



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

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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

INDIA MEETS MEXICO GUACAMOLE 14
Cilantro coconut chutney, seasonal herbs, berries, heirloom corn tortillas
Seasonal crudité vegetables 6

SUPER SEED HUMMUS 14
Palestinian za'atar, tahini, garbanzos
Seasonal crudités vegetables 6

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 CORNTACOS
substitute collard shells for tortillas
*to maintain the integrity of the tortillas, tacos come out as they are ready

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 16
Sesame seed avocado, braised fennel, red cabbage, wilted greens

HERB SALAD 14
Euphrates mint vinaigrette, seasonal greens, super seeds

ZUCCHINI NOODLE BOWL 18
Almond butter pad thai, fresh herbs, toasted cashew coconut crumble

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

GOLDEN CAULIFLOWER SHAWARMA 22
Turmeric black pepper ghee, cumin cashew cream, swiss chard, saffron raisins

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