the Mary's River Bridge. Just after the bridge, take the first right onto Grange Hall Rd. We are on the right hand side.

to start

- salumi platter/artisan bread/pickles 8.5
- trio of little salads 6.5
- duck liver flan/apple 5.5
- soup/carrot/ginger 5.
- soup/fennel etc.../dill pistou 5.
- salad/greens/strawberry/fromage blanc 7.5
- salad/greens/beet/pumpkin seed 7.5
- gtf bread(while available) 3.

pizze

- margherita/basil/garlic/tomato 8.
- pepperoni/pickled apple 9.5
- summer sausage/purple sauerkraut/potato 9.5
- salmon/egg/basil arugula pesto/baked ricotta 9.5

secondi

- gtf pork ragú/semolina tagliatelle/baguette 11.5
- leg of lamb/polenta/fennel/baby carrots/balsamic 14.
- duck breast/potato/carrot/greens/ginger gastric 15.
- flat iron/fingerling/tomato/summer squash/aioli 15.
- halibut/smashed new potato/chard/radish/cucumber 15.

to finish

- cherry creme brûlée/vanilla ginger shortbread cookie 5.5
- flourless chocolate orbit cake/chantilly cream 5.5
- strawberry angelfood shortcake/chantilly cream 5.5

Try our selection of locally produced wines & beer



25159 Grange Hall Rd, Philomath, OR 97370 • 541-929-4270 • www.gatheringtogetherfarm.com

Gathering Together Farm

Lunch Menu

Menus change weekly.

Celebrating Garlic Scapes, Week of June 28

Antipasti 5.50

Country Pâté with Radish, Cornichon, Mustard and Artisan Bread

Lunch 11 - 2 Tuesday - Friday
Dinner 5:30 - 9 Thursday & Friday
Saturday Breakfast 9 - 2

GTF Pizzas from Our Wood-Fired Oven

Pizza from the sea - salmon/meyer lemon \$9.50

Pizza from the pig- cured pork loin/fava bean \$9.50

Pizza from the earth - garlic scapes/tomato/basil pesto/goat cheese \$9.50

Pizza from the earth - Margarita - tomato/mozzarella/basil/garlic \$9

Gathering Together Farm Salad 9.50

Our GTF Mixed Greens w/Fava Puree on Toasted Baguette, Kefir/Cucumber Salad, Tomato and Fromage Blanc Cheese w/Red Wine and Herb Vinaigrette

Semolina Gnocchi 9.50

Semolina Gnocchi w/Marinated Beet Salad, Basil, Ricotta Cheese, Garlic Scapes, Chard and wood-oven roasted Walla Walla Onions served w/GTF Salad and Artisan Bread

Salt Cod Stew 9.50

House-made Salt Cod w/Prawns in a stew of Artichokes, Onions, Carrots, Chard and Chickpeas Roasted in the wood-fired oven and finished w/Extra Virgin Olive Oil

Roasted Chicken 9.50

Pan Roasted Free Range Chicken Breast w/Smashed Potatoes and Summer Squashes

Soup Entrée - Served w/our Large GTF

Seasonal Salad Mix and our Organic Artisan Bread

Carmalized Fennel Soup

-Or

Vegetable/Orzo Pasta Soup

9.50

Libations

Pheasant Court, Marechal Foch 2006 \$4.50

Pheasant Court, Chardonnay 2006 \$4.00

Lumos, Pinot Gris 2008 \$5.00

Oregon Trail Wit or IPA \$4.50

Widmer Hefeweizen \$3.50

Deschutes Amber \$3.50



At GTF we use our Farm Stand Menu as an opportunity to showcase our seasonal organic produce. Visit us to experience the finest flavors of the season. Our beautiful deck is a great place to relax. It's cozy & heated in the winter & open to the cooling country breezes in the summer.



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