

FEAST MARKET & CELLAR

LUNCH

GREEN

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

STARTS & SMALL PLATES

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| SOUP du JOUR served with house bread | 6 |
| BREAD & BUTTER BOARD a sampling of freshly made breads with house made seasonal butters | 8 |
| CHEESE BOARD three cheeses, brown butter almonds, pickled veg, house spoon fruit, mustard, bread | 16 |

MAINS

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

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| AVO sunflower miso tahini, avocado, six minute egg, fresno pickled corn, local purple basil, Heartland Farms radish, sourdough | 15 |
| LA VACANZA toasted baguette, chanterelle mushroom aioli, capicola, Bresaola dry cured wagyu beef, mozzarella, montamore basil pesto, dill pickled green tomatoes, watercress | 16 |
| WILD SALMON BURGER kimchi, yumyum dressing, avocado, mustard seed aioli, watercress, brioche | 16 |
| TAMALE PLATE daily tamale, pepita salad & tomatillo salsa ~ask server for daily tamale varieties | 14 |

*Take home a frozen four pack for \$15

MIDNIGHT MOON curried chicken, honey ginger turmeric
mustard, midnight moon aged goat cheese, 15
arugula, charred leek labneh, blood orange pickled
fennel, baguette

LAMB herb naan, ground lamb, local baby carrot, spinach, 16
blood orange labneh, pistachio,
blood orange supreme, spring onion, cilantro, nettle
cheese

~ 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**