



## LUNCH + DINNER (11:00am-9:00pm)

### Communal

HUMMUS | 6  
pine nut, green olive, flatbread

SMOKED SALMON SPREAD | 9  
crème fraiche, caper, cucumber, rye chips

CHEESE + MEAT BOARD | 14  
2 artisanal cheeses, charcutiere, condiments, flatbread

LAMB MEATBALLS | 8  
smoked mushroom, onion, pine nut, charred tomato

FLAT BREAD  
4 CHEESE tomato, sprouts | 10  
MUSHROOM gruyere, onion, arugula | 11

G.O.A.T. FRIES | 5  
9-spice blend, cotija, charred pepper dip

### Entrées

HOPE RANCH MUSSELS | 18  
merguez, smoked cream fraiche, IPA, flatbread

FRIED ½ CHICKEN | 20  
harissa bbq, everything honey, + 2 case salads

LAMB SHANK | 22  
asparagus, quinoa + almond salad, preserved lemon

RIGATONI PASTA | 20  
spring peas, pork belly, egg, parmesan, black pepper

PARPADELLE PASTA | 18  
heirloom tomato sugo, shishito pepper, olive, manchego

DIY ENTRÉE (2 case salads + protein)

GRILLED SALMON | 21      CHICKEN BREAST | 18  
SKIRT STEAK | 22      TOFU | 17

### Salads

ADD: GRILLED SALMON | 10      CHICKEN BREAST | 8  
SKIRT STEAK | 11      TOFU | 6

LITTLE GEM | 12  
tomato, cucumber, feta, radish, flatbread, sumac  
scallion-buttermilk dressing

WILD ARUGULA | 13  
asparagus, quinoa, fresh cheese, strawberry  
hazelnut, banyuls vinaigrette

KALE CEASAR | 13  
spring peas, rye crouton, parmesan, ceasar dressing

BABY SPINACH | 12  
pole beans, bacon, barley, aged cheddar, dijon vinaigrette

### DELI CASE SALADS

BEETS  
kohlrabi, pickled apricots, pistachios, blue cheese

GRILLED ASPARAGUS  
chipolini onions, goat cheese, charred fennel

POLE BEANS  
snap peas, cashew dukkah, fresh cheese, coriander dressing

BLACK TUSCAN KALE  
roasted strawberries, pearl onion, almonds, feta, tahini dressing

SMOKED POTATOES  
spring onion, kalamata olives, tarragon, lemon vinaigrette

GRAINS + EGGPLANT  
tomato, fine herbs, sorrel, pepitas, sherry vinaigrette

MEDITERAANEAN COUS COUS  
english peas, roasted + pickled cauliflower, pine nut  
vadouvan curry

ROTINI PASTA  
shishito pepper, chiorizo, olives, ricotta salata, cilantro

### Sandwiches + Toast

ADD: FRIES | 3      SIDE CASE SALAD | 5

AVOCADO TOAST | 10  
hard-boiled egg, queso fresco, pickled + fried onion  
mint, country wheat

BURRATA TOAST | 10  
tomato, sprouts, cilantro salsa verde, sourdough

GRILLED CHEESE + TOMATO SOUP | 13  
caramelized onion, olive oil, sourdough

HAM + CHEESE | 13  
smoked + cured ham, goat cheese, watercress, baguette

ROASTED TURKEY | 13  
speck ham, queso fresco, avocado, cilantro salsa verde  
arugula, baguette

B L T + E | 13  
open faced, grilled pork belly, frisee, smoked tomato  
1 egg, foccacia

LAMB MEATBALL | 14  
smoked gruyere, mushroom, onion, pine nut  
charred tomato, ciabatta

FRIED FISH SANDWICH | 14  
gruyere, pickled jalapeno, kohlrabi slaw,  
za'atar aioli, ciabatta

VEGGIE BURGER | 12  
buratta, fried green tomato, pickled onion, sprouts

CHEESEBURGER | 13  
aged cheddar, b&b pickles, lettuce, grilled onion  
(with bacon 15)

# Bakery

## COOKIES | 4

CHOCOLATE CHIP

OATMEAL

PEANUT BUTTER + CARAMEL

SPICED DATE + DULCE DE LECHE

## PIE SLICES | 6

APPLE + RHUBARB

BLACKBERRY YUZU

PEAR + GOAT CHEESE

## TARTS + CAKES

KALAMANSI LEMON TART | 6

UPSIDE-DOWN PINEAPPLE | 5.5

GOAT CHEESECAKE | 5.5

CHOCOLATE CAKE | 5.5

## CUPCAKES | 5

GUAVA + LIME

RAINBOW

STRAWBERRY

COOKIE DOUGH

## HAND PIES | 9

SMOKED PORK

egg, olive, cheddar, spinach

GRASSFED BEEF

hearts of palm, garlic, turmeric

MUSHROOM + CHEESE

smoked mozzarella

## GOAT TREE FAVORITES

KETTLE CORN CAKE POP | 2.5

GRANOLA BAR | 2.5

CHOCOLATE BROWNIE | 5