



Rogue Valley FOOD TRAIL

SOUTHERN OREGON



HEALTHY LIVING
FAMILY FARMS
FAMOUS FOOD



JEFFERSON FARM KITCHEN

TRAVEL TIPS

The Rogue Valley Food Trail is open to visitors throughout the year and is designed to be explored at your own pace — you are welcome to start and finish wherever you like. **We encourage visitors to inquire at individual businesses about seasonality and hours of operation before visiting.**

High season varies per business but is typically **April-November**. Seasonality of key products is listed below:

- Lavender: April-July
- Apples: August-November
- Pears: July-September

The working farms along this trail provide some of the most unique and engaging experiences. We ask that you respect the invitation to enter each property and be cautious around farm animals and equipment. Children must be supervised at all times and you should be prepared to follow all site-specific rules. For your safety and comfort, be prepared with appropriate footwear, sun protection and water.

Annual events in the Rogue Valley include:

- **Brine, Brew & Barrel Fermentation Festival**
medfordfermentationfest.com
- **Oregon Chocolate Festival**
oregonchocolatefestival.com
- **Oregon Cheese Festival**
oregoncheesefestival.com
- **Rogue Valley Farm Tour**
roguevalleyfarmtour.com
- **Southern Oregon Lavender Festival**
southernoregonlavendertrail.com
- **Blues, Bluegrass & BBQ**
rvfoodsystem.org/bbb

Your experience along the Rogue Valley Food Trail should not end when you leave the area. We encourage you to bring a taste of your journey back home to share with friends and family as a reminder of the bounty available in Southern Oregon.

Learn more at roguevalleyfoodtrail.com.

Explore other Oregon Food Trails at oregonfoodtrails.com.



TRAVEL
OREGON

7/23



ENGLISH LAVENDER FARM

FAMILY FARMS APPLEGATE VALLEY & JACKSONVILLE

Fragrant botanicals, medicinal herbs and fermented foods make for a feast of the senses.

If your visit to the idyllic Applegate Valley is between June and August, abundant fields of fragrant lavender and lavender products of all kinds await at **Applegate River Lavender Farm** (21) and **The English Lavender Farm** (19). To enjoy wholesome family farm produce, **Oshala Farm** (14) for a tour of more than 75 varieties of certified organic medical and culinary herbs. Pick up organic produce and meats at **Rogue Artisan Foods** (20) and learn from farmers how small farms operate. From there, **Whistling Duck Farm** (13) offers fresh produce and fermented veggies.

As you make your way toward Grants Pass, stop for something sweet at **Super Natural Chocolate Co.** (10), the perfect place for an afternoon pick-me-up. Choose from a variety of award-winning raw confections or hot (and cold) chocolate drinks. Discover your next favorite variety of seeds at **Siskiyou Seeds** (18), or even go in-depth with a half-day permaculture workshop to learn more. Pick up some new medicinal herbs or perennials at **Goodwin Creek Gardens** (17) or gardening supplies at **Takubeh Natural Market and Agricultural Supply** (16). Pair the goodies collected along the way with pasture-raised organic beef at **Plaisance Ranch** (15) in Williams and any of a dozen French varietals of delicious wine.

If you are ending your day in Jacksonville, pick up a fresh, nutritious, farm-to-table prepared meal from **Jefferson Farm Kitchen** (28). Simply place your order and pick up a ready-to-eat meal featuring the best of Southern Oregon's bounty to take with you. Or spend the night at the Vineyard House at **Troon Vineyards** (12), sipping biodynamic wines from one of only two Regenerative Organic Certified wineries in the world.



ROGUE CREAMERY, BERYL STRIEWSKI



JAK WONDERLY



BUTTERCLOUD BAKERY & CAFE



DUNBAR FARMS



JAK WONDERLY

ARTISAN MAKERS CENTRAL POINT TO GRANTS PASS

Savor offerings from the Rogue Valley's most iconic producers.

This trip starts at Oregon's most delicious little rest stop – the Central Point Artisan Corridor. First stop: **Rogue Creamery** (23), where Rogue River Blue holds the title of “World’s Best Cheese.” The grilled cheeses are perfect for lunch, and you can load up on a variety of cheeses and picnic supplies. Seasonal releases of a variety of blue cheeses are the hallmark of Rogue Creamery, incorporating locally sourced organic ingredients like wine and grape leaves into an innovative and groundbreaking selection of cheeses.

At your leisure, head north along the Rogue River to Grants Pass. For fresh eggs, produce, flowers and fun educational opportunities for the whole family, visit **Daily Blessings Farm** (1) or buzz along to the **Wild Bee Honey Farm** (7) in Eagle Point for honey-inspired treats. More honey-flavored fun can be had at Mountain Blossom Bees on Merlin Rd. north of town. And for one of the Rogue Valley's most famous farm experiences, you can head out to the **Rogue Creamery Farm Stand** (2) on Lower River Road and spend time with some of the happiest cows you'll ever meet as they lounge in the pastures next to the Farm Store.

