

FEAST MARKET & CELLAR

LUNCH

GREEN

GOLDEN GODDESS spinach & frisee, brined & roasted chicken, shaved fennel, toasted almonds, local apple raisin chutney, avocado, pickled red onions, nettle cheese, honey ginger turmeric vinaigrette	11 sm/15 regular
THE PEPITA local greens, orange chipotle vinaigrette, avocado, pickled carrot, cilantro	6 sm/10 regular
THE RADICCHIO radicchio, frisee, foriana, manchego, pomegranate jewels, sourdough shards, brown butter balsamic dressing	8 sm/12 regular

SMALL PLATES

SOUP du JOUR served with house bread	6
BREAD & BUTTER BOARD a sampling of bread with house compound butters	8
CHEESE BOARD selection of three cheeses, brown butter almonds, house mustard, house spoon fruit, pickled vegetable & bread	16

MAINS

~ Sandwiches can be made with Muddy Forks gluten free bread 2.00 ~

GRILLED CHEESE ROYALE sauteed kale, garlic & shallot, roasted red pepper, local crimini, jarlsberg, caper mustard aioli, brioche	14
AVOCADO TOAST black pepper & lemon ricotta, local watercress, avocado, radicchio & brussel sprout slaw, 6 minute egg, pickled mustard seed, brown butter pine nuts, sourdough	14
THE INTERNATIONAL capicola, salami, smoked turkey, Danish fontina, zhug, aioli, pickled zucchini, sourdough	14
FISH TACOS chile & cocoa rubbed salmon, jicama & orange fennel slaw, queso fresco, pickled red onion, radish, lime crema, corn tortilla	16
TAMALE PLATE daily tamale, pepita salad & tomatillo salsa.....ask server for daily tamale varieties	12
THE SOUTHERN GENTLEMAN whiskey braised pulled pork, brie, apple chutney, house maple mustard, arugula, brioche bun	14
BRISKET SIDE CAR beef brisket, jarlsburg, garlic horseradish gremolata, local candy onion, aioli, baguette, au jus	15

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

~SIDE BREAD \$2 or SIDE SEED CRACKERS (GF)\$2 ~

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

Owner & chef ERIKA YOCHUM