

FEAST MARKET & CELLAR

LUNCH

GREEN

GOLDEN GODDESS spinach, roasted chicken, shaved fennel, golden raisins, avocado, pickled red onion,
nettle cheese, seed cracker crumbles, honey ginger turmeric vinaigrette 11 sm/15 regular

THE PEPITA local greens, orange chipotle vinaigrette, avocado, pickled carrot, cilantro 6 sm/10 regular

THE UME local greens, shaved asparagus, farro, avocado, toasted seeds, almonds,
umeboshi tahini 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 ~

AVO sunflower miso tahini, avocado, six minute egg, fresno pickled corn, local purple basil, Heartland Farms radish, sourdough
15

SAINT CHARLES tasso ham, blackened sweet potato, shaved celery, watercress, mercona almond,
bourbon maple aioli, kenny's white cheddar, baguette

WILD SALMON BURGER oi kimchi, yumyum dressing, avocado,
mustard seed aioli, watercress, brioche 16

TAMALE PLATE daily tamale, pepita salad & tomatillo salsa.....ask
server for daily tamale varieties

*Take home a frozen four pack for \$15

14

MIDNIGHT MOON curried chicken, honey ginger turmeric mustard,
midnight moon aged goat cheese, arugula, charred leek labneh,
blood orange pickled fennel, baguette

14

LAMB herb naan, ground lamb, local baby carrot, spinach, blood
orange labneh, pistachio, blood orange supreme,
spring onion, cilantro

16

~ 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**