

# FEAST MARKET & CELLAR

## LUNCH

### GREEN

- 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
- JUST PEACHY** grilled peach, cherry tomato halves, fresno sunflower seeds, confit candy onion, watermelon radish, shaved cucumber ribbons, black pepper pickled peach goat cheese dressing 8sm/12reg

### STARTS & SMALL PLATES

- SOUP du JOUR** served with house bread 6
- BREAD & BUTTER BOARD** a sampling of freshly made breads with house made seasonal butters 12
- 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 ~

- AVO** sunflower miso tahini, avocado, six minute egg, fresno pickled corn, local purple basil, radish, basil aioli, sourdough 15
- LA VACANZA** toasted baguette, porcini mushroom aioli, capicola, Bresaola dry cured wagyu beef, mozzarella, montamore basil pesto, fresh tomatoes, bread and butter pickles, watercress 16
- SALMON PLATE** beet cured, charred red candy onion creme fraiche, pickled peppers, avocado, shaved cucumber, black garlic mustard, seed crackers and sourdough 16
- TAMALE PLATE** daily tamale, pepita salad & tomatillo salsa ~ask server for daily tamale varieties 14
- MIDNIGHT MOON** curried chicken, honey ginger turmeric mustard, midnight moon aged goat cheese, arugula, charred leek labneh, blood orange pickled fennel, baguette 15
- LAMB** herb naan, ground lamb, local baby carrot, spinach, blood orange labneh, pistachio, blood orange supreme, green onion, cilantro, nettle cheese 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