

# 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  
14

### ISRAELI STYLE HUMMUS & VEGETABLES

Garbanzos, organic tahini, lemon juice, olive oil, roasted seasonal vegetables, 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  
15

### LOCAL MUSHROOM CEVICHE

Smoked local mushrooms, tamari leche de tigre, sweet potato purée, toasted sesame oil  
14

## 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, house ferments 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

Seasonal greens, fresh herbs, radishes, cucumbers, super seeds, Euphrates mint citrus vinaigrette

13

### ROASTED BEET SALAD

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

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*

16

### GREEN GODDESS SALAD

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

16

## 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.

\$45 6pm-7pm

Reserve at [pharmtable.com](http://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](http://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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*