

From the Farm

Beluga Lentils and Coconut Soup ^{GF V} \$16

Beluga lentils simmered in a coconut broth with lemongrass, ginger, tahini, and tamari served with chiffonade farm greens and a side of crusty bread.
Lime Co-Milled Olive Oil

Sicilian Citrus Salad ^{GF} \$15

A vibrant display of farm citrus rounds, olives, quinoa, pistachios, fennel fronds, pickled red onion and a green goddess yogurt dressing.
Green Valley Extra Virgin Olive Oil

Goddess Arancini \$16

Four fried risotto bites served over a green goddess yogurt dressing with parmesan and lemon zest.
Green Valley Extra Virgin Olive Oil

Beet Bruschetta \$16

Roasted golden beets on a house baguette with fig jam and chevre, chiffonade basil, pistachio dust.
Frantoio Extra Virgin Olive Oil

French Dip ^{DF} \$22

Farmed Herb Roasted Thinly Sliced Beef
Balsamic Caramelized Onions on a half House Baguette
Au Jus for Dipping
Signature Balsamic Vinegar Reduction

Pappardelle and Spring Greens \$25

Wide pasta tossed with wilted Spring greens, peas, lemon, parmesan and red pepper flakes.
Pendolino Extra Virgin Olive Oil
Add Chicken +\$5



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