

SMALL BITES

Charcuterie & Cheese Board For 2 \$26 For 4 \$42

chorizo de cantimpalos | cured jamon serrano | lomo embuchado | idiazabal | el valle puro de oveja | queixo tetilla | marinated olives | grilled farm vegetables* | house pickles* | pita

🍷 Dip Trio Platter \$20

hummus | olive tapenade | feta mint tzantziki | grilled pita

APPETIZERS

Seasonal Farm Soup \$12

daily | ask your server

🌱 GF Fire Roasted Cauliflower* \$19

hummus | za'atar seasoning

GF Deviled Farm Eggs* & Blue Crab \$26

smoked trout roe | scallion

🍷 Baked Brie \$24

mostarda | apples | frisée | crostini

Lamb & Pork Meatballs \$23

chickpea tomato Sauce | feta mint tzantziki

GF Hamachi Crudo \$27

shaved fennel* | lemon | olive oil | red jalapeño* | scallion | crisp garlic*

GF Lamb Chops \$27

balsamic glaze | lemon

🍷 Margherita Flatbread \$19

hand torn basil* | fresh tomato* sauce | mozzarella

Bacon Flatbread \$26

whipped ricotta | wild mushroom | caramelized fennel

SALADS

Add Chicken \$6; Shrimp \$9; Salmon \$9; Gyro \$6

Caesar Romaine* \$17

aged parmesan | garlic pita | farm egg* caesar dressing

🍷 GF Roasted Golden* & Red* Beets \$17

arugula | toasted salty pistachios | goat cheese | citrus maple vinaigrette

🍷 GF Vega Farm Root Vegetable Salad \$19

fresh burrata | Vega Farm lettuce* | toasted pecan | pickled red onion* | pepita | spiced cider vinaigrette

KIDS MEALS

Buttered Pasta \$9

elbow macaroni | butter | parmesan

Kids Flatbread Pizza \$17

fresh tomato sauce | mozzarella

ENTREÉS

"GLT" \$24

beef & lamb gyro | tomatoes* | romaine lettuce* | greek yogurt ranch aioli | sourdough

• comes w/ greek potato salad evoo | celery | hardboil farm egg •

🍷 Cavatelli Cacio e Pepe \$24

housemade pasta | pecorino romano & parmesan

Wild Boar Bolognese \$29

farm egg* handmade pappardelle | pecorino & parmesan

Vega Burger \$24

Wagyu beef | caramelized onion | roasted garlic* aioli | American cheese | shredded romaine | tomato | house pickle | brioche | ADD Bacon \$3

• comes w/ greek potato salad evoo | celery | hardboil farm egg •

Grilled Jumbo Shrimp \$38

Israeli couscous | parmesan | citrus gremolata

GF 12-Hour Barbera Braised Short Rib \$40

creamy herb polenta | Vega Farm roasted carrots | red wine demi-glace

DESSERT

Flourless Chocolate Torte \$10

decadent chocolate | raspberry coulis | vanilla whipped cream

🍷 Louise's Walnut Cheesecake \$14

fig & apple compote | caramel sauce

ADDITIONAL BEVERAGES

Soda \$4

Coke, Diet Coke, Sprite

Iced Tea Bottle \$4

Unsweetened

Lemonade \$4

• Make it Strawberry or Peach for \$1.50 •

Sparkling Pellegrino \$5

Kids Organic Juice Box \$4

Fresh Brewed Coffee \$5

Beer \$7

Michelob Ultra

Local Craft Beer \$8

Agua Santa Mexican Craft Lager or Figueroa Mtn. Hoppy Poppy IPA

Non-Alcoholic Beer \$8

Heineken 0.0 or Figueroa Mtn. Zero Proof Hoppy Poppy

* = From Our Farm - 18% gratuity added to parties of 10 or more.
Eating raw or undercooked fish, or eggs increases the risk of food borne illnesses. Every effort will be made to accommodate food allergies.