

Farm to Fork Brunch

Two Course Prix-Fix \$39

INCLUDE

HALF CARAFT OF DOUBLE BUBBLE

9 oz of prosecco & seasonal Zeal Kombucha

TOMATO SALAD

feta cheese, mixed greens, herbed olive oil, pickled onions,
balsamic reduction, fresh dill

VEG SHAKSHUKA

baked 'Just' Egg in a rich tomato & eggplant sauce,
burnt goat cheese, chives & sliced crostini

**GF option available*

Farm to Fork Dinner

Four Course Prix-Fix \$50

STARTER

HEIRLOOM TOMATO SALAD

house made feta cheese, mixed greens, herbed olive oil,
pickled onions, balsamic reduction, fresh dill

ARITCHOKE & BANANA BLOOSOM 'CRAB' CAKE

"crab meat" formed into a Maryland style cake, served w/ remoulade,
purple cabbage & onion slaw, herb oil, wasabi micro greens & fresh chives

FIG & TOMATOES FLATBREAD

baked flat bread with house marinara sauce, goat cheese,
fresh oregano, heirloom tomatoes & fresh figs. Topped with
cashew parmasan, sweet basils & balsamic reduction

DESSERT

PANNA COTTA

creamed fava bean & soy milk panna cotta, black berry reduction,
topped with lemon lime granita & fresh berries

FEATURED DRINKS

GINGER PEACH MINT SHRUBS - 6.5

topped with seasonal flavored kombucha by KC kombucha

GINGER PEACH MARGARITA - 10.5

housemade ginger peach puree, tequilla, lime



Featured Farm: H & K Farms



Rio Linda, Sacramento, California