



WOOD BOARDS

Charcuterie

La Querica 'Prosciutto Americano', house made French Country Paté,
Creminelli 'Finocchiona', Maria's urban farm egg, radishes, Maldon salt 17.-

Gravlax

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

Cheeses

Cypress Grove Creamery 'Lamb Chopper', Sequatchie Cove 'Coppinger',
Defendi 'Bufaletta', spicy roasted nuts, Oakland honey 16.-

SALADS

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

Arugula Salad: roasted baby beets, goat cheese, shallots, pistachios 12.-

Chopped Chicken: baby romaine, shelled chickpeas, salami, feta 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, Broccoli di Ciccio, roasted garlic 16.-

Roasted Fingerling potatoes, smoked paprika aioli 7.-

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

**please allow about 20 minutes*

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*