

MOVEABLE FEAST

DINNER MENU

MAINS

THE GRILLED CHICKEN SANDWICH

17

French brie, red grapes, billionaire bacon, MF sauce, greens, toasted multigrain, served with feast fries + artichoke aioli



FEAST BURGER

19

**grass fed** beef, seared halloumi cheese, pickled fennel, arugula, slow roasted tomato, cucumber, roasted black garlic aioli, preserved lemon, served with feast fries + artichoke aioli  
~ add egg +1.5 sub salmon +5

AVOCADO BLT BURGER

19

**grass fed** beef, billionaire bacon, farm tomatoes, avocado, bib lettuce, aged cheddar + black garlic aioli, served with feast fries + artichoke aioli  
~ add egg +1.5 sub salmon +5



THE MARKET BOWL

18

GF DF VEGAN

black rice, turmeric cauliflower, dill cashew crema, rainbow carrots, roasted wild mushrooms, slaw  
~ add chicken +7 togarashi salmon +12 steak +14

GRILLED 1/2 CHICKEN

GF

29

farm-raised non-gmo chicken, herbed rice, turmeric pickled cauliflower, cilantro yogurt, preserved lemon arugula salad

SUMMER GREEN PASTA

V

18

bucatini with a vibrant herb + Feast Farms greens sauce, blistered tomatoes, crunchy garlic  
~ add chicken +7 togarashi salmon +12 steak +14

GRILLED FILET + GARLIC KALE

GF

45

sweet potato crisps, lingonberry demi, herb oil + arugula salad

URFA SALMON

DF

29

middle eastern chili pepper crusted salmon, red pepper romesco, grilled asparagus, cous cous, preserved lemon arugula salad

ZA'ATAR BRANZINO

GF

28

crispy potatoes, green garlic tahini, grilled lemon, Feast Farm baby carrots, za'atar lemon yogurt, arugula salad

SHARED PLATES



FEAST FRIES GF DF V

artichoke aioli

8



ROASTED BEET NACHOS DF V

crispy wontons, cilantro almond pesto, scallion, citrus aioli, shishito pepper

14

BLISTERED SHISHITOS GF DF V

shishito peppers, togarashi, fingerling potatoes, onion petals, wasabi aioli, local honey

14

LETTUCE WRAPS GF DF

grilled chicken thighs, spiced cucumbers, scallions, daikon radish slaw, sweet chili, + sesame aioli

16

SEASONAL BURRATA V

chefs selection from feast farms harvest, burrata + grilled bread

15

ARTISAN CHEESE BOARD V

Preserves, fresh + dried fruit, honeycomb, spiced nuts, lavoush crackers  
~ add charcuterie +10

24

SWEET POTATO + TURKEY MEATBALLS

goat cheese polenta, garlic onion jam + crispy sweet potato curls

16

SOUP + SALAD

BOWL OF VERDE TURKEY CHILI GF

tomatillos, white beans, roasted peppers, poblano cream, crispy tostadas

10

SOUP OF THE DAY

ask your server

9

THE HOUSE SALAD GF DF VEGAN

farm greens, jicama, rainbow carrots, spiced pepitas, roasted corn + mango relish, citrus cilantro chili vinaigrette

~add chicken +7 togarashi salmon +12 steak +14

15



THE FIGGY GREEN SALAD GF

farm greens, mission figs, shaved apple, pickled red grapes, billionaire bacon, gorgonzola, hazelnuts, pickled fennel, fried brussels sprouts, whole grain mustard vinaigrette

~add chicken +7 togarashi salmon +12 steak +14

16

FEAST FARMS KALE SALAD GF V

farm kale + greens, parmesan, crispy garlic, power seed mix, lemon garlic vinaigrette

~ add chicken +7 togarashi salmon +12 steak +14

16

DESSERT



FLOURLESS CHOCOLATE CAKE GF V

smoked sea salt crumble + seasonal fruit

10

LEMON RICOTTA CAKE GF V

almond cake, + seasonal berries

10

CUPCAKE OF THE DAY

bakers' daily offering

6

SIDES

1/2 AVOCADO

2.50

6

SMOKED PAPRIKA SWEET POTATO WEDGES

8

FEAST FARM VEGGIES

2

SUB GLUTEN FREE BUN/ TOAST

DAILY SPECIALS

TUESDAY

TACO TUESDAY (DINNER ONLY)

chef's seasonal selection



FRIDAY

FISH + CHIPS DF (DINNER ONLY)

almond + panko crusted wild caught walleye, grilled zucchini, green beans, golden beet tartar sauce, malt vinegar powder fries

24

SATURDAYS (ALL DAY)

FRIED CHICKEN SAMMIE

panko fried chicken, housemade buffalo sauce, dill yogurt, rhubarb jam slaw + house farm pickles ~ served with feast fries

18

BE SURE TO CHECK OUT OUR MARKET · DELI CASES FOR FEAST FARM PRODUCE, COOKIES, MEALS TO GO · MORE!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.