

# FEAST MARKET & CELLAR DINNER

## GREEN

<b>GOLDEN GODDESS</b> spinach, roasted chicken, shaved fennel, golden raisins, avocado, pickled red onion, nettle cheese, honey ginger turmeric vinaigrette	11sm/15reg
<b>THE PEPITA</b> local greens, avocado, pickled carrot, cilantro, pumpkin seeds, radish, orange chipotle vin.	6sm/10reg
<b>THE UME</b> local greens, shaved asparagus, farro, avocado, toasted seeds, almonds, dates umeboshi tahini dressing	8sm/12reg

## STARTS & SMALL PLATES

<b>SOUP du JOUR</b> served with house bread	6
<b>CHARCUTERIE+CHEESE</b> two cheeses, assorted cured meats, house pickled vegetables, house mustard & spoon fruit, bread	20
<b>OLIVE+ALMOND</b> mixed olives, house brown butter almonds, smoked olive oil, pickled fennel, baguette	10
<b>DAILY FLATBREAD</b> ~ask your server for today's preparation	18
<b>TAMALE PLATE</b> daily tamale, pepita salad & tomatillo salsa ~ask server for daily tamale varieties	14
<b>BREAD+BUTTER BOARD</b> house made breads & seasonal butters	10
<b>CHEESE BOARD</b> three cheeses, brown butter almonds, pickled veg, house spoon fruit, mustard, bread	16

## MAINS

<b>RAINBOW TROUT</b> herb fig and almond stuffed trout, corn meal crusted, almond cream, preserved meyer lemon labneh, roasted baby carrots, pickled green tomato relish	30
<b>HALF ROASTED CHICKEN</b> lemon herb brined, local candy onion bbq, grilled zucchini, Ethiopian slaw, pickled peach, raw milk cheddar	30

<b>SWEET CORN PAPPERDELLE</b> chanterelle, heirloom squash, candied onion, corn, basil ricotta seed cracker pesto, white wine reduction	26
<b>SALMON</b> potato puree, chanterelle, sauce gribiche, northern lights chard, pickled mustard seed, fennel	30
<b>SMOKED DUCK</b> Maple Leaf Farm duck breast, chanterelle, charred sweet corn, duck confit potato, roasted golden tomato & beet puree	36

Chef de cuisine Erika Yochum

Sous chef de cuisine Joshua Bostic

~ IN HOUSE WINE SERVICE FEE OF \$5 PER BOTTLE OPENED ~

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