BRUNCH
3 COURSES $25

SNACKS
choose one
Charred Corn Fitter
tomato jam
Mushroom Soup
button mushroom, cream, olive oil
Greek Yogurt
summer berry jam, pecan granola, bee pollen

PLATES
choose one
Organic Omelet
zucchini, goat cheese, with potato hash + simply dressed greens
Shakshuka
braised tomato, organic eggs, sheep's milk feta, crispy chickpea, sourdough
Quinoa Tabbouleh
cucumber, tomato, mint, parsley, arugula, lemon, puffed red rice
Organic Kale and Squash Caesar
house-preserved lemon, parmesan breadcrumb, pine nut, greek yogurt caesar dressing
Mixed Field Greens Salad
romanesco, tomato, sunflower seed, lavash crouton, sumac dressing

DESSERT
Chocolate Terrarium
soft milk chocolate ganache, dark chocolate mousse, white chocolate-matcha crunch, dark chocolate cake, dulce de leche

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DESSERT
Chocolate Terrarium
soft milk chocolate ganache, dark chocolate mousse, white chocolate-matcha crunch, dark chocolate cake, dulce de leche
DINNER
4 COURSES $35

SNACKS
choose one
Zucchini & Feta Croquette
romesco blanco
Heirloom Tomatoes
whipped ricotta, confit almond, sea salt
Mushroom Soup
button mushroom, cream, olive oil

SALADS
choose one
Quinoa Tabbouleh
cucumber, tomato, mint, parsley, arugula, lemon, puffed red rice
Organic Kale and Squash Caesar
house-preserved lemon, parmesan breadcrumb, pine nut, greek yogurt caesar dressing
Mixed Field Greens Salad
romanesco, tomato, sunflower seed, lavash crouton, sumac dressing

PLATES
choose one
Panko Crusted Avocado
miso-marinated cucumber, shiitake mushroom, scallion
Chicken Breast
saffron couscous, garbanzo bean, tomato, sunflower romesco
Salmon
cauliflower tabbouleh, green chickpea hummus
Harvest Bowl
quinoa, kale falafel, sumac chickpeas, charred corn, tomatoes, romanesco, green goddess tabbini

DESSERT
Pistachio Pound Cake

SNACKS
choose one
Zucchini & Feta Croquette
romesco blanco
Heirloom Tomatoes
whipped ricotta, confit almond, sea salt
Mushroom Soup
button mushroom, cream, olive oil

SALADS
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DESSERT
Pistachio Pound Cake