

PHARM TABLE



APOTHECARY KITCHEN

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 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

SEEDED SALAD WITH EUPHRATES MINT CITRUS VINAIGRETTE

Seasonal greens, fresh herbs, radishes, cucumbers, sesame seeds, pumpkin seeds, hemp seeds

12

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

*Contains sesame oil

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

EVENTS

WINE WEDNESDAYS [select dates]

One hour of tasting instruction + 4 wines + paired snacks from Pharm Table.

\$35 6pm-7pm

Reserve at pharmtable.com

A portion of monthly sales go to support World Central Kitchen

#chefsfortheworld



APPETIZERS

GINGER MEAL STARTER

Spoon of house-pickled ginger, lime juice, new harvest turmeric, raw honey, pink salt, fresh mint

3

HOUSE FERMENTS

Seasonal lacto-fermented vegetables

8

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, roasted seasonal vegetables, 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 RIB

Braised 44 Farms boneless beef short rib, Georgian tomato ragout, turmeric dill sauerkraut, pickled red cabbage

26

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

PROTEINS

Add additional protein to any dish

FARM EGG

Regenerative farm egg

3

HEMP-SEEDED AVOCADO

Half avocado with hemp seeds

5

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

5

BLACK BEANS

5

ROASTED VEGETABLES

6

TURMERIC DILL SAUERKRAUT

4

SPICY HOUSE SALSA

2

HEIRLOOM CORN TORTILLAS

3

SWEET POTATO RICE

6

LAVASH FLATBREAD

*Contains gluten

5

ASIAN PEAR CHUTNEY

4

MAPLE SYRUP

2

We anaerobically compost all organic waste as well as actively support regenerative farming through our selection of vendors at

Pharm Table

#saveoursoil



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