

SHARED PLATES



FEAST FRIES GF DF V
artichoke aioli

7



ROASTED BEET NACHOS DF V
crispy wontons, cilantro almond pesto, scallion, citrus aioli, shishito pepper

13

BLISTERED SHISHITOS GF DF V

shishito peppers, togarashi, fingerling potatoes, onion petals, wasabi aioli, local honey

13

LETTUCE WRAPS GF DF

grilled chicken thighs, spiced cucumbers, scallions, daikon radish slaw, sweet chili, + sesame aioli

14

SEASONAL BURRATA V

chefs selection from feast farms harvest, burrata + grilled bread

14

ARTISAN CHEESE BOARD V

Preserves, fresh + dried fruit, honeycomb, spiced nuts, lavoush crackers
ADD CHARCUTERIE +10

24

SWEET POTATO + TURKEY MEATBALLS

goat cheese polenta, garlic onion jam, pickled pepper relish

16

SOUP + SALAD

BOWL OF TURKEY CHILI GF

tomatillo, white beans, roasted peppers, poblano cream, crispy tostadas

9

SOUP OF THE DAY

ask your server

9

THE HOUSE SALAD GF DF VEGAN

ADD: CHICKEN +7 | TOGARASHI SALMON +10
farm greens, jicama, rainbow carrots, spiced pepitas, roasted corn + mango relish, citrus cilantro chili vinaigrette

14



THE FIGGY GREEN SALAD GF

ADD: CHICKEN +7 | TOGARASHI SALMON +10
farm greens, mission figs, shaved apple, pickled red grapes, billionaire bacon, gorgonzola, hazelnuts, pickled fennel, fried brussels sprouts, whole grain mustard vinaigrette

16

FEAST FARMS KALE SALAD GF V

ADD: CHICKEN +7 | TOGARASHI SALMON +10
farm kale + greens, parmesan, crispy garlic, power seed mix, lemon garlic vinaigrette

15

MOVEABLE FEAST

DINNER MENU

MAINS

THE GRILLED CHICKEN SANDWICH

16

soft melted brie, red grapes, billionaire bacon, MF sauce, greens, toasted multigrain, served with feast fries + artichoke aioli



FEAST BURGER

18

grass fed beef, seared halloumi cheese, pickled fennel, arugula, slow roasted tomato, cucumber, roasted black garlic aioli, preserved lemon, served with feast fries + artichoke aioli
~ add egg +1.5 sub salmon +5

AVOCADO BLT

BURGER

18

grass fed beef, billionaire bacon, farm tomatoes avocado bib, aged cheddar + black garlic aioli, served with feast fries + artichoke aioli
~ add egg +1.5 sub salmon +5



THE MARKET BOWL GF DF VEGAN

18

black rice, turmeric cauliflower, dill cashew crema, rainbow carrots, roasted wild mushrooms, slaw
ADD: CHICKEN +7 | TOGARASHI SALMON +10

GRILLED 1/2 CHICKEN GF

29

farm-raised non-gmo chicken, herbed rice, turmeric pickled cauliflower, cilantro yogurt, preserved lemon arugula salad

STEAK + FEAST FARMS GF

VEGGIES

45

ribeye, smashed fingerlings, feast farm veggies + creamed feast farms kale + swiss chard

URFA SALMON GF DF

29

middle eastern chili pepper crusted salmon, red pepper romesco, grilled asparagus, cous cous, preserved lemon arugula salad

BE SURE TO CHECK OUT OUR MARKET + DELI CASES FOR FEAST FARM PRODUCE. COOKIES. MEALS TO GO + MORE!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DESSERT



FLOURLESS CHOCOLATE CAKE GF V
smoked sea salt crumble + seasonal fruit

8

APPLE RICOTTA CAKE GF V

almond cake, dehydrated apples + salted caramel

8

CUPCAKE OF THE DAY

bakers' daily offering

5

DAILY SPECIALS



FISH + CHIPS DF (FRIDAY)

almond + panko crusted wild caught walleye, grilled farm zucchini + green beans, malt vinegar powder fries, golden beet tartar sauce

22



FRIED CHICKEN SAMMIE (SATURDAY)

panko fried chicken, housemade buffalo, dill yogurt, rhuburb jam slaw, + house farm pickles
~ served with feast fries

17

SIDES

1/2 AVOCADO 2.50
SMOKED PAPRIKA SWEET POTATO WEDGES 5.50
FEAST FARM VEGGIES 7
SUB GLUTEN FREE BUN/ TOAST 2

BEVERAGES

HOUSE COFFEE 3
ICED COFFEE 3.50
CAPPUCCINO 4.50
CAFE AU LAIT 4
LATTE | HOT OR ICED 4
TEA BY RISHI TEA 4

BLACK TEA | earl grey • china breakfast
GREEN TEA | jade cloud
HERBAL | turmeric ginger • butterfly pea flower • peppermint green tea
WHITE TEA | white peony

ICED TEA 4
KOMBUCHA ON TAP 5
ask server

SYRUP, ALMOND MILK, OR OAT MILK +.75
SINGLE ESPRESSO SHOT +2.50

