

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 ~

CHEESE TOAST house lemon pepper ricotta, sharp cheddar, crimini mushrooms, spinach, mustard seed aioli, garlic rosemary spread on toasted brioche	14
AVOCADO TOAST black pepper & lemon ricotta, avocado, radicchio & brussel sprout slaw, 6 minute egg, pickled mustard seed, sourdough	14
THE INTERNATIONAL capicola, salami, smoked turkey, Danish fontina, zhug, aioli, pickled zucchini, sourdough	15
WILD SALMON BURGER oi kimchi, charred scallion tahini, mustard seed aioli, watercress, brioche	15
TAMALE PLATE daily tamale, pepita salad & tomatillo salsa.....ask server for daily tamale varieties *Take home a frozen four pack for \$15	12
MIDNIGHT MOON curried chicken, honey ginger turmeric mustard, midnight moon aged goat cheese, arugula, charred leek labneh, blood orange pickled fennel, baguette	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