

FEAST MARKET & CELLAR

LUNCH

GREEN

- KALE & BACON SALAD** kale, spinach, house bacon, local apples, MontAmore cheese, garlic croutons,
candy onion bacon vinaigrette 7 sm/11 regular
- THE PEPITA** local greens, orange chipotle vinaigrette, avocado, pickled carrot, cilantro 6 sm/10 regular

GRILLED SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE SEASONAL PICKLED VEGGIES

~ Sandwiches can be made with gluten free bread .50 ~

- AVOCADO TOAST** open faced sourdough toast, crème fraiche, avocado, beet pickled 6 minute farm egg, pickled
sunchoke, sunflower sprouts, and gomashio 12
- STEAK BAHN MI** green curry aioli, pickled jalapeno, purple daikon, cucumber & cilantro on baguette 12
- BROWN BUTTER GRILLED CHEESE** brown butter brioche, house pimento, Jarlsberg cheese, hot honey
butter squash 10
- SALMON BURGER** house made caper horseradish salmon burger, avocado aioli,
pickled shallot, sunflower sprouts on brioche bun 12
- SMOKED TURKEY** sundried tomato pistachio pesto, fresh mozzarella, aioli & arugula on sourdough 10
- TUNA NICOISE** poached tuna, olive tapenade, roasted red peppers, aioli, baguette 14

SMALL PLATES

- SOUP du JOUR** served with house bread 6
- BREAD & BUTTER BOARD** a sampling of bread with house made seasoned butters 6
- CHEESE BOARD** selection of three cheeses, seasonal fruit, brown butter almonds, house mustard
house jam, pickled vegetable & bread 14
- HUMMUS** Moroccan spiced squash hummus served with dukkah, pomegranate molasses & house naan 10
- TAMALE PLATE** daily tamale, pepita salad & tomatillo salsa.....ask server for daily tamale varieties 10

~SIDE BREAD \$2~

Our tiny kitchen cannot accommodate any substitutions or additions to menu items

chef de cuisine ERIKA YOCHUM