

Urban Farmer

525 SW Morrison St 97204-1440 · +15032225700 · Updated: Jan 14, 2026

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WINES BY THE GLASS 11

Cava, Emendis, Spain	\$11.00
Rose, Urban Farmer Private Label, Willamette Valley, OR	\$13.00
Pinot Gris, Eyrie, Willamette Valley, OR	\$13.00
Sauvignon Blanc, Dog Point, Marlborough, New Zealand	\$14.00
Chardonnay, North Valley by Soter, Willamette Valley, OR	\$16.00
Chardonnay, Rombauer, Carneros, CA	\$29.00
Pinot Noir, Urban Farmer Private Label, Yamhill-Carlton, OR	\$12.00
Pinot Noir, Stoller Estates, Willamette Valley, OR	\$19.00
Pinot Noir, Shea Wine Cellars, Willamette Valley, OR	\$21.00
Cabernet Sauvignon, Marietta Cellars, North Coast, CA	\$21.00
Red Blend, the Revelry, Columbia Valley, WA	\$19.00

URBAN FARMER COCKTAILS 12

Barrel-Aged Vieux Carre	\$25.00
Dusse VSOP, Hudson Manhattan Rye, Benedictine, sweet vermouth, Bittermens Burlesque Bitters	
Industry In a Barrel	\$21.00
Campari, Big Gin, Illegal Mezcal, Cynar, Antica Carpano, dry vermouth, orange peel	
Big Horse	\$16.00
maker's mark bourbon, combier, barolo chinato, bitters	
Urban Sour	\$15.00
buffalo trace, lemon, red wine float, luxardo cherry	
Three Day Weekend	\$16.00
cazadores blanco tequila, new deal ginger liqueur, giffard pamplemousse, huckleberry syrup, lime	
Mechanical Animal	\$16.00
wagyu washed whiskey, yellow chartreuse, sweet vermouth, angostura & peychaud's bitters	

Buddah Bird	\$15.00
buddha's hand and strawberry infused rum, aperol, vodka, pineapple, lime	
Urban 75	\$16.00
roku gin, clear creek cranberry liqueur, cinnamon syrup, topped with house bubble	
Farmer No.3	\$15.00
lewis & clark vodka, st. germain, honey, grapefruit	
UF Vesper	\$16.00
aviation gin, timberline vodka, lillet blanc, orange & grapefruit bitters, lemon twist	
Nature Boy	\$15.00
bombay sapphire gin, cocoa juice, lillet blanc, lemon, buddha's hand tincture summer citrus	
6° of Scorpio	\$16.00
empress gin, summer harvest shrub (melon, basil, cucumber), lemon	

FIRST COURSE 5

Chilled Shrimp Cocktail	\$20.00
Pickled Red Onion, Shaved Romaine, Bloody Mary Cocktail	
Dungeness Crab Cake	
Celery Root Remoulade, Arugula and Herb Salad, Lemon	
Roasted Butternut Squash Soup	\$17.00
Delicata Squash Hushpuppy, Crispy Sage, Triple Creme Cheese	
Charcuterie	
Housemade and Artisanal Selections, Pickled Vegetables, Tarragon Mustard, Grilled Bread	
Chef's Cheese Selections	\$21.00
Three of Our Favorites, Seasonal Fruit, Sea Salt Crackers	

SALADS 3

Roasted Carrot Salad	\$16.00
Smoked Cashew Butter, Toasted Pepitas, Fall Spice Vinaigrette	
Caesar Salad	\$12.00
Garlic-Caper Dressing, Focaccia Croutons, Preserved Lemon, Parmesan	
Tender Greens Salad	\$12.00
Shaved Market Vegetables, Orchard Fruit, Crispy Quinoa, Honey-Sherry Vinaigrette	

ENTRÉES 3

Roasted Salmon*	\$38.00
Confit Potatoe, Roasted Corn, Chimichurri	

Smoked Half Chicken	\$28.00
Roasted Onion, Black Pepper BBQ Sauce, Cilantro	
Seared Black Cod*	\$39.00
Market Vegetable Risotto, Butternut Squash, Sweet Shrimp Butter	

STEAKS 8

New York Steak Tasting	\$72.00
6oz Each: Oregon Grass-Fed, Brandt Prime, Painted Hills 30-Day, Dry Aged*	
14 Oz. New York*	\$55.00
Carmen Ranch, Grass-Fed, Oregon	
14 Oz. Prime New York*	\$68.00
Brandt Beef, California	
18 Oz. Dry Aged Bone-In New York*	\$58.00
Painted Hills, Oregon	
6 Oz. Dry Aged Tenderloin Steak*	\$42.00
Painted Hills Beef, Grain-Finished, Oregon	
8 Oz. Tenderloin Steak*	\$45.00
Carmen Ranch, Grass-Fed, Oregon	
14 Oz. Ribeye Steak*	\$59.00
Carmen Ranch, Grass-Fed, Oregon	
18 Oz. Ribeye Steak*	\$68.00
Painted hills, Bone-in, Grain-Finished, Oregon	

