

# PHARM TABLE



APOTHECARY KITCHEN

## APPETIZERS

### GINGER MEAL STARTER

Spoon of house-pickled ginger, lime juice, turmeric, raw local honey, Himalayan salt, fresh herb  
3

### PROBIOTIC PLATE

Assortment of house ferments and citrus pickles: sumac onions, red cabbage slaw, turmeric sauerkraut, carrot pickle  
6

### CILANTRO COCONUT GUACAMOLE

Hass avocados, cilantro, ginger, coconut, lime, collard leaf shells, heirloom corn tortillas, super-seed garnish  
13

### ISRAELI STYLE HUMMUS & VEGETABLES

Garbanzos, organic tahini, lemon juice, olive oil, cauliflower shawarma, beets, walnut muhammara  
*Choice of Lavash flatbread or heirloom corn tortillas*  
16

### PERUVIAN CEVICHE

Flash-marinated Scottish Faro Isle salmon tiradito, leche de tigre, sweet potato purée, toasted sesame oil  
14

### LOCAL MUSHROOM CEVICHE

Locally sourced smoked mushrooms, tamari leche de tigre, sweet potato purée, toasted sesame oil  
12

## BRUNCH

### FARM TO TABLE TACOS

Heirloom corn tortillas, locally sourced mushrooms, chintestle paste, black beans, red cabbage fennel slaw, Asian pickled carrot slaw, hemp seed salsa, cilantro  
12

Substitute 2 collard leaf shells \$3

### FISH TACOS

Seasonal fish, heirloom corn tortillas, guacamole, Asian pickled carrot slaw, hemp seed salsa, cilantro  
16

Substitute 2 collard leaf shells \$3

### HUEVOS CON MOLE VERDE

(2) Farm eggs, black beans, non-GMO corn tortillas, mole verde, sumac pickled onions  
14

### GRASS FED BEEF SHORT RIBS

Braised 44 Farms boneless beef short ribs, seasonal greens, Georgian tomato ragout, red cabbage slaw, sauerkraut  
20

### DETOXING KITCHARI

Curried red lentils, seasonal greens and squash, red cabbage slaw, cilantro coconut chutney, pepitas  
*Choice of basmati rice or sweet potato rice*  
13

### BERRY PANCAKES

Gluten-free dairy free pancakes, maple syrup, blueberry chutney, fresh berries  
13

### SWEET POTATO WAFFLES, ASIAN PEAR CHUTNEY

Sweet potato waffles, Asian pear chutney, pure maple syrup, sweet potato puree  
16

### OVERNIGHT OATS

gluten free organic oats, oat milk, strawberry saffron compote, spices, chia seeds  
12

\*please allow up to 45 minutes for waffles during brunch service.

## BRUNCH MENU

Weekends 10am-3pm

## BRUNCH COCKTAILS

### MIMOSA GLASS...7 / CARAFE...34 (SIX SERVINGS)

Cava served with your choice of grapefruit, pomegranate, orange juice

### SANGRE VERDE...14

House smoked tomatillo green bloody mary.  
*Choice of spirit: Vodka, blanco tequila, mezcal*

## SPECIALTIES

### GRAVLAX BOARD

Salt-cured and beet-stained Ora King salmon gravlax, almond cheese, citrus pickled vegetables, ferments  
*Choice of \*Lavash flatbread or heirloom corn tortillas*  
25

Add oyster mushroom ceviche \$6

## SOUPS & SALADS

### PLANT BASED SOUP

Cup 5  
Bowl 7

Pureed soup made with seasonal produce

### CUCUMBER AND HERB SALAD

Mint, basil, cilantro, cucumber, tomatoes, Mediterranean lemon vinaigrette  
10

### ROASTED BEET SALAD

Local greens, roasted beets, almond herb cheese sumac lemon cashew dressing, sumac pickled onions  
13

### THAI ZUCCHINI NOODLE SALAD

Zucchini noodles, local greens, Asian pickled carrot slaw, fresh herbs, coconut cashew crumble, almond butter pad Thai sauce  
13

### GREEN GODDESS SALAD

Local greens, roasted vegetables, hemp seeded avocado, red cabbage fennel slaw, pepita seeds, green goddess cashew tahini dressing  
14

### KID'S PANCAKES

10

### KID'S SWEET POTATO WAFFLES

12

## PROTEINS

Customize small plates and salads

### FARM EGG

Regenerative farm egg  
3

### HEMP-SEEDED AVOCADO

Half avocado with hemp seeds  
4

### PERSIAN CHICKEN

Cooks Venture regenerative chicken in parsley, onion, garlic  
6

### BEEF KEFTA

Pure Pastures regenerative grass-fed beef, Persian spices  
6

### SALMON

Scottish Faro Isle Salmon, pan seared  
11

## EXTRAS

Customize small plates and salads

### BASMATI RICE

Aged basmati rice cooked with spices  
5

### BLACK BEANS

Black beans cooked with digestive herbs, spices  
5

### ROASTED VEGETABLES

Shawarma spices  
6

### TURMERIC DILL SAUERKRAUT

4

### SPICY HOUSE SALSA

2

### HEIRLOOM CORN TORTILLAS

2 organic non-GMO corn tortillas from La Margarita Tortilleria  
3

### SWEET POTATO RICE

Grated sweet potato roasted, garam masala  
6

### HOUSE PICKLES

Choice of: Sumac onions, red cabbage slaw, carrot pickle  
4

### LAVASH FLATBREAD

\*Contains gluten  
5

### ASIAN PEAR CHUTNEY

4

### MAPLE SYRUP

2

## EVENTS

### MEZZE HOUR

Wednesday-Saturday  
3pm-5pm

*Something to nourish you between lunch and dinner. Select wine, cocktails, and zero proof beverages.*

### WINE WEDNESDAYS *(select dates)*

One hour of tasting instruction + 4 wines + paired snacks from Pharm Table.  
\$35 6pm-7pm  
*Reserve at pharmtable.com*



A proceed of monthly sales go to support World Central Kitchen #chefsfortheworld

20% Gratuity on parties of 5 or more guests

No more than 2 credit card payments preferred

90 min free parking validation