Back in Grants Pass, after a full day in the fields and on the farm, you can wind down in historic downtown Grants Pass with a cocktail and excellent locally distilled spirits at **Steam** (4) before a fabulous charcuterie plate and a selection of local wine at **Partake** (5). The Visit Grants Pass Visitor Center on the corner of G Street has lots of information about more outdoor and culinary adventures to enjoy during your stay.

The numbers adjacent to business names indicate their listing on the map.

The Rogue Valley Food Trail offers a self-guided adventure to diverse farms, artisans and restaurants in Southern Oregon. The growers and crafters along this bountiful trail are committed to sustainable practices and supporting the agricultural legacy of the region.



SOUTHERN OREGON LAVENDER FESTIVAL



COMMON BLOCK BREWING COMPANY

ABUNDANT VALLEY & MOUNTAINS MEDFORD TO ASHLAND

Seasonal bounty and beverages from the foothills to the heart of the valley.

Start your day with a fresh biscuit at **Buttercloud Bakery & Café** (32), a local favorite. Then it's off to **Fry Family Farm** (26) where you can find a variety of organic produce, plants, fresh-cut flowers and gifts for the folks back home.

The seasonal **Rogue Valley Growers & Crafters Market** (31) in Medford offers organic produce, crafts and artisan foods. Aisles of local produce can be found at the **Medford Food Co-op** (33) if you miss the market. Check out **Dunbar Farms** (29), a 110-year-old family owned farm specializing in stone milled flours, and estate-grown wines. Next, it's off to **Harry & David** (34), one of Southern Oregon's most popular purveyors of gourmet foods for generations.

Thirsty? Going south toward Ashland stop at **EdenVale Winery** (35), one of the oldest orchards in the Rogue Valley or continue to **Pioneer Whisky** (36) in Talent.

In Ashland visit **Branson's Chocolates** (44) to stock up on treats before you head up to **Willow-Witt Ranch** (38). This 445-acre working ranch is located within the Cascade-Siskiyou National Monument. Overnight guests have the option to participate in daily farm activities from egg-gathering, milking and goat herding to working in the garden.

Heading back into town? Ashland's **Lithia Springs Resort and Wine Garden** (37) offers lodging with in-room natural hot springs soaking tubs. **Larks Home Kitchen Cuisine** (41), in the landmark Ashland Springs Hotel, serves up seasonal fare with a focus on local ingredients. At the **Ashland Food Co-op** (39) you can select from the whole valley's worth of fruit, produce, bread and cheeses. If Medford is your final destination, end your day with a craft brew and pub fare at **Common Block Brewery** (30) in the heart of downtown Medford.



CRAFT BEVERAGES

- 4 Steam Distillery**
505 SW G St., Grants Pass
541.236.4459 • steam-distillery.com • Open Tue-Sun
Distillery, bar, restaurant, tasting room, retail sales, tours, craft cocktails
- 6 The Punch House Winery**
9115 Blackwell Rd., Central Point
541.414.7941 • punchhousewine.com • Open Thu-Sat
Winery, tasting room, patio, music, pet friendly, family friendly, experiences, view, wine tasting, charcuterie
- 11 Blossom Barn Cidery**
950 Kubli Rd., Grants Pass
541.514.2347 • blossombarncidery.com
Open Mar-Dec | Fri-Sun
Gluten-free, hard cider, music, patio, dog and family-friendly, ADA accessible, AC, sandwiches, space rental
- 12 Troon Vineyard**
1475 Kubli Rd., Grants Pass
541.930.2089 • troonvineyard.com • Open daily
Wine, fresh produce, farmstand, eggs, winetasting
- 35 EdenVale Winery**
2310 Voorhies Rd., Medford
541.512.2955 • edenvalewines.com • Open daily
Wine, cider, pet friendly, tasting room, tapas and platters, patio, great views, formal gardens, pears, vineyard, historic register property, music and food events, historic buildings
- 36 Pioneer Whiskey**
2537 Pioneer Rd., Talent
949.836.3188 • pioneerwhiskey.com
Open Sat-Sun or by appointment
Craft spirits, whiskey, single malt

