

refreshments

housemade spritzers 7

fresh lemonade
organic pomegranate
navarro pinot noir

daily iced teas 4

mango (Black Tea)
mint (Black Tea)

wine & beer *always available*
please see your server for the current list



	small	regular	large
coffee	2	2.5	3
cappuccino/latte	3.5	4	

fresh squeezed lemonade
original
organic pomegranate

farm salads 14

baby lettuce & strawberry salad (V, GF)
black sesame vinaigrette, sliced almonds, mint

spinach & roasted beet salad
balsamic dressing, spicy pecans, goat cheese, croutons

classic bowls 7

black bean chili (V, GF)
toppings: cheddar, crème fraiche,
green chilies

thai red curry \$8 (V,GF)
delicata squash, hodo soy tofu,
carrots, cauliflower

soup of the day (V)

cup \$5 | add rice + \$1

picnic sides 9.50

roasted carrot & cauliflower (V, GF)
vadouvan curry vinaigrette, capers, pickled shallot,
parsley, currant

italian corona beans (V)
mustard tarragon vinaigrette, barely salad,
asparagus, pickled red onion

french lentil (V, GF)
tangerine shallot vinaigrette, lacinato kale,
carrots, almonds

yuba noodles \$10 (V)
peanut sauce, snap peas, carrots, scallions, ginger,
hodo soy marinated tofu, spicy peanuts

quinoa & black bean (V, GF)
lime juice, jicama, carrots, pickled red onions,
chilies, pumpkin seeds, cilantro

fresh spring roll \$10 (V, GF)
coconut peanut dipping sauce, hodo soy tofu, rice
noodles, pickled vegetables, jalapenos, basil and mint

seasonal sandwiches 13

paired with bread from acme

grilled tofu banh mi (V)
black bean pate, pickled vegetables, grilled tofu,
jalapeño, cilantro, gem lettuce, sweet petite roll

rustic cheese baguette
romesco, mt. tam cream cheese, baby artichokes,
arugula, sourdough baguette

santorini (V)
carrot hummus, cucumbers, peppers, red onions,
savoy spinach, gaeta olives, lemon, mint, rosemary roll

chickpea salad sandwich (V)
sunflower seed dressing, chickpea salad, avocado,
little gems, pickled red onion, wheat seed loaf

grilled cheese
mustard, red hawk cheese, caramelized onions, pink lady apple





