



greens
RESTAURANT

FIRST BITES

Ginger Scones	7
cultured butter, strawberry jam	
Smoked Cheddar Biscuits	7
chives, jalapeno butter	
Cornbread vp	6
honey butter	
House-made Granola v, gf	7
add yogurt and fruit +4	
Seasonal Fruit Plate v, gf	14

SOUPS & SALADS

Soup of the Day v, gf	11
Coral Lentil Dal v, gf	11
Black Bean Chili vp, gf	13
cheddar, crème fraiche, pepitas	
Baby Lettuces v, gf	8
house dressing	
Strawberry Salad v, gf	13
baby lettuces, carrot, jicama, daikon, Thai basil, creamy sesame dressing	
Green Garlic Kale Caesar vp, gfp	12
roasted cauliflower, farro, ciabatta croutons, Grana Padano	

BRUNCH SIDES

House made hot sauce	1
Extra Egg or Tofu vp, gf	3.5
Side of Bread v	3
focaccia, pita, or milk bread	
Corn Tortillas v, gf	3
two 8" tortillas	
Avocado Half	4
Fruit Cup	7
Seed Bread v, gf	7
Brown Rice v, gf	5

EARLY SPRING

Roasted Potatoes vp, gf	11
lemon butter, dill, garlic	
Fresh Spring Roll v, gf	15
tofu, pickled vegetables, cucumber, rice noodles beech mushroom salad, peanut sauce	
Cannellini Bean Dip v, gfp	15
herbed confit green garlic & shallot oil, fresh pita	
Tofu Katsu Sandwich vp	18
panko crusted & fried tofu cutlet, cabbage, aioli, Japanese BBQ sauce, vegan milk bread	
Artichoke Salad Sandwich vp, gfp	18
Green garlic, basil, provolone, arugula, tomato, lemon aioli, ciabatta bun	
Seasonal Sampler vp, gfp	19
Original Blue, pickled cauliflower & beets, warm roasted fennel, blueberry rhubarb jam, ciabatta	
Grilled Romanesco v, gf	20
chermoula, classic hummus	
Pinnacle Scrambled Eggs vp, gf	20
poblanos, scallions, potatoes, corn tortillas, black bean chili, crème fraiche, pepita salsa	
Strawberry Sourdough Pancakes vp	20
whipped crème fraiche, crispy filo, strawberry compote, Vermont maple syrup	
Creamy Polenta vp, gf	23
poached eggs*, asparagus, English peas, spinach, goat cheese, mint pesto	
Roasted Potato Pizza	24
wild leek miso soubise, caramelized cabbage, winter herbs, asiago, smoked cheddar, lemon.	
English Pea Pupusas vp, gf	24
over easy eggs*, feta cheese, asiago, cilantro, salsa verde, salsa rosa, pickled cabbage, fried plantains	

We'd like to thank our farmers for making our menus possible.

Today's menu features:

Full Belly Farm, Star Route Farm, Blossom Bluff Orchards, Green Gulch Farm, Brocaw Ranch, Marshall's Honey, Rancho Gordo, Massa Organics, Star Canyon Ranch, Vital Farms, Everything Under the Sun

For parties of 6+ guests, a 20% gratuity will be added to your check.

V - vegan, VP - vegan possible | GF - gluten free, GFP - gluten free possible

*Consuming raw or undercooked eggs may increase your risk of foodborne illness

GREENS COCKTAILS \$17

<p>Bloody Mary house bloody mary mix, vodka, olives</p> <p>Seventy-Five vodka, Mt. Etna peach, Sorrelle Bronca Prosecco</p> <p>Shaken & Strained Alchermes, Yellow Chartreuse, Curaçao, tequila, lime</p> <p>Stirred & Strained Capurro 2020 Pisco, Sirene Bitter, Japanese vermouth</p> <p>Teddy (served hot) Peaty Scotch, honey, lemon</p>	<p>Turmeric Spritz Sirene Americano Bianco, soda</p> <p>the Sling Fords Gin, Alkemil Ratafia Cherry, Alpe Genepy, soda</p> <p>Over small ice Probitas Rum, Cognac, strawberry, orgeat, lime</p> <p>Over a big cube Dudognon Cognac Selection, Green Chartreuse, vermouth</p> <p>Chocolate (served hot) Worthy Park Rum, Il Mallo Nocino, falernum, milk</p>
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ALCOHOL FREE

