



red hills market

Open daily 7am until 8pm / 155 SW 7th Street Dundee, Oregon 97115 / 971.832.8414 / redhillsmarket.com

craft sandwiches

1/2 sandwich \$5.50 & whole \$9 / gluten-free add \$2

italian salami served with provolone, baby arugula, whole grain mustard

hill farms smoked ham with spiced honey & butter and gruyere cheese, roasted in the wood fired oven

roasted natural turkey gina marie cream cheese, sliced apple, & baby arugula

rhm veggie house pesto, pickled seasonal veggies, local greens & briar rose chevre

roast beef blue cheese, & caramelized onions, toasted in the wood-fired oven

mortadella seasonal remoulade, arugula & mama lil's peppers

albacore tuna melt

wood fired oregon albacore tuna, shredded sharp cheddar, oregon olive mill evoo, lemon zest, capers & arugula \$11

rhm reuben

House smoked pastrami, kraut, gruyere cheese, spicy garlic pickles & served on rye bread \$11

breakfast

served daily until 11am

breakfast bowl

roasted seasonal squash, kale, carlton farms bacon, cheddar & two eggs \$10

breakfast sandwich

two eggs cooked to order over medium, carlton bacon, sharp cheddar & spinach, served on sliced sourdough bread served all day \$9

rhm biscuits & gravy

seasonal gravy served with 2 eggs \$10

house smoked salmon toast

dill, capers, red onions, cream cheese \$9

hazelnut pancakes

served with hazelnuts, butter & maple syrup \$8

steel cut oats

served with local hazelnuts, fruit & brown sugar \$6

wood-fired pizzas

gluten-free dough add \$4

farmer's market veggie

roasted seasonal squash, kale, hazelnuts, and briar rose chevre \$14

margherita

tomato sauce, fresh mozzarella & fresh basil \$13

american coppa (spicy cured pork)

tomato sauce, fresh local mozzarella & fresh basil \$14

pepperoni

kalamata olives, mozzarella, tomato sauce, herbs & garlic \$14

smoked jerk chicken

mozzarella, cilantro & red onion \$14

lamb sausage

fennel, feta cheese, fresh tarragon and sliced potato \$15

bites

roasted local filberts with carlton farms bacon & rosemary from our garden \$5

wood-fired jojo's seasoned hand cut fries served with chunky bleu cheese dressing \$7

local and imported cheese plate chef's choice of 3 cheeses & accoutrements \$9

cured meat plate chef's choice of 3 selections & accoutrements \$9

cured meat & cheese board - chef's choice of our favorite available items \$18

oven warmed fresh bread oregon olive mill evoo & fresh herbs \$3

salads

cobb salad

local greens, iceberg lettuce, local bleu cheese dressing, avocado, eggs, mama lil's peppers, roasted turkey & bacon chunks \$13

wood fired steak salad

local arugula & mixes greens, roasted jalapeno & mezcal chimi churi, chubut cheese, shaved watermelon radish, cilantro \$14

market salad

local baby greens, roasted local hazelnuts, briar rose chevre, house-made vinaigrette \$7

soups

made fresh daily with seasonal ingredients \$5 cup & \$7 bowl

HALF & HALF

half sandwich with market salad \$11

half sandwich with cup of soup \$10

drinks

local coffee, espresso & tea

market mimosa grapefruit and orange juice with local bubbles \$7

mcclure's spicy bloody mary made with oregon craft vodka & served with a strip of local bacon \$8

dark & stormy rum, ginger beer & lime \$8

lemon basil vodka tonic \$8

200+ bottles of local & imported beer & wine

rex's whiskey tasting list

kiddos

pb & j

served on sliced sourdough \$5

toasted cheese sandwich

served on sliced sourdough \$5

cheese pizza

olive oil & mozzarella (serves 2+ little ones) \$8

kids sampler plate

roasted natural turkey, white cheddar cheese, sliced baguette & sliced apples \$6

happy hour

3-6pm, monday-friday / no to-go

\$2 wood fired bread, sea salt & herbs

\$8 margherita pizza

\$1 off beers on tap

\$2 off wines by the glass

\$4 wood-fired jojo's

VINTNER'S LUNCH

add house made cookie & chips to any sandwich \$3