



Rogue Valley FOOD TRAIL

SOUTHERN OREGON



HEALTHY LIVING
FAMILY FARMS
FAMOUS FOOD



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
- Farmers Markets: Year Round

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
- **Ashland Culinary Festival**
ashlandchamber.com/culinaryfestival
- **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.



8/20



PHOTO: LYNESA PIERCE



PHOTO: DUNBAR FARMS

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.



PHOTO: JAK WONDERLY

HEALTHY LIVING JACKSONVILLE TO APPLGATE VALLEY

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

Begin the day in Jacksonville. A cup of locally roasted coffee and homemade pastry at **Goodbean Coffee** (29) is the perfect fuel to start a day of culinary exploration in the Applegate Valley.

If your visit is between June and August, fields of fragrant lavender await at **Lavender Fields Forever** (20) and **The English Lavender Farm** (18). Continue to **Oshala Farm** (16) for a tour of more than 75 varieties of certified organic medical and culinary herbs. Pick up organic goods at **Rogue Artisan Foods** (19) self-serve farm stand learn from farmers how small farms operate. From there, **Whistling Duck Farm** (15) offers fresh produce and fermented veggies.

As you make your way toward Grants Pass, pop into **Pennington Farms** (12) to sample hand-crafted jams and pick up some of their fresh, artisan baked goods. As if these stops weren't sweet enough, **Super Natural Chocolate Co.** (11) is the perfect place for an afternoon pick-me-up. Choose from a variety of award-winning raw confections or hot (and cold) chocolate drinks.

Pair the goodies collected along the way with house-made charcuterie and cheese at **Wooldridge Creek Vineyard** (14) and Creamery. A picnic on the grass while sipping the newest vintage and taking in stunning views of the verdant valley below makes for a perfect lunch.

Back in Jacksonville, pick up a fresh, nutritious, farm-to-table prepared meal from **Jefferson Farm Kitchen** (30). Simply place your order and pick up a ready-to-eat meal featuring the best of Southern Oregon's bounty to take with you.

End your day at **Troon Vineyard** (13) – dedicated to regenerative agriculture – and enjoy a sampling of biodynamic wines, wander through some of the oldest vines in the Rogue Valley, and even tuck in for the night at one of the property's VRBO lodging options.

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

FAMILY FARMS MEDFORD TO GRANTS PASS

Alpacas, honeybees and farm stays the whole family can enjoy.

Is there a better way to start the day than with a fresh biscuit the size of your face? Find out at **Buttercloud Bakery & Café** (35), a local favorite where scratch-made baked goods reign. Then it's off to **Fry Family Farm** (24). At the farm store, you can find a wide variety of organic produce, potted plants, fresh cut flowers and gifts for the folks back home. From one family-owned farm to the next, at **Bigham Farms** (10) enjoy more fresh, Southern Oregon produce. At the **Oregon Bee Store** (9), find everything from local, raw honey to supplies to start your own beekeeping. From buzzing bees to fuzzy alpacas, learn everything you need to know about alpaca farming at **Alpacas at Lone Ranch** (8).

Make your way back to Medford for a craft brew and pub fare made from locally-sourced ingredients at **Common Block Brewing Company** (32). At your leisure, head north to Grants Pass. On Saturdays, the **Grants Pass Growers Market** (4) is a hub for the region's fruit, vegetables, pastries and farm products. Take your time strolling through the aisles, chatting with the local producers. **Daily Blessings Farm** (1) specializes in produce, poultry and fresh flowers, but their educational programming is what makes a trip to this farm special for the whole family – from composting with worms to learning about essential oils for kids, this will be an afternoon well spent.

Next, it's off to **Fort Vannoy Farms** (3), a 500-acre, third generation working farm. Though this family favorite is well-known for its Fall Harvest Festival, Corn Maze and Pumpkin Patch, it promises to be a year-round hit.

Dinner at **Wild River Brewing & Pizza Co.** (5) is sure to please both old and young with handcrafted brews and a selection of "famous" pizzas. End the day at **Pholia Farm** (7), a fully operational Nigerian Dwarf Goat farm. Spend a night in the bunk house, or refurbished Airstream and get a crash course in goat farming.