STEAK ADDITIONS 3

Blue Cheese-Truffle Butter	\$8.00
Chimichurri Shrimp Skewer	\$14.00
Bone Marrow	\$18.00
Grilled Bread, Spring Onion, Lemon, Tender Herbs	

SIDES 8

Seared Greens	\$12.00
Baby Kale, Sunflower Puree, Crispy seeds	
Brussel Sprouts	\$15.00
Brown Butter, Cranberry Pesto, Hazelnut	
Glazed Green Beans	\$14.00
Romesco, Confit Lemon, Almond	

Cultivated & Wild Mushrooms	\$18.00
Port Wine, Leeks & Pearl Onions	
Farm Fries	\$8.00
House Spicy Fry Sauce	
Olive Oil Smashed Potatoes	\$11.00
Saffron Onions, Dill Herb	
Urban Farmer Mac & Cheese	\$12.00
Tomato Confit, Garlic Bread Crumbs	
Fingerling Potato Tart	\$15.00
White Cheddar, Bacon, Sour Cream & Chives	

DESSERT 5

Lemon Cream Pie	\$12.00
Apricot Honey Gelee, Vanilla Mousse, Oat Crumble	
Chocolate Fudge Sundae	\$12.00
Brownie Ice Cream, Warm Banana Cake, Coconut Jam	
Chocolate Chip Cookies	\$8.00
Pineapple Caramel Butter Cream Cake	\$12.00
house plum raspberry jam, vanilla bean whipped cream	
Seasonal Selection of Ice Cream and Sorbet	\$6.00

TO START 5

Urban Farmer Granola	\$12.00
Cinnamon, Almond, Coconut, Choice of Milk or Yogurt	
Steel Cut Oatmeal	\$10.00
Roasted Nuts, Fruit Compote, Brown Sugar	
Deviled Eggs	\$8.00
Bacon, Espelette, Chive	
Roasted Butternut Squash Soup	\$17.00
Delicata Squash Hushpuppy, Crispy Sage, Triple Creme Cheese	
Artisanal Chef's Board	\$21.00
Charcuterie, Chef's Cheese, Seasonal Accompaniments, Sea Salt Crackers	

SANDWICHES 4

Farm Burger*	\$20.00
House English Muffin, White Cheddar, Aioli, Tomato Jam, Choice of Fruit, Fries or Salad	

Break-Your-Fast Sandwich	\$14.00
House Made Sourdough English Muffin, Soft Scrambled Egg*, Applewood Bacon, Gruyère, Sweet-Hot Pepper Aioli, Choice of Crispy Potato Rosti, or Fruit	
Avocado Toast	\$14.00
Stone Fruit, Oregon Sea Salt, Frisée, Choice of Bread, Sourdough, Wheat, English Muffin or Gluten Free	
Grilled Chicken Sandwich	\$17.00
Romesco, Aioli, Brioche, Choice of Fries, Fruit, or Salad	

FARMHOUSE BREAKFAST CLASSICS 8

Two Eggs any Style*	
Housemade Pork Sausage	
dairy-free, gluten-free	
Housemade Chicken-Cherry Sausage	
Allergens wheat	
House Smoked Canadian Bacon	
Applewood Smoked Bacon	
gluten-free	
Crispy Potato Rosti	
Caramelized Onion	
Fresh Fruit	
vegan gluten-free	
Housemade English Muffin	
Whipped Butter and Local Jam	

DESSERT LIBATIONS 6

Anam Cara 'Late Harvest' Gewurztraminer, Willamette Valley, Oregon	\$13.00
Jackson-Triggs Reserve Vidal Icewine, Niagara, Canada	\$22.00
Royal Tokaji '5 Puttonyos Aszú' Tokaji, Hungary	\$19.00
20 Year Fonseca Port, Oporto, Portugal	\$19.00
10 Year Taylor Fladgate Tawny Port, Douro, Portugal	\$11.00
30 Year Taylor Fladgate Tawny Port, Douro, Portugal	\$31.00

MENU 11

Chilled Shrimp Cocktail	\$20.00
Pickled Red Onion, Shaved Romaine, Bloody Mary Cocktail	

Housemade Charcuterie	\$14.00
House Pickles, Tarragon Mustard, Grilled Bread	
Chef's Cheese Selections	\$20.00
Three of Our Favorites, Seasonal Fruit, Sea Salt Crackers	
Red Pepper Hummus	\$11.00
Olives, Flatbread	
Fries & House Spicy Fry Sauce	\$8.00
Cup of Creamy NW Clam Chowder	\$10.00
Spiced Dill Chips	
Deviled Eggs	\$8.00
Bacon, Espelette, Chive	
Caesar Salad	\$12.00
Garlic-Caper Dressing, Focaccia Croutons, Preserved Lemon, Parmesan	
Tender Greens Salad	\$12.00
Shaved Market Vegetables, Orchard Fruit, Crispy Quinoa, Honey-Sherry Vinaigrette	
Grilled Flatbread Pizza	\$18.00
House Sausage, Hot Peppers, Cured Tomato and Mozzarella	
The Farm Burger	\$20.00
House English Muffin, Aged White Cheddar, Tomato Jam, Aioli, Choice of Fries, Fruit or Salad	