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
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
choose one

Quinoa Tabbouleh
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DESSERT
Pistachio Pound Cake