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WILDOREGONFOODS.COM

Small Plates

Mac and Cheese Fritters (V) 8

Three house made mac and cheese fritters, panko, avocado ranch

Reuben and Rachel Sliders 12

Mix and match three braised corned beef or roasted turkey sliders, pickled cabbage, smoked aioli, havarti on marble rye

Salt & Vinegar Chicken Wings (GF) 12

All natural PNW wings, house made harissa sauce, marionberry BBQ, smoked kimchi BBQ or RogueFort

Cow Puffs (aka pigs in a blanket) 2

Two pieces, house made honey stone ground mustard wrapped in puff pastry made with all beef kosher hot dogs

Chickpea Cornish Pasties (V) 8

Three cornish pasties with local chickpeas, bell pepper, onions carrots, celery, basil, lemon, house made harissa

Daily Pickled Vegetables (VG/GF) 7

House made Salt & Vinegar or Jalapeño Potato Chips (VG) 4

SOUP & SALADS

Cup of Soup & Side Salad with Bread 8

Dressing: Avocado ranch, sesame vinaigrette, lemon mustard, RogueFort. GF +1.5

Farm Salad (GF/VG) 6/8

Local-sourced seasonal vegetables with mixed greens, sunflower seeds, and avocado ranch

Daily Seasonal Soup 4/7

Add protein
Roasted chicken +4, albacore tuna salad +5, steak +5

Beet Salad (GF/V) 8

Arugula, roasted beets, fresh mozzarella, toasted oregon filberts, miso herb dressing

Ginger Chicken Salad (GF) 9

Arugula, cabbage, cilantro, parsley, carrot, bell peppers, shallots, ginger sesame vinaigrette

RogueFort Smokey Blue Steak Salad* 12

Smoked blue cheese, grilled steak, mixed greens, red onion, carrot, pickled green beans, and apple

Half Sandwich | Soup or Salad 9/10

Half Turkey, Steak* or Chickpea Salad Sandwich (9) with a side salad or cup of seasonal soup.
Choice of dressing: avocado ranch, sesame vinaigrette, lemon mustard, RogueFort.
Sub GF +1.5

V = vegetarian, VG = vegan, GF = Gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



SANDWICHES

Comes with house made potato chips or sub greens

Tuna Melt 12

Open faced Oregon albacore tuna salad served cold, potato chips, melted Tillamook cheddar, toasted local rustic bread

Roasted Turkey 9.5/11

House roasted turkey, Mama Lil's peppers, lettuce, coriander herb aioli, havarti, local rustic bread

Chickpea Salad (VG) 7.5/9

Bell peppers, carrots, green onion, basil, celery, avocado, sunflower seeds, mayo, local rustic bread

Braised Brisket 13

Horseradish gremolata, garlic aioli, crispy onions on Big Ed's potato bun

Smoked Kimchi + Jackfruit (V) 12

Pulled jackfruit, cabbage, smoked kimchi BBQ on Big Ed's potato bun

Grilled Steak* 9.5/11

Grilled ball-tip steak red onion tomato jam, crispy onions, arugula, garlic aioli, local rustic bread

Grilled Cheese on Sliced Sourdough 8

Tillamook Cheddar Cheese on local sourdough bread
Bacon **+1.5**, Avocado **+2**, Tomato **+1**

Wild Smashburger 12/14

Bison or Impossible Burger™ (V) special sauce, Tillamook Cheddar, shredded iceberg, pickles, Big Ed's potato bun
Bacon **+1.5**, Egg **+1.5**, Avo **+2**, Tom **+1**

*Sub GF Bun **+2**, or Gluten Free bread for **+1.5***

ENTREES

The Ranch Plate MKT

Rotating cuts from local ranches + starch + seasonal vegetable

Wild Spaghetti O's 13

Anelletti pasta, house made spicy vodka tomato sauce, mini bison meatballs, pecorino romano cheese. GF Option

Bison Mac & Cheese 12

House made four cheese sauce, ground bison, spinach, caramelized onions, rotini. GF Option

Wild Alaskan Sockeye Salmon (GF) 17

Roasted root vegetables, wilted spinach, oregon marionberry butter

KIDS

Hebrew National Kosher Beef Hot Dog 6

Bun, Chips + Ketchup

Kids Mac & Cheese 6

Ham or Turkey + Cheese Sandwich 6

Mayo, Tillamook Cheddar on sourdough + chips

DRINKS

Fountains Sodas 2

Inspired Hot or Iced Tea 2

Local Coffee 2

Hot Chocolate 2

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