

LUNCH
FALL 2018

001

Kabocha-Coconut Soup	<i>Vindaloo curry, nigella,</i>	6
Autumn Salad	<i>Tender green, seasonal vegetables, nut brittle, crouton, apple butter vinaigrette, ricotta</i>	9 / 14
Brussels Sprout Melt	<i>Cheddar curds, sauteed onion, russian mayo, black mountain bread</i>	10
Roasted Root	<i>Cloverton cheese, fresh greens, pickles, horsey-miso mayo, black mountain bread</i>	11
Tempura Eggplant	<i>Shaved napa, pickles, kimchi remoulade, baguette</i>	10
Sweet Potato Torta	<i>Black bean, queso fresco, jalapeno, cilantro mayo, baguette</i>	10
Dan Dan Noodle Bowl	<i>Miso-peanut broth, fall vegetables, tofu, xo sauce</i>	9
Bread + Spread	<i>Ancient grain pita or cracker rotating selection of spreads</i>	10

Fresh Fruit	5
Togarashi Fries	4
Tender Greens	5

Citrus Sorbet	<i>Lavender, jasmine tea</i>	4
PawPaw Froyo	<i>Gingerbread, coconut, pomegranate</i>	5
Roasted Apple	<i>Mulled Raisins, lebane, hemp seed streussel</i>	6
Chocolate Avocado Cake	<i>Caramelized white chocolate, cocoa nibs, orange</i>	7

10

Executive Chef Ben Kanavel

Sous Chef Todd Rudler

Chef's inspiration This menu was inspired by a three day peyote trip in the woods and the recipes that came with my toaster.

Consuming raw or undercooked eggs may increase your risk of food-borne illness
Most items can be modified to vegan upon request