

Roasted Cauliflower Soup ^{DF} \$16

Organic, Farm Fresh Cauliflower with Almond and Pistachio Picada and a Cream Garnish
Moraiolo Extra Virgin Olive Oil

Coconut Braised Chicken ^{DF} \$20

Served on a Sesame Challah with Miso Pickled Radish, Apple Slaw and Crushed Pistachios
Green Valley Extra Virgin Olive Oil

Farm Citrus Salad ^{GF V} \$16

Navel and Blood Orange Rounds, Shaved Kohlrabi, Crispy Chickpeas, Goat Cheese and Arugula dressed in Lemon and Fig Vinaigrette
Lemon Co-Milled Olive Oil

Gnudi with Farm Greens ^V \$18

Ricotta Dumplings with Sage and Beet Butter
Leccino Extra Virgin Olive Oil

Crispy Rice with Beets ^{GF DF V} \$14

Poached Beets with Black Sesame Seeds, Scallions, Pickled Jalapeno and Crispy Rice drizzled with Tamari
Winter Fruit Balsamic Vinegar Reduction

V: Vegan GF: Gluten Free NF: Nut Free DF: Dairy Free Option