FAMOUS FOOD CENTRAL POINT TO ASHLAND

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

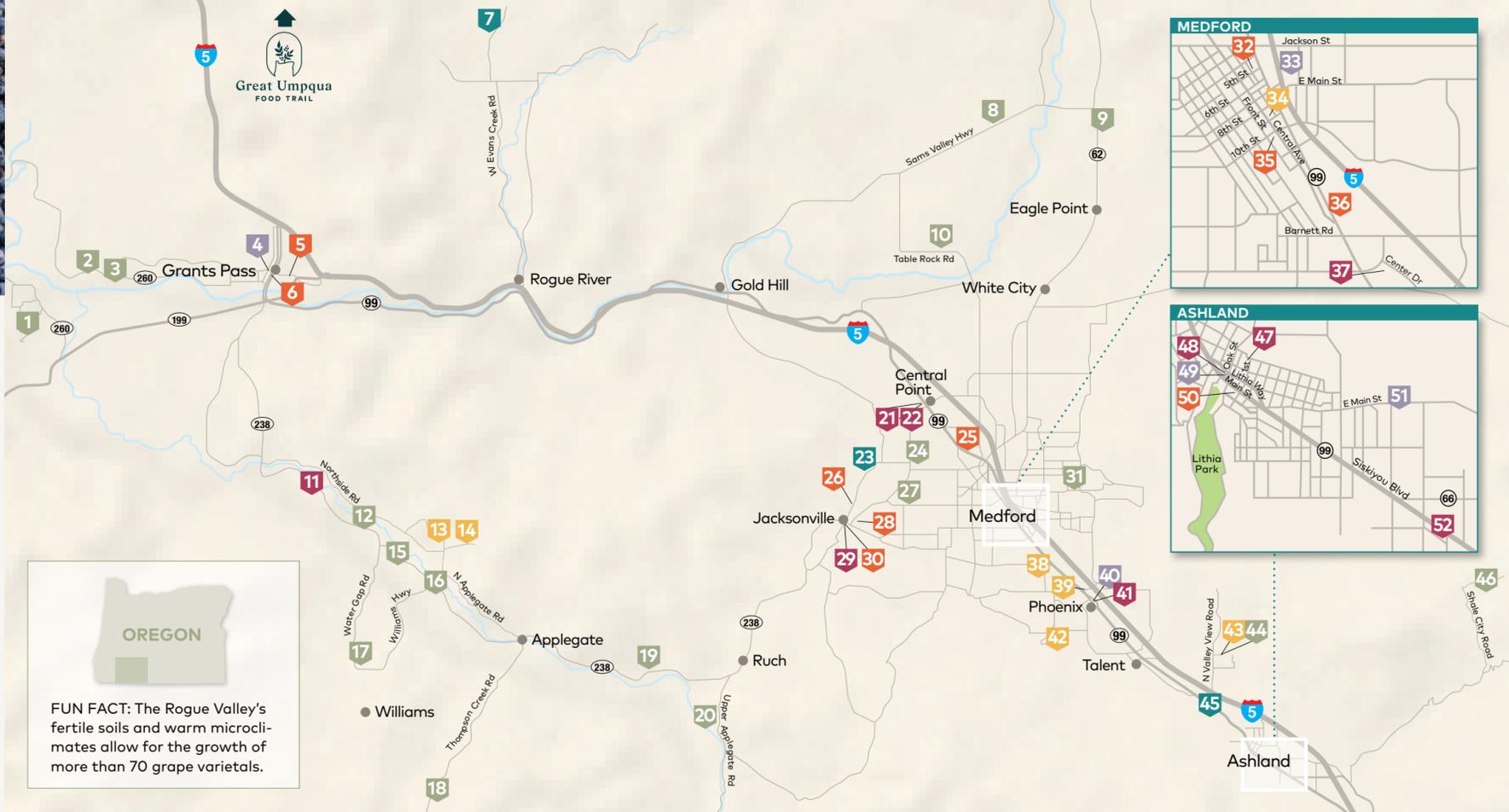
This trip starts at Oregon's best little rest stop – the Central Point Artisan Corridor. First stop: **Rogue Creamery** (21) where Rogue River Blue holds the title of "World's Best Cheese." Next door, **Lillie Belle's** (22) array of chocolatey treats are guaranteed to satisfy any taste buds. Taste for yourself why they've been chosen as one of America's Top 10 Chocolatiers.

The seasonal **Rogue Valley Growers & Crafters Market** (33) in Medford offers local organic produce, unique crafts and artisan foods. From there, check out **Dunbar Farms** (31), a 110-year-old family owned farm specializing in organic produce and stone-milled flours. Next, it's off to **Harry & David** (37), one of Southern Oregon's most popular purveyors of gourmet foods.

Before you leave Medford, stop in for lunch and a tasting at **Immortal Spirits and Distilling Company** (34), a local distillery that has been making handcrafted spirits from scratch for more than ten years. Make your way south toward Ashland with a stop at **EdenVale Winery** (38), situated on one of the oldest orchards in the Rogue Valley. **The Oregon Cheese Cave** (41) is just down the road, carrying a selection from all over the world, with an Oregon focus.

