

# PHARM TABLE



APOTHECARY KITCHEN

## AMUSE-BOUCHE

### GINGER MEAL STARTER

Spoon of house-pickled ginger, lime juice, new harvest turmeric, raw honey, pink salt, fresh mint  
3

## STARTERS

### 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

### SUMMER BEETS

House-made red wine vinegar, salt cured sumac roasted beets, cashew cream  
15

## FIRST COURSE

### 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

### 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*  
16

### GREEN GODDESS SALAD

Local greens, roasted vegetables, hemp seeded avocado, red cabbage fennel slaw, pepita seeds, green goddess cashew tahini dressing  
16

## DINNER MENU

### 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

### SECOND COURSE

#### SWEET POTATO KITCHARI

Curried red lentils, seasonal greens and squash, red cabbage slaw  
cilantro coconut chutney, pepitas  
16

#### ZA'ATAR CRUSTED SALMON

Scottish Faro Isle Salmon, Palestinian za'atar, walnut muhammara, Mediterranean salad  
32

#### GRASS FED BEEF SHORT RIB

Braised 44 Farms boneless beef short rib, Georgian tomato ragout, turmeric dill sauerkraut, pickled red cabbage  
26

## PROTEINS

Add additional protein to any dish

### 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

### FARM EGG

Regenerative farm egg  
3

### HEMP-SEEDED AVOCADO

Half avocado with hemp seeds  
5

### 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

*We proudly feature ingredients from our micro-pharm on the dinner menu!*

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

*Pharm Table*

**#saveoursoil**



## EVENTS

### WINE WEDNESDAYS *[select dates]*

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

## HOURS

### BRUNCH

Weekends  
10am-3pm

### LUNCH

Wednesday-Saturday  
11am-3pm

### DINNER

Wednesday-Thursday  
5pm-9pm

### Friday-Saturday

5pm-10pm  
*Reserve at pharmtable.com*

*A portion 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