

# FEAST MARKET & CELLAR

## DINNER

### GREEN

<b>GOLDEN GODDESS</b> spinach & frisee, roasted chicken, shaved fennel, toasted almonds, apple & golden raisins, avocado, pickled red onion, nettle cheese, honey ginger turmeric vinaigrette	11sm/15regular
<b>THE PEPTA</b> local greens, orange chipotle vinaigrette, avocado, pickled carrot, cilantro, pumpkin seeds, radish	6sm/10regular
<b>RADICCIO</b> radicchio, frisee, foriana, manchego, pomegranate jewels, sourdough shards, brown butter balsamic dressing	8/12regular

### STARTS & SMALL PLATES

<b>SOUP du JOUR</b> served with house bread	6
<b>CHARCUTERIE &amp; CHEESE</b> two cheeses, prosciutto, black truffle sausage, capicola, house pickled vegetables, six minute pickled farm egg, mustard, spoon fruit & bread	18
<b>OLIVE &amp; ALMOND</b> house mix olives, house brown butter almonds, baguette	7
<b>DAILY FLATBREAD</b> inquire with your server for the selection of the day	15
<b>TAMALE PLATE</b> daily tomale, side pepita salad & salsa ~ inquire for the day's varieties *Take home a frozen four pack for \$15	12
<b>BREAD &amp; BUTTER BOARD</b> a sampling of fresh made breads with house made seasoned butters	8
<b>CHEESE BOARD</b> three cheeses, brown butter almonds, pickled veg, spoon fruit, mustard, bread	16

### MAINS

<b>RICOTTA GNUDI</b> king trumpet mushrooms, salsify, spinach, thyme	24
<b>SCALLOP</b> harissa seared sea scallops, rutabaga leek puree, golden beet, blood orange & olive salsa	28
<b>RIBEYE</b> pan seared, red onion jam, frites, chimichurri	32
<b>GRITS</b> braised radicchio, caramelized fennel, poached duck egg, la peral bleu, black currant agrodolce, pinenut	24
<b>HALIBUT</b> olive oil poached, yukon mashed potato, meyer lemon relish	30

~ IN HOUSE WINE SERVICE FEE OF \$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