

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
RADICCIO radicchio, frisee, foriana, manchego, pomegranate jewels, sourdough shards, brown butter balsamic dressing	8/12regular

STARTS & SMALL PLATES

SOUP du JOUR served with house bread	6
CHARCUTERIE & CHEESE two cheeses, prosciutto, summer sausage, capicola, house pickled vegetables, six minute pickled farm 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

BELIAL KAFTA house fettucine infused with sangiovese, bay & de arbol, lamb meatball, lutenista sauce, cashew & pomegranate	25
SCALLOP harissa seared sea scallop, rutabaga, leek puree, golden beet blood orange salsa	28
CASSOULET cannellini beans, ham hock, fennel sausage, duck confit, turnip, carrot, bacon lardon, brown butter sage crumbs, lemon vinaigrette arugula	26
ROTOLO VERDE roasted red kuri squash, sage bechamel, spinach, brown butter	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