

PHARM TABLE



APOTHECARY KITCHEN

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

SMALL PLATES

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

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

LUNCH MENU

11am-3pm

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

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

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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