

sodas & more

house-made sodas 5
~grapefruit & vanilla bean
~apple & almond
~cherry & lime

citrus fizz 7

house ginger beer 5

rachel's ginger beer 7

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harbor herbalist organic hand blended teas

summer's breath 5
chamomile, rosehips, vanilla bean,
nettle, chrysanthemum

rasayana 5
tulsi, gotu kola, peppermint,
cardamom, rose

digest 5
dandelion root, fennel, ginger,
peppermint, spearmint

sol mate 5
yerba mate, linden, peppermint, lemongrass,
yerba santa, elderberry, osmanthus flower

chocolatl 5
raw cacao, spearmint, cinnamon,
chamomile, star anise, cayenne

black beauty 5
black tea, neroli, rose

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world spice teas

assam black tea 4

gunpowder green tea 4

spearmint tea 4

~

fonte coffee

drip coffee 2.5 **espresso** 3

americano 4 **cappuccino** 5

latté 5

Congratulations!

brunch

~ terra plata is committed to sourcing ingredients
from our local growers and artisan producers
who practice organic, sustainable farming ~

eye openers

rachel's mule 10
vodka, lime, bitters, rachel's ginger beer

flomosa 10
orange juice, cava, st. germain

pomelo mimosa 10
grapefruit juice, cava, ginger

traditional bloody mary / maria 9
house mary mix, vodka or tequila

spicy mary / maria 10
sriracha, red pepper, charcuterie, cheese,
vodka or tequila

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from the tap

boundary bay amber 7
boundary bay brewery bellingham, washington

topcutter ipa 7
bale breaker brewing co. yakima, washington

roger's pilsner 7
georgetown brewery seattle, washington

second sight scotch ale 7
black raven brewing redmond, washington

pike pale ale 7
pike brewing co. seattle, washington

~

hard cider

rambling route pear cider (16 oz) 7
tieton cider works yakima, washington

anthem (355ml) 7
wandering aengus ciderworks salem, oregon
~apple cider
~pear cider
~cherry cider

starters

churros 9
*chili chocolate ganache, caramel,
whipped cream*

manchego biscuit 4

cinnamon roll 5

demi baguette 5
butter & house conserva

gluten-free bread [G.F.] 4

housemade corn bread 7
anson mills cornmeal, honey butter from our bees



soup of the day 8

house-made potato chips [G.F.] 8
pecorino chive crème fraîche

blistered shishito peppers [G.F.] 9
aioli, lemon, sea salt

smoked paprika frites [G.F.] 7
aioli

brussels sprouts [G.F.] 12
maple, rosemary, serrano ham

garlic-roasted potatoes 5

beets 10
frisée, cara cara, pine nuts, tahini vinaigrette

brassica agrodolce 12
*bagna cauda, chili flake, breadcrumbs,
pecorino, currants, fried egg*

poached or fried egg* [G.F.] 2 ea

main

banana bread french toast 14
*banana coconut syrup,
toasted coconut, spiced chantilly*

three egg scramble* [G.F.] 15
lacinato kale, caramelized, onions, chèvre

roast pork hash [G.F.] 17
farm vegetables, poached eggs, spanish red sauce

anson mills grits[G.F.] 20
*prawns, parmiggiano, jalapeño,
hempler's bacon, fried egg*

morcilla sausage [G.F.] 18
*fried egg, pickled vegetables,
patatas bravas, aioli*

pork belly [G.F.] 17
grilled arepas, poached eggs, feta, salsa verde

crispy chimichurri chicken wings 15
saffron couscous tabouleh

taylor mussels & clams* [G.F.] 16
chickpeas, capers, kale, herb broth

steak salad 17
feta, pickled vegetable, chimichurri, grapefruit

moroccan steak sandwich 17
feta, chermoula, tomato, olives, labneh, pita

teres major steak* [G.F.] 22
patatas bravas, sunny eggs

water buffalo burger* 18
*taleggio, oven-dried tomato, butter lettuce,
aioli, house-made chips*

*the health department would like you to know that consuming raw or uncooked meat, poultry, seafood, or eggs may increase the risk of food-borne illness.