FARMS, ORCHARDS & RANCHES

- 1 Daily Blessings Farm**
485 Daily Lane, Grants Pass
530.304.3754 • dailyblessingsfarm.org
Open Apr-Nov | Mon & Thu
CSA, farm share, organic, produce, eggs, strawberries, agriculture education
- 2 Rogue Creamery Dairy & Farm Stand**
6531 Lower River Rd., Grants Pass
541.471.7292 • roguecreamery.com/visit-dairy
Open Wed-Sun
Artisan cheese, picnic provisions, grilled cheese sandwiches, patio seating, free farm tours
- 3 Mountain Blossom Bees**
1236 Merlin Rd., Grants Pass
541.621.6015 • mbbees.com
Open daily | Call for appointment or check website
Local raw honey, varietal honey, local beekeeper, pet friendly, easy access and parking
- 7 Wild Bee Honey Farm**
14370 Hwy 62, Eagle Point
541.826.7621 • oregonbeestore.com • Open Tue-Sat
Local honey, beeswax candles, self-service, farm stand
- 9 Peach Rock Market**
200 Lister St., Suite B, Cave Junction
458.592.0000 • peachrockmarket.com • Open Wed-Sat
Local fruit & produce, local handmade items
- 13 Whistling Duck Farm**
12800 Williams Hwy, Grants Pass
541.761.6772 • whistlingduckfarm.com
Open daily June-Nov • Open Dec-May | Mon-Sat
Farm Store, organic farm, fresh produce, fermented foods, seasoning blends, green drinks, hemp
- 14 Oshala Farm**
14900 Hwy 238, Grants Pass
541.846.1120 • oshalafarm.com • Open Mon-Fri
Farm tours, educational workshops, herb camp, farm-to-table dinners
- 15 Plaisance Ranch**
16955 Water Gap Rd., Williams
541.846.7175 • plaisanceranch.com • Open Wed-Mon
USDA Certified Organic, grass fed, grass finished, wine tasting, charcuterie, regenerative agriculture, live music, vineyard, fresh eggs
- 17 Goodwin Creek Gardens**
970 Cedar Flat Rd., Williams
541.846.7357 • goodwincreekgardens.com
Open May-July & Sept-Oct | Fri-Sun
Organic nursery, lavender, herbs, pollinator plants
- 18 Siskiyou Seeds**
3220 E. Fork Rd., Williams
541.415.0877 • siskiyouseeds.com • Open Apr-Oct
Permaculture, seeds, organic, biodiverse, family farm
- 19 The English Lavender Farm**
8040 Thompson Creek Rd., Applegate
541.846.0375 • englishlavenderfarm.com
Open June-July | Fri-Mon
Picturesque u-pick lavender farm, Applegate Valley, lavender ice cream, lemonade, patio, great products, plants, pet friendly
- 20 Rogue Artisan Foods**
10414 Hwy 238, Jacksonville
541.708.1565 • rogueartisanfoods.com
Open daily May-Oct
Farmstand, goat dairy, goat meat, pork, chicken, duck eggs
- 21 Applegate River Lavender Farm**
375 Hamilton Rd., Jacksonville
541.702.2250 • applegateriverlavender.com
Open mid-June to early July | Fri-Sun
Farm, lavender field, lavender trail, u-pick, culinary, essential oils, lemonade, brownies
- 22 Rusted Gate Farm**
5461 Upton Rd., Central Point
541.423.2391 • rustedgatefarm.org
Open Mon, Wed & Fri-Sat
USDA Beef, organic practices, legacy farm, produce and fruit, vegetable gardens, truffle farm
- 26 Fry Family Farm**
2184 Ross Lane, Medford
541.535.8044 • fryfamilyfarm.org • Open daily
Organic farm, farm store, music, family friendly, venue
- 27 Dormouse Farm**
190 E. California St., Jacksonville
206.639.0297 • dormousefarm.com • Open Wed-Sun
Farm store, baked goods, preserves, teas/shrubs, raw goat milk, whole chicken/duck, vegetables, herbs, flowers
- 29 Dunbar Farms**
2881 Hillcrest Rd., Medford
541.203.0612 • dunbarfarms.com • Open Apr-Dec | Thu-Sun
Farm, winery, eatery, venue

LODGING

- 25 Hummingbird Estate**
1677 Old Stage Rd., Central Point
541.930.2650 • hummingbirdestate.com • Open daily
Bed and breakfast, vineyard, tasting room, brewery, event and live music venue overlooking Rogue Valley
- 37 Lithia Springs Resort & Wine Garden**
2165 West Jackson Rd., Ashland
800.482.7128 • lithiaspringsresort.com
Open daily | Reservations required
Organic, sustainable, wine, local, garden, per friendly, resort location, indoor and outdoor seating
- 38 Willow-Witt Ranch**
658 Shale City Rd., Ashland
541.890.1998 • willowwitranch.com • Open daily
Organic, conservation, birding, vegetables, goats, indigenous history, hiking trails, events, accessible campground, farm stays

