FARMSHOP

est. 2013

lunch

PIZZA

California Tomato double 8 dairy fior di latte, basil, parmesan, olive oil & sea salt 24

Caramelized Meyer Lemon charred kale pesto, double 8 dairy mozzarella, smoked mozzarella pecorino, parmesan & marshall's farm honey 24

Wild Mushroom smoked mozzarella, parmesan, pecorino, garlic confit, mama lil's peppers & arugula 24

Fennel Sausage pepperoni spiced butternut squash, peppadew peppers, garlic confit, honey & smoked mozzarella 24

Ezzo Pepperoni di napoli tomato, double 8 dairy fior di latte, red onions, parmesan & oregano 24

NEXT

Avocado Hummus pistachio salsa verde, nigella seeds & house made pita 18

Citrus Marinated Olives peppadew peppers, ras el hanout, sheep milk feta & marcona almonds 13

Butternut Squash Soup coconut milk & candied pepita seeds 18

Citrus Cured Hamachi* blue corn tostada, passion fruit, pepita salsa macha, avocado crema & toasted sesame seeds 22

Risotto Fritters Suppli al Telefono aquarello arborio rice, basil pesto aioli, sun dried tomatoes & smoked mozzarella 21

Smoked Salmon* farmer's cheese, pickled red onions, capers, pistachio salsa verde & seeded loaf 24

Crispy Marble Potatoes marcona almond romesco sauce, garlic aioli & wild herbs 17

Di Stefano Burrata crispy baby artichokes, zarate farms warren pears, pomegranate & herbed walnuts 24

County Line Harvest Baby Lettuces shinko pears, laura chenel goat cheese, marcona almonds & citrus vinaigrette 19

Cheesemonger Board cypress grove humboldt fog, point reyes toma, cowgirl creamery mt. tam brie quince paste, dried fruit, jim's red walnuts & seeded loaf 26

ENTREES

Tomales Bay Egg Frittata
garlic confit, caramelized onions, pee wee potatoes, smoked mozzarella, arugula & della fattoria crostini 24

Demkota Ranch Grilled Flat Iron Steak*
warm salad of fingerling potatoes, broccoli di ciccio, mama lil's peppers, pickled red onion, whole grain mustard & bellwether farms crème fraîche 40

Seared Ora King Salmon*
pearled farro, delicata squash, squash puree & hazelnut salsa 39

Angry Crab Spaghetti Nero Pasta
alle-pie 'nduja sausage, local dungeness crab meat, herbed walnuts, torn basil & calabrian chili pesto 38

Housemade Pastrami Sandwich
sonoma brinery raw kraut, mendocino hot and sweet mustard, spring hill farms cheddar, multi grain toast bread and butter pickles & potato salad 24

Mushroom Duxelles Pasta
house-made porcini campanelle pasta, chanterelle mushrooms, baby kale & pecorino 32

Solano Farms Slow Roasted Sweet Potato
curried red lentils, bloomsdale spinach, coconut milk, cashew chili crunch & pickled crudités 29

Poached Chicken Salad
baby gem lettuce, shaved radishes, coachella valley dates, herbed walnuts, hard boiled egg & cacio e pepe vinaigrette 25

Shawarma Spiced Swordfish Skewer
dill yogurt, marinated cucumbers, quinoa tabbouleh, torn herbs & za'atar rubbed pita 37

FROM THE FIELDS

Star Route Farms Roasted Beets
laura chenel goat cheese & poppy seeds 16

Feather River Crown Broccoli
buttermilk vinaigrette, bread crumbs & crispy capers 17

Wood-Fired Bread
della fattoria pane de siciliano & california olive oil 9

*served raw or undercooked or contain raw or undercooked ingredients

*consuming raw or undercooked meats, shellfish, or egg may increase your risk of food born illness

*a 4% Small Business Surcharge is added to all checks to help offset rising costs, including wages, insurance and operations, of running a locally owned restaurant

*a 20% service charge will be applied to all parties of 7 or more