

# 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

### 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

## 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

### 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**

## 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.*