Lithia Springs Resort (45) and Wine Garden offers lodging, complete with in-room soaking tubs that run water from natural hot springs. If you're just passing through, the Wine Garden offers an intimate and fun wine tasting experience. For dinner, **Larks Home Kitchen Cuisine** (50), located in the landmark Ashland Springs Hotel, serves up seasonal fare with a focus on locally-sourced ingredients.

A quick jaunt east takes you to **Willow-Witt Ranch** (46). This 445-acre working ranch makes for the perfect end to a day of exploration with accommodations nestled in a valley within the Cascade-Siskiyou National Monument. For a true farm stay, overnight guests have the option to participate in daily farm activities from egg-gathering, milking and goat herding to working in the vegetable garden.



FUN FACT: The Rogue Valley's fertile soils and warm microclimates allow for the growth of more than 70 grape varietals.

CRAFT BEVERAGES

- 13 Troon Vineyard**
1475 Kubli Rd., Grants Pass
541.846.9900 • Open daily • troonvineyard.com
Wine, organic, biodynamic, estate bottled wine, lodging
- 14 Wooldridge Creek Winery**
818 Slagle Creek Rd., Grants Pass
541.846.6364 • wcv.farm • Open daily
Local, organic, sustainable, tasting room, creamery, charcuterie
- 34 Immortal Spirits & Distilling Company**
141 S. Central Ave., Medford
541.816.4344 • immortalspirits.com • Open Tue-Sun
Distillery, tasting room, bar, restaurant, craft cocktails
- 38 EdenVale Winery at Eden Valley Orchards**
2310 Voorhies Rd., Medford
541.512.2955 • edenvalleyorchards.com • Open daily
National Historic Register pear orchard, Voorhies Mansion, high-quality wine, estate-grown organic pear cider
- 39 Steamworks Meadery**
4149 S. Pacific Hwy 545, Medford
541.897.4469 • steamworksmeadery.com
Open Fri-Sun
Mead, wine, tasting room, family friendly
- 42 Pioneer Whiskey**
2537 Pioneer Rd., Talent
541.414.6533 • pioneerwhiskey.com • Open Sat-Sun
Distillery, whiskey, single malt, scotch, handmade, small batch, artisan craft spirits
- 43 Long Walk Vineyard**
1800 N. Valley View Rd., Ashland
541.552.0534 • longwalkvineyard.com • Open Thu-Sun
Wine tasting, panoramic views, dog friendly, cheese and charcuterie

FARMS, ORCHARDS & RANCHES

- 1 Daily Blessings Farm**
485 Daily Lane, Grants Pass
530.304.3754 • dailyblessingfarm.org
Open Apr-Nov | Thu & Sat
Organic, produce, eggs, herbs, agriculture education, CSA
- 2 Rogue Creamery Dairy & Farm Stand**
6531 Lower River Rd., Grants Pass
541.471.7292 • rogucreamery.com
Call ahead for seasonal hours
Cheese, dairy, cows, farm, picnic, lunch, family friendly, tours, organic, sustainable
- 3 Fort Vannoy Farms**
5791 Lower River Rd., Grants Pass
541.479.3765 • fortvannoyfarms.com • Open daily
Farm stand, fresh unique produce, working farm, corn maze, pumpkin patch, pet friendly, views, scenic drive
- 8 Alpacas at Lone Ranch**
13856 Weowna Way, White City
541.821.8071 • alpacaontheweb.com
Open daily | Tours by appointment
Farm store, petting barn, tours, alpaca yarn, jams
- 9 Oregon Bee Store**
14356 Hwy 62, Eagle Point
541.826.7621 • oregonbeestore.com
Open Mar-Dec | Tue-Sat
Honey, beeswax candles, pollinator garden, U-pick strawberries, seasonal produce, gifts
- 10 Bigam Farms**
9445 Pumice Lane, Central Point
541.621.5441 • facebook.com/bigamfarms
Open daily Mar-Dec
Greenhouse veggie starts, succulents, Bonsai, tomatoes, green beans, melons, onions, fresh and dried herbs
- 12 Pennington Farms**
11341 Williams Hwy, Grants Pass
541.846.0550 • pennington.farm • Open daily
40 specialty berries, artisan bakery, cafe, handcrafted jams
- 15 Whistling Duck Farm**
12800 Williams Hwy, Grants Pass
541.761.6772 • whistlingduckfarm.com
Open daily June-Nov • Open Dec-May | Mon-Sat
Organic farm and health food store featuring local produce, fruit, meats, fish, ferments and prepared foods
- 16 Oshala Farm**
14900 Hwy 238, Grants Pass
541.846.1120 • oshalafarm.com
Tours Apr-Oct | First Friday
Family farm, medicinal herbs, culinary herbs, farm tours, education, tea, local food, farm-to-table dinners