EATERIES

- 5 Partake**
111 SE G St., Grants Pass
541.916.5888 • partakegp.com • Open Tue-Sat
Cheese, wine, elevated, cultivated, specialty, fine dining, lounge, cocktails, craft, artisanal, international
- 24 Coquette Bakery**
245 N. Front St., Central Point
541.531.6538 • gogetcoquette.com • Open Tue-Sat
European breads, pastries, cheese plates, salads, charcuterie boards, wine pairings
- 30 Common Block**
3315 E 5th St., Medford
541.326.2277 • commonblockbrewing.com • Open daily
Brewery, outdoor seating, pet friendly, family friendly, casual
- 32 Buttercloud Bakery & Café**
315 S. Front St., Medford
541.973.2336 • buttercloudbakery.com • Open daily
Breakfast, brunch, lunch, espresso, beer, wine, cocktails, desserts, cakes, outdoor seating, pet friendly
- 41 Larks Home Kitchen Cuisine**
212 E. Main St., Ashland
541.488.5558 • larksshland.com • Open Tue-Sun
Locally sourced, sustainable wines, gourmet-scratch kitchen, dinner, indoor dining, seasonal outdoor seating, Pacific NW cuisine, comfort food

FARMERS MARKETS

- 8 Cave Junction Farmers' Market**
24100 Redwood Hwy, Kerby
458.229.2067 • cjfarmersmarket.org
Open mid-Apr to mid-Oct | Friday
Local foods and plant starts, kids activities, free hands on activities, local music and dance performances
- 31 Rogue Valley Growers & Crafters Thursday Market**
501 E. Main St., Medford
541.601.1534 • rvgrowersmarket.com
Open Mar-Nov | Thursday
Locally produced, organic produce, artisan food, coffee, kombucha, wine, family-friendly market, food trucks, farmers, pottery, meat, seafood, eggs
- 42 Rogue Valley Growers & Crafters Winter Market**
1420 E. Main St., Ashland
541.841.4723 • rvgrowersmarket.com
Open Dec | Tuesday
Locally produced, organic produce, artisan food, coffee, kombucha, wine, family friendly market, food trucks, farmers, pottery, meat, seafood, eggs

- 40 Rogue Valley Growers & Crafters Saturday Market**
100 Block of Oak Street, Ashland
541.841.4723 • rvgrowersmarket.com
Open May-Oct | Saturday
Locally produced, organic produce, artisan food, coffee, kombucha, wine, family-friendly market, food trucks, farmers, pottery, meat, seafood, eggs
- 43 Rogue Valley Growers & Crafters Tuesday Market**
1420 E. Main St., Ashland
541.841.4723 • rvgrowersmarket.com
Open Mar-Nov | Tuesday
Locally produced, organic produce, artisan food, coffee, kombucha, wine, family friendly market, food trucks, farmers, pottery, meat, seafood, eggs

ARTISAN PRODUCTS

- 10 Super Natural Chocolate Co.**
8880 Williams Hwy, Unit B, Grants Pass
541.862.7489 • supernaturalchocolate.com
Open Sept-July | Call for hours
Summer patio, viewing window, gluten free donuts
- 16 Takubeh Natural Market & Agricultural Supply**
20690 Williams Hwy, Williams
541.846.0420 • takubeh.com • Open Mon-Sat
Local produce, bulk food, spices, coffee, tea, pet feed, hay, straw, wool, compost
- 23 Rogue Creamery Cheese Shop**
311 N. Front St., Central Point
541.200.0253
roguecreamery.com/visit-cheese-shop
Open daily
Local & imported cheese, beer, wine, picnic provisions, grilled cheese sandwiches, patio seating
- 28 Jefferson Farm Kitchen**
135 S. Oregon St., Jacksonville
541.531.6740 • jeffersonfarmkitchen.com
Open Tue-Fri and by appointment
Farm-to-table, food hub, dinners to-go, local food, grab'n'go
- 33 Medford Food Co-op - The Café**
945 S. Riverside Ave., Medford
541.779.2667 • medfordfood.coop • Open daily
Healthy food, organic produce, groceries, custom sandwiches, salads, smoothies, gluten-free and plant-based options
- 34 Harry & David Country Store**
1314 Center Dr., Suite A, Medford
541.864.2278
harryanddavid.com/h/store/or/medford
Open Daily
Famous pears, local wine, gourmet snacks, fresh produce
- 39 The Ashland Food Co-op**
37 N. 1st St., Ashland
541.482.2237 • ashlandfood.coop • Open daily
Fresh, healthy, organic food, produce, groceries, made-to-order hot bar

- 44 Branson's Chocolates**
1662 Siskiyou Blvd., Ashland
541.488.7493 • bransonschocolates.com
Open Mon-Sat
Gluten free, dairy free, sugar free, vegan, handmade chocolates using local and regional ingredients