

FEAST MARKET & CELLAR

DINNER

GREEN

GOLDEN GODDESS spinach & frisee, roasted chicken, shaved fennel, toasted almonds, apple & golden raisins, avocado, pickled red onion, nettle cheese, honey ginger turmeric vinaigrette	11sm/15regular
THE PEPITA local greens, orange chipotle vinaigrette, avocado, pickled carrot, cilantro, pumpkin seeds, radish	6sm/10regular
AUTUMN PANZANELLA golden tomato dressing, shaved cucumbers, brown butter sourdough croutons, local heirloom tomatoes, opal basil & red kuri squash, Capriole farms goat cheese	14

STARTS & SMALL PLATES

SOUP du JOUR served with house bread	6
CHARCUTERIE & CHEESE two cheeses, prosciutto, chorizo, house pickled vegetables and egg, mustard, spoon fruit & bread	18
OLIVE & ALMOND house mix olives, house brown butter almonds, baguette	7
DAILY FLATBREAD inquire with your server for the selection of the day	15
TAMALE PLATE daily tomale, side pepita salad & salsa ~ inquire for the day's varieties	12
BREAD & BUTTER BOARD a sampling of fresh made breads with house made seasoned butters	8
CHEESE BOARD three cheeses, brown butter almonds, pickled veg, spoon fruit, mustard, bread	16

MAINS

AGNOLOTTI goat cheese filled, Vella aged jack, roasted local delicata, crimini, shallot confit, brown butter walnut picada	25
SALMON seared Ora King salmon, fregola, roasted cauliflower, castelvetro olive, crispy guanciale	28
DUCK CONFIT duck leg confit, nettle cheese, roasted pears, watercress puree & potato gnocchi with celery root cream	30
FARROTTO crispy kale, roasted acorn squash, poached egg, miso walnuts	24
SHORT RIBS braised beef short ribs, potato & celery root gratin, bacon & horseradish brussel sprouts	26

~ In house wine service fee \$ 5 per bottle opened ~

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

Feast owner & chef Erika Yochum / chef de partie Josh Bostic