



FOR THE TABLE

smoked caponata, crostini
mixed green olives, fennel, fried garlic, rosemary
mixed black olives, basil chili flake, shallot
peel n eat lupini beans, piri piri, cilantro
mixed pickles, rye points, smoked mustard
crispy cauliflower, pesto trapanese
truffled fingerling fries

THE DIRT LIST today's farm vegetables

PLATES

little leaves & herbs, rutabaga, smoked shiitake, pistachio, green onion
romaine, radish, cauliflower, avocado, roasted olives, goddess
banh mi crostini, lemongrass tofu, daikon, chile, cilantro, creamy sriracha
portobella carpaccio, salsa rustica, arugula crema, olive oil, crostini
gold beets, smoked tofu, avocado, capers, cucumber dill sauce, pumpernickel
ramen bowl, pho broth, menma, shiitake, grilled scallion, cilantro
garbanzo bourdetto, tomato, mint, oregano, olives, white beet skordallia
funky tofu stew, kimchee, radish, pickled tofu
honshimeji: beach style, saffron, celery leaf, red bliss potatoes
fresh hearts of palm cake, squash, curry, daal, green harissa
steak spice seared tofu, parsnips, chanterelles, walnut picada
wood grilled maitake, fingerlings, leek ash, truffle, peas, trumpets
braciole: smoked eggplant & cauliflower, salsa verde, olive bagna cauda
grilled gochujang tofu, smoked miso dashi, edamame puree, yuba cracklin
grilled seitan, black lentils, portobella stem, creamy horseradish