



## WOOD BOARDS

### Charcuterie

La Quercia 'Berkshire Heritage' Prosciutto, house made Country Paté, Creminelli Sopressa, Maria's urban farm egg, radishes 16.-

### Gravlax

House cured salmon, crème fraîche, Meyer lemon preserve, capers, shallots, micro cilantro, crostini 13.-

### Cheeses

D'Argental 'Vacherousse', Ossau Iraty Fermier AOC 'Basco Bernaise', 'Ewephoria' sheep milk, house roasted nuts, Oakland honey 15.-

## SALADS

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

Chopped Chicken: baby romaine, Fava beans, salami, feta 12.-

Baby Beet Salad: arugula, goat cheese, toasted pumpkin seeds 12.-

## FLATBREADS

Farmer's Market Vegetarian 11.-

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

Pulled Pork Flatbread, caramelized onions, Granny Smith apples 12.-

## SMALL PLATES

Escargots, prosciutto-garlic butter 10.-

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

Moroccan Roasted Chicken, olives, tomatoes, prosciutto, feta 14.-

Grilled New York Angus Steak, oven roasted asparagus 16.-

Roasted Fingerling potatoes, smoked paprika aioli 7.-

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

## SANDWICHES – served with a side of Market Greens

The Panino: grilled trio of cheeses & prosciutto on Acme 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*