

Meet the New Vendors Joining Us on Opening Day!…

While you're sure to find many of your favorite vendors returning to the market this year, we're also excited to introduce a deliciously diverse group of new vendors making their debut on Opening Day. These fresh faces are just a few of the exciting additions this season—be sure to check back throughout the year as even more join our vendor family!

Chio

This woman-owned Portland company makes silky, small-batch pistachio spreads—like their signature pistachio butter and coconut pistachio cream. Rich, nutty, and irresistibly good.

Fermentista

Bubbling with bold flavor, Fermentista crafts small-batch fermented veggies using traditional methods and Oregon-grown produce. Tangy, crunchy, and probiotic-rich!

Marrow

Rooted in ancestral wisdom, Marrow crafts nutrient-dense bone marrow broths and mineral-rich spreads designed to nourish the body. Their offerings bring the essence of whole-animal, sustainable cooking to your table.

Olympia Provisions

This award-winning Portland charcuterie company delivers top-tier salami, sausages, and pâtés made with old-world technique and Oregon pride.

OMG! Microgreens

Grown in Carlton and packed with nutrients, these bright and zesty microgreens add a fresh crunch to any dish—sustainably farmed and compostably packaged.

OysterGrower.com

Get a taste of the coast! This Florence-based duo harvests fresh, petite oysters and delivers them fast for peak flavor.

Papas831 LLC

This local favorite serves up delicious loaded baked potatoes with all the toppings you crave—creamy, savory, and satisfying! Each potato is packed with fresh ingredients and big flavor.

Push x Pull Coffee

Founded in 2012, this Portland-based roaster specializes in natural-process coffees bursting with fruity complexity. With a commitment to experimental and vibrant flavors, Push x Pull brings a unique coffee experience to the market.

Santa Terra Brazilian Bakery

Transport your taste buds to Brazil! From pão de queijo (cheese bread) to sweet and savory pastries, everything here is made with traditional recipes and love.

Stamper Cheese

Bringing bold Midwestern flavor to the PNW, this family-run cheese company offers rich, smoky cheddars, squeaky-fresh curds, and aged goudas—all crafted with care and serious cheese know-how.

Under the Pines Bread Company

This small-batch bakery specializes in naturally leavened, rustic loaves with a deep crust and hearty crumb—made with local flour and lots of heart.

Stop by and explore!

There's always something new and exciting at the market. We're thrilled to have these talented vendors joining us this week. Come early, try something new, and take home a little piece of the best the Pacific Northwest has to offer!