- 17 Plaisance Ranch**
16955 Water Gap Rd., Williams
541.846.7175 • plaisanceranch.com
Open Mar-Sept | Wed-Mon • Open Nov-Feb | Fri-Mon
Organic beef and lamb, music events, award-winning wines, winemakers dinners, family friendly
- 18 The English Lavender Farm**
8040 Thompson Creek Rd., Applegate
541.846.0375 • englishlavenderfarm.com
Open June-July | Fri-Mon
English Lavender, U-pick, essential oil, hand crafted, Applegate Valley
- 19 Rogue Artisan Foods**
10414 Hwy 238, Jacksonville
541.708.1565 • rogueartisanfoods.com • Open daily
Self-serve farm fridge, pastured meats and raw milk, holistic agroforestry, online orders
- 20 Lavender Fields Forever**
375 Hamilton Rd., Jacksonville
541.702.2250 • lavenderfieldsforever-oregon.com
Open mid-June to mid-Aug | Fri-Sun
Lavender trail, farm, U-pick, culinary and essential oils
- 24 Fry Family Farm**
2184 Ross Lane, Medford
541.622.8154 • fryfamilyfarm.org • Open daily
Farm store, produce, flowers, plant starts, organic, CSA, family friendly, events, farm-to-table dinners
- 27 Fox Run Farm**
3842 W. Main St., Medford
541.608.7886 • foxrunfarm.business.site
Open May-Dec | Tue-Sun
Farm stand, fresh apples, orchard produce, family friendly, permaculture, regenerative agriculture
- 31 Dunbar Farms**
2881 Hillcrest Rd., Medford
541.414.3363 • dunbarfarms.com • Open daily
Farm, vineyard, tasting room, farm stand, family fun, music venue
- 44 Valley View Orchard**
1800 N. Valley View Rd., Ashland
541.488.2840 • valleyvieworchardorganics.com
Open June-Sept | Wed-Sun
U-Pick, fruit, estate-made products, family friendly, certified organic, pick-up orders
- 46 Willow-Witt Ranch**
658 Shale City Rd., Ashland
541.890.1998 • willowwitranch.com • Open daily
Premier campground, "safari tents," goat hiking, organic, summer music, farm tours, goats, chickens, education

LODGING

- 7 Pholia Farm**
9115 W. Evans Creek Rd., Rogue River
541.582.8883 • pholiafarm.com
Open by reservation only
Goats, farm stay, milk, cheese making, classes
- 23 Hummingbird Estate**
1677 Old Stage Rd., Central Point
541.930.2650 • hummingbirdestate.com
Open Wed-Sun
Bed & breakfast, vineyard, tasting room, large lawns and terrace overlooking Rogue Valley, live music series
- 45 Lithia Springs Resort**
2165 W. Jackson Rd., Ashland
541.482.7128 • lithiaspringsresort.com • Open daily
Wine tasting room, organic wines, biodynamic, sustainably grown wines, local, garden, mineral springs, resort

EATERIES

- 5 Wild River Brewing & Pizza Co. (Grants Pass)**
595 NE E St., Grants Pass
541.471.7487 • wildriverbrewing.com • Open daily
Pizza, beer, handcrafted, local, fresh, distinctive, burgers, sandwiches, salads
- 6 VINFARM**
111 SE G St., Grants Pass
541.226.2664 • wcv.farm • Open Thu-Sun
Local restaurant, handcrafted wine, cheese and charcuterie
- 25 Wild River Brewing & Pizza Co. (Medford)**
2684 N. Pacific Hwy, Medford
541.773.7487 • wildriverbrewing.com • Open daily
Pizza, beer, handcrafted, local, fresh, distinctive, burgers, sandwiches, salads
- 26 Carriage House**
635 N. Oregon St., Jacksonville
541.899.3190 • carriagehousejacksonville.com
Open daily
Historic, family friendly, full-service bar, from scratch food, casual
- 28 Bigam Knoll Crossing**
525 Bigam Knoll Dr., Jacksonville
541.899.1000 • bkcrossing.com • Open Wed-Sun
Patio, pet friendly, large groups, events, special occasions, craft beer, local wine, family friendly
- 30 Jefferson Farm Kitchen**
135 S. Oregon St., Jacksonville
541.531.6740 • jeffersonfarmkitchen.com
Open Mon-Fri
Locally sourced and organic, vegan and gluten free options, healthy comfort food, convenient meals, community
- 32 Common Block Brewing Company**
315 E. Fifth St., Medford
541.326.2277 • commonblockbrewing.com • Open daily
Patio, fire pit, family friendly, specialty cocktails, bike parking, corn hole
- 35 Buttercloud Bakery & Café**
315 S. Front St., Medford
541.973.2336 • buttercloudbakery.com • Open daily
Restaurant, bakery, cafe, breakfast, lunch, brunch cocktails, outdoor seating, cakes, desserts, pet friendly
- 36 The Café at Medford Food Co-op**
945 S. Riverside Ave., Medford
541.646.3686 • medfordfood.coop/cafe • Open daily
Lunch, sandwiches, salads, hot soup, organic food, healthy food, whole foods, kombucha, coffee, groceries
- 50 Larks Home Kitchen Cuisine**
212 E. Main St., Ashland
541.488.5558 • larksashland.com • Open daily
Farm-to-table, seasonal ingredients, local wine, beer and spirits, creative and flavorful American cuisine

