

FEAST MARKET & CELLAR

DINNER

MAINS

BUCATINI	mushroom ragout, roasted parsnips, white wine, poached egg, black garlic foriana	22
SHORT RIBS	red wine braised beef short rib, kasha & corn polenta, roasted butternut squash, gremolata	25
RAINBOW TROUT	harissa seared rainbow trout, quinoa, carrot puree, honey roasted carrots, medjool dates, watercress	24
P.E.I. MUSSELS	house ras el hanout bratwurst, local sweet potato, red pepper, preserved lemon, white wine, baguette	14
WILD SALMON	pan seared, risotto, blood orange, charred shallot, green harissa	24
TAMALE PLATE	daily tomale, side salad & salsa ~ inquire for the day's varieties	11

GREEN

KALE & BACON SALAD	local apples, mozzarella cheese, torn garlic croutons, shallot bacon vinaigrette	7sm/11regular
THE PEPITA	local greens, orange chipotle vinaigrette, avocado, pickled carrot, cilantro, pumpkin seeds, radish	6sm/10regular

STARTS & SMALL PLATES

SOUP du JOUR	served with house bread	6
OLIVE & ALMOND	house mix olives, house brown butter almonds, baguette	6
DAILY FLATBREAD	inquire with your server for the selection of the day	15
HUMMUS	Moroccan spiced squash hummus served with dukkah, pomegranate molasses & house naan	10
BREAD & BUTTER BOARD	a sampling of fresh made breads with house made seasoned butters	6
CHEESE BOARD	three cheeses, fruit, brown butter almonds, pickled veg, spoon fruit, mustard, bread	14

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

Feast owner & chef de cuisine ERIKA YOCHUM