



*the science of life*

*Our menu selection is assembled through an Ayurvedic lens for digestion from lightest to heaviest. Our ingredients are hyper-local yet globally inspired, and change with the seasons.*

*-kitchen fee-*

*A 3% service charge will be added to each guest check to ensure competitive compensation for our team. If you would like this charge removed simply let us know.*

*Thank you for your kindness and support*

*scan the QR code below for additional menus*



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

**GINGER MEAL STARTER** AMUSE-BOUCHE 3  
Citrus pickled ginger to kindle the digestive fire

**PLANT BASED SOUP** CUP 6 BOWL 8

**BLACKBERRY GUACAMOLE** 14  
Cilantro coconut chutney, blackberries, heirloom corn tortillas  
Seasonal crudites vegetables 6

**SUPER SEED HUMMUS** 9  
Palestinian za'atar, tahini, garbanzos  
Seasonal crudites vegetables 6

**DAL MAKHANI** 14  
Urad and chana dal, makhani sauce, fermented tomato water

**PERUVIAN NIKKEI CEVICHE**  
Turmeric leche de tigre, toasted sesame, sweet potato  
Smoked mushroom 14  
Scottish Faro Isle Salmon 15

**SPICE ROUTE BEETS** 15  
Urfa chile, cashew labne, easter radishes, fresh herbs

**HEIRLOOM CORN TACOS**  
substitute collard shells for tortillas  
**SPECIALTY MUSHROOM TACO** 8  
**ZA'ATAR CRUSTED FISH TACO** 9  
**WAGYU BEEF SHORT RIB TACO** 9  
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**ANTOJITOS PLATTER** 45  
3 tacos {one of each}  
side of guacamole, house salsas, sumac pickled onions

**GREEN GODDESS SALAD** 15  
Sesame seed avocado, braised fennel, red cabbage, wilted greens

**HERB SALAD** 12  
Euphrates mint vinaigrette, seasonal greens, super seeds

**PUNJAB LENTIL KITCHARI** 16  
Curry leaf, red lentils, aged basmati rice, coconut cilantro chutney

**DARK LEAFY GREEN SAAG** 14  
Cashew cream, caramelized turmeric onions, farofa

**OYSTER MUSHROOM MASALA** 26  
Garam masala, ginger, tomato, mustard seed

**ZA'ATAR CRUSTED SALMON** 28  
Scottish Faroe Isle salmon, green tahini sauce

**GEORGIAN RAGOUT** 32  
Georgian spices, smoked mushrooms, tomato, turmeric kraut  
Wagyu beef short rib (grass-fed)

**FENNEL FROND GREEN CURRY**  
Thai-inspired "spicy" curry, coconut milk, basmati rice  
Vegetarian stir fry 20  
Pure Pastures lamb larb (regenerative) 29

**PROTEINS** customize any plate

**PASTURE RAISED CHICKEN THIGH** (regenerative) 7

**SCOTTISH FAROE ISLE SALMON** (sustainable) 10

**WAGYU BEEF SHORT RIB** (grass-fed) 12

**NEST FARM EGG** (regenerative) 3

**HEMP SEED AVOCADO** 5



artwork by  
Rikkianne Van Kirk