



WOOD BOARDS

Charcuterie

La Quercia 'Prosciutto Americano', house made French country paté,
Creminelli 'Finocchiona', Maria's urban farm egg, radishes 17.-

Gravlax

House cured salmon, crème fraîche, Meyer lemon preserve, capers,
shallots, micro cilantro, crostini 14.-

Cheeses

Cypress Grove 'Midnight Moon', La Fermiere de Méan 'Cabricharme',
Vintage Creamery 'Grand Ewe', roasted nuts, Oakland honey 16.-

SALADS

Market Greens: seasonal baby lettuces, avocado vinaigrette 10.-

Arugula Salad: watermelon, quinoa, feta, mint, pistachios 12.-

California Niçoise: tuna confit, olives, beans, farm egg, potato, avocado 13.-

FLATBREADS

Farmer's Market Vegetarian 11.-

Spicy Shrimp, Meyer lemons, Mozzarella, Arugula 12.-

Mary's Ranch Chicken, Gypsy peppers, green bean purée, Gruyere 12.-

SMALL PLATES

Escargots, prosciutto-garlic butter 10.-

Grilled Atlantic Salmon, braised vegetables, olive tapenade 15.-

Pintxos: Andalusian chicken skewers, roasted pepper sauce, house slaw 12.-

Grilled New York Angus Steak, Heirloom tomatoes, Romano beans 16.-

Roasted Fingerling potatoes, smoked paprika aioli 7.-

Käsespätzle: Bavarian egg noodles, Alpine cheese, dark roasted onions 11.-

SANDWICHES – served with a side of Market Greens

The Panino: trio of cheeses & prosciutto, local whole grain sourdough 12.-

The Daily: sandwich of the day on La Brea baby baguette 13.-



*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 locally sourced
Eggs and honey are exclusively provided to us by Maria's urban farm in Fruitvale*