

## SMALL BITES

**Charcuterie & Cheese Board** For 2 \$24 For 4 \$38  
*prosciutto di parma | salame piccante | salame al finocchio |  
pecorino di montalcano al tartufo | camembert | hatch chili  
Utah cheddar | marinated olives | grilled farm vegetables\* |  
house pickles\* | pita*

**Dip Trio Platter** \$18  
*hummus | olive tapenade | feta mint tzantziki | grilled pita*

## APPETIZERS

**Seasonal Farm Soup** \$10  
*daily | ask your server*

**Fire Roasted Cauliflower\*** \$18  
*hummus | za'atar seasoning*

**Deviled Farm Eggs\* & Blue Crab** \$21  
*smoked trout roe | scallion*

**Baked Brie** \$22  
*mostarda | apples | crostini*

**Lamb & Pork Meatballs** \$22  
*chickpea tomato Sauce | feta mint tzantziki*

**Hamachi Crudo** \$23  
*shaved sweet onion\* | lemon | olive oil | red jalapeño\* |  
scallion | crisp garlic\**

**Lamb Chops** \$25  
*balsamic glaze | lemon*

**Margherita Flatbread** \$18  
*hand torn basil\* | fresh tomato\* sauce | mozzarella*

**Bacon & Caramelized Fennel Flatbread** \$25  
*whipped ricotta | wild mushroom | caramelized fennel*

## SALADS

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

**Caesar Romaine\*** \$15  
*aged parmesan | garlic pita | farm egg\* caesar dressing*

**Roasted Golden\* & Red\* Beets** \$15  
*arugula | toasted salty pistachios | goat cheese | citrus  
maple vinaigrette*

**Vega Farm Root Vegetable Salad** \$18  
*fresh burrata | Vega Farm lettuce\* | toasted pecan | pickled  
red onion\* | pepita | spiced cider vinaigrette*

## ENTREÉS

**"GLT"** \$24  
*beef & lamb gyro | tomatoes\* | romaine lettuce\* | greek  
yogurt ranch aioli | sourdough*  
• served with a side salad with citrus vinaigrette •

**Cavatelli Cacio e Pepe** \$22  
*housemade pasta | pecorino romano & parmesan*

**Wild Boar Bolognese** \$28  
*farm egg\* handmade pappardelle | pecorino & parmesan*

**Vega Burger** \$19  
*wagyu beef | thousand island | shredded romaine | house  
pickle | sesame bun*  
• served with roasted fingerling potatoes •

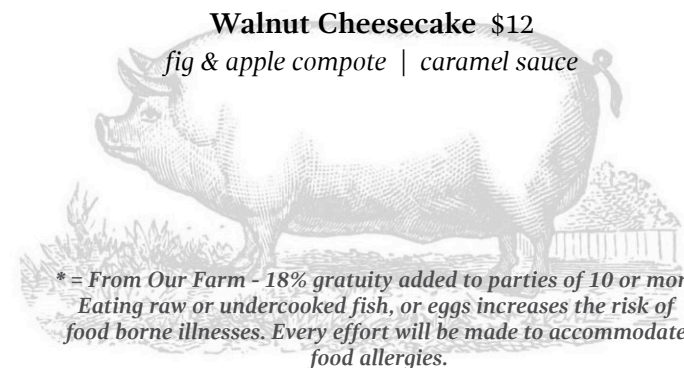
**Grilled Jumbo Shrimp** \$36  
*Israeli couscous | parmesan | citrus gremolata*

**12-Hour Barbera Braised Short Rib** \$38  
*creamy herb polenta | Vega Farm roasted carrots | red wine  
demi-glaze*

## DESSERT

**Kabocha Squash Custard** \$11  
*cinnamon whipped cream | candied pepitas*

**Walnut Cheesecake** \$12  
*fig & apple compote | caramel sauce*



\* = 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.

**WEEKEND  
BRUNCH**

Every Saturday & Sunday  
10-am - 1pm  
[www.vegaineyardandfarm.com](http://www.vegaineyardandfarm.com)