



WOOD BOARDS

Charcuterie

La Quercia 'Berkshire Heritage' Prosciutto, house made Country Paté,
Alle-Pía Calabrese, Maria's urban farm egg, radishes 15.-

Cheeses

Chabert 'Flocon de Savoie', Central Coast Creamery 'Bishop's Peak',
Onetik 'Tomme', house roasted nuts, Ismael's Oakland honey 15.-

SALADS, ETC.

Market Greens: seasonal baby lettuces, avocado vinaigrette 10.-
Farro Salad: mixed greens, spring vegetables, pistachios, parmesan 11.-
Niçoise Salad: tuna confit, olives, beans, farm egg, potato, avocado 12.-
House cured Salmon, crème fraîche, capers, shallots, lemon preserve 13.-

FLATBREADS

Farmer's Market Vegetarian 11.-
Spicy Shrimp, Meyer lemons, Mozzarella, Arugula 12.-
Niman Ranch pulled pork, Granny Smith apples, caramelized onions 11.-

SMALL PLATES

Escargots in Prosciutto garlic butter 10.-
Grilled Atlantic Salmon, braised vegetables, olive tapenade 15.-
Roasted Moroccan Chicken breast, olives, tomatoes, prosciutto, feta 14.-
New York Angus Steak, grilled mixed summer squash 16.-
Roasted Fingerling potatoes, smoked paprika aioli 7.-
Käsespätzle: Bavarian egg noodles, Alpine cheese, roasted onions 10.-

SANDWICHES – served with a side of Market Greens

The Panino: grilled trio of cheeses & prosciutto on Acme sourdough 12.-
The Daily: special sandwich of the day on La Brea baby baguette 13.-

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*Our menu is inspired by what the farmers around us are growing
Most of our food is organic and is either made in our kitchen or else locally sourced
Animals are raised humanely
Eggs and honey are exclusively provided to us by Maria's urban farm in Fruitvale*