

our story:

It all started in rainy Seattle. After work and over a glass of wine, Lowell Peter Sheldon began dreaming up what you see here today - a truly different concept of food.

So here we are in Sebastopol, combining a passion for traditional Italian recipes with our desire to have a sustainable impact on Sonoma County. At Peter Lowell's, a classically West County restaurant, we know that our ideal of offering fresh, seasonal, and locally produced food and wine is a realistic business goal.

Together with Chef Daniel Kedan and the entire Crew, we work to bring you world class organic cuisine at a reasonable price in a casual atmosphere.

We also know that our slightly off-kilter attitude towards business - one where people, animals and the environment come before profits, where organic is a way of life, and where the highest quality cuisine is a top priority - is in keeping with our community's standards.

Chef Daniel Kedan  Proprietor Lowell Peter Sheldon

Macro Bowl One of our signature dishes, we offer it from morning till night for all who desire that perfect piping hot bowl of food created in the Macrobiotic Tradition.

11. includes

Daily Beans, Seasonal Greens, Brown Rice, Roasted Root Vegetables
One vegetarian protein of your choice: **Tofu, Tempeh, Seitan**
One sauce of your choice: **Miso Ginger or Lemon Tahini**
Additional Sauce or Protein 1.5

Antipasti A true representation of time and place, our sampler plate is built from seasonal vegetables marinated and roasted, caramelized garlic, local cheeses and Italian olives **14.**

Dry Creek Olive Oil/Organic Butter & Rustic Sourdough 2.5

greens

Solo 6. Family 11.

Caesar Salad: Crispy escarole, torn croutons, parmigiano reggiano and our near classic caesar dressing

Gemischter Salat: Our Signature Blend of Spicy and Hearty Greens with Root Veggies, Toasted Pepitas and Roasted Beet Vinaigrette
Add goat cheese ∞ one buck

Winter Lettuces: Tender Greens, Mizuna, Shaved Pears, Point Reyes Blue Cheese, Pickled Onions, Spiced Almonds, Balsamic Vinaigrette

Braised Rustic Greens: with Garlic, Chili Flakes and Anchovy. Finished with Parmigiano Reggiano and Bread Crumbs

Beans and Greens: Daily Bean with Rotating Braised Green with Garlic, Chili Flakes, Parmigiano Reggiano and Bread Crumbs

winter minestrone Cup 5. Bowl 7.

with Sofrito, Beans, Dino Kale, Tomato and Reggiano Parmigiano
Add bread ∞ Fifty Cents

Seasonal Soup of the Day ∞ price varies

pizza

Add Local Organic Egg ∞ one buck. Add Prosciutto ∞ two fifty.

Cipolla: Marinara, Shaved Red Onion, Finished with Parmigiano Reggiano Cheese and Arugula **14.**

Wild Nettle & Mushroom Pizza: Roasted Wild Stinging Nettles, Foraged Mushrooms, Caramelized Onion, Calabrian Chilies, Fontina **16.**

Pizza 'Scarole: Escarole, Caramelized Onions, Housemade Pork Sausage and Italian Fontina **15.**

Neapolitan: Fresh Marinara, Fresh Mozzarella, Basil **14.**

Pizza Salsiccia: Marinara, Rapini, Shaved Onions, House Pork Sausage and Italian Fontina **15.**

PETER *Lowell's*
west county  organic