<p>Raspberry & Grapefruit Navarro Gewürztraminer juice, verjus</p> <p>Pineapple & Tamarind Fever Tree Tonic, lime, verjus</p>	<p>Blood Orange & Ginger Navarro Pinot Noir juice, verjus</p> <p>Coconut & Tart Cherry Leitz NA Riesling, New Orleans Bitters</p>
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BEERS

Czech-style Pilsner	12
Heater Allen 'Pils'	
<i>16 oz. can</i>	
Hefeweizen	12
Occidental Brewing Co.	
<i>16 oz. can</i>	
Saison with Chamomile flowers	12
Perennial 'Saison de Lis'	
<i>16 oz. can</i>	
Imperial Ipa	14
Grimm 'Secret Prototype 2'	
<i>16 oz. can</i>	
English Porter	12
Dutchess Ales 'Augur'	
<i>16 oz. can</i>	
Oude Geuze	29
Brouwerij 3 Fonteinen	
<i>375ml bottle</i>	
Alcohol-Free Lager	9
Untitled Art 'American Gold'	
<i>12 oz. can</i>	
Alcohol-Free Organic Ipa	11
Sober Carpenter	
<i>16 oz. can</i>	

SODAS & JUICES

Navarro Vineyards Grape Juice	12
Pinot Noir Gewurztraminer	
Sparkling Apple Juice	14
Famille Dupont, Normandy, France	
<i>330ml bottle</i>	
House-Made Sodas	7
Celery Ginger	
Raspberry Tamarind	
Fever Tree Sodas	7
Soda Water Tonic Grapefruit	

WINES BY THE GLASS

Sparkling

Prosecco , Sorelle Bronca 'Extra Dry'	13 52
Valdobbiadene, Italy NV	
Sparkling Rose of Pinot Noir , Ultraviolet	15 60
'Manchester Ridge', Mendocino NV	
Champagne , Veuve Fourny & Fils, 'Grands Terroirs'	23 92
Brut tier Cru, Chardonnay & Pinot Noir NV	
Alcohol-Free Sparkling Rose of Tempranillo	14 56
Thompson & Scott, La Mancha, Spain NV	
<i>White & Rosé</i>	
Rosé of Grenache, Mourvèdre, and Counoise ,	14 56
Matthiasson, Napa Valley 2022	
Sauvignon Blanc , Francois Chidaine	13 52
Touraine, Loire Valley, France 2022	
Encruzado & Bical & Cerceal , Freire Lobo	10 40
'Vigno Branco', Dão, Portugal 2021	
Malvasia Bianca , Erggelet Brothers	16 64
Contra Costa 2022	
Gewürztraminer Spätlese , Pfeffingen	15 60
Pfalz, Germany 2019	
Chardonnay , Domaine Henri Delagrange,	18 72
Hauts Cotes de Beaune Blanc, Burgundy 2019	
Alcohol-Free Riesling , Leitz 'Eins Zwei Zero'	14 56
Rheingau, Germany NV	

Red

Pinotage , Scions Of Sinai 'Atlantikas'	12 48
Lower Helderberg, South Africa 2022	
Gamay Noir , Caraccioli 'Escolle Vineyard'	20 80
Santa Lucia Highlands 2022	
Garnacha , Josep-Maria Vendrell 'Seré'	10 40
Catalunya, Spain 2022	
Cinsault , Clos de la Barthassade 'Pur C'	16 64
Languedoc, France 2022	
Syrah & Mourvèdre blend, Domaine du Météore	18 72
'Perséides', Faugères France 2018	
Zinfandel field blend, Bedrock Wine Co.	17 64
'Evangelho Heritage', Contra Costa 2022	
Alcohol-Free Red Wine Alternative , Kally	16 64
'Berry Fennel', Portola Valley NV	