FARMERS MARKETS

- 4 Grants Pass Growers Market**
Fourth & F St., Grants Pass
541.816.1144 • growersmarket.org • Open Saturday
Fresh produce, vegetables, breads, pastries, local crafts, ferments, jams, jellies
- 33 Rogue Valley Growers & Crafters Market (Medford)**
501 E. Main St., Medford
541.601.1534 • rvgrowersmarket.com
Open Mar-Nov | Thursday
Farmers market, fresh produce, organic, local produce, artisan food, outdoor market, plants, baked goods

- 40 Rogue Valley Growers & Crafters Market (Winter)**
220 N. Main St., Phoenix
541.601.1534 • rvgrowersmarket.com
Open Dec-Feb | Tuesday
Farmers market, fresh produce, organic, local produce, artisan food, outdoor market, plants, baked goods
- 49 Rogue Valley Growers & Crafters Market (Ashland)**
100 Oak St., Ashland
541.601.1534 • rvgrowersmarket.com
Open May-Oct | Saturday
Farmers market, fresh produce, organic, local produce, artisan food, outdoor market, plants, baked goods
- 51 Rogue Valley Growers & Crafters Market (Ashland)**
1420 E. Main St., Ashland
541.601.1534 • rvgrowersmarket.com
Open Mar-Nov | Tuesday
Farmers market, fresh produce, organic, local produce, artisan food, outdoor market, plants, baked goods

ARTISAN PRODUCTS

- 11 Super Natural Chocolate Co.**
8880 Williams Hwy, Grants Pass
541.450.9080 • supernaturalchocolate.com
Open Mon-Fri
Chocolate confections, regional delights, house-made truffles, drinking chocolate, hot chocolate, shakes
- 21 Rogue Creamery Cheese Shop**
311 N. Front St., Central Point
541.200.0253 • rogucreamery.com
Open daily
Cheese, beer, wine, gifts, lunch, charcuterie, picnic supplies, patio, pet friendly, sustainable
- 22 Lillie Belle Farms Handmade Chocolates**
211 N. Front St., Central Point
541.664.2815 • lilliebellefarms.com • Open daily
Award-winning artisan chocolate and confections, local and fair-trade ingredients, viewing room, organic
- 29 Goodbean Coffee**
165 S. Oregon St. #747, Jacksonville
541.899.8740 • goodbean.com • Open daily
Coffee, teas, breakfast, lunch, house-made pastries
- 37 Harry & David Country Village Store**
1314 Center Dr., Medford
541.864.2278 • harryanddavid.com • Open daily
Gourmet foods, chocolate truffles, Royal Riviera Pears, Moose Munch Popcorn, baklava, raspberry galettes
- 41 The Oregon Cheese Cave**
310 N. Main St., Suite F, Phoenix
541.897.4450 • facebook.com/oregoncheesecave
Open Thu-Tue
Cheese, wine, beer, local artisanal, micro business
- 47 The Ashland Food Co-op**
237 N. First St., Ashland
541.482.2237 • Open daily
Fresh, healthy, organic food, produce, groceries, made-to-order hot bar
- 48 Case Coffee Roasters**
44 Lithia Way, Ashland
541.601.1691 • casecoffee.roasters.com • Open daily
Specialty coffee, ethically sourced, responsibly grown
- 52 Branson's Chocolates**
1662 Siskiyou Blvd., Ashland
541.488.7493 • bransonschocolates.com
Open Mon-Sat
Gluten free, dairy free, sugar free, vegan, handmade chocolates