



g r e e n s
RESTAURANT

PEAK-SEASON SPRING

FIRST BITES

Coconut Risotto Cake | v, gf 4
green curry cream, green papaya

'Fava-cado' Toasts | v, gfp 4
fava beans, avocado, dill, crostini

Slow Roasted Pecans | v, gf 5
chile, orange zest

Marinated Olives | v, gf 5
tarragon, orange peel

SOUPS & SALADS

Soup of the Day | v, gf 11

Coral Lentil Dal | v, gf 11

Black Bean Chili | vp, gf 13
cheddar, crema, pepita salsa

Baby Lettuces | v, gf 8
house dressing

Green Garlic Kale Caesar | vp, gfp 13
roasted cauliflower, farro,
ciabatta croutons, Grana Padano

Strawberry Salad | v, gf 13
baby lettuces, carrot, jicama, daikon,
Thai basil, creamy sesame dressing

Snap Pea Salad | vp, gf 13
mint, red onion, almonds, feta cheese,
pea shoots, champagne vinaigrette

GRAINS

House Bread | vp 8
cultured butter

Cornbread | vp 6
honey butter

Brown Rice | v, gf 5

Couscous | v 5
lemon oil, raisins

Wild Mushroom Dumplings | v 11
cabbage, carrot, ginger broth
add a dumpling +3

Roasted Hakurei Turnips | vp, gf 12
lemon butter, Calabrian chiles, capers, garlic confit

Fried Yuca | v, gf 12
chimichurri, pickled beets

Fresh Spring Roll | v, gf 15
tofu, pickled vegetables, cucumber, rice noodles,
beech mushroom salad, peanut sauce

Cannellini Bean Dip | v, gfp 15
herbed confit green garlic & shallot oil, fresh pita

Cauliflower Quinoa Griddle Cakes | vp, gf 16
lemon, scallions, feta cheese, snap peas,
English pea puree, shaved fennel
add a cake +4

Seasonal Sampler | vp, gfp 19
Original Blue, pickled cauliflower & beets, warm
roasted fennel, seasonal compote, ciabatta

Creamed Spinach Pizza 25
Artichokes, mozzarella, asiago, thyme, chili flakes

Roasted Cabbage & Giant Bean Tagine | v, gf 26
a light & flavorful Moroccan-inspired stew
ginger turmeric broth, ras al hanout, harissa oil,
fava beans, cilantro

Khaman Dhokla | v, gf 28
a savory turmeric & English pea steamed cake
cashew lime crema, cilantro mint chutney,
English pea tadka, grilled asparagus & maitakes

Spring Vegetable Piccata | gf 29
lemon caper sauce, green garlic mashed potatoes,
sautéed spinach, baby carrots, snap peas, pearl onions

Fresh Pappardelle Pasta | v 29
roasted wild mushrooms, green chili crisp,
creamy sesame sauce, green garlic, cilantro

We'd like to thank our farmers for making our menus possible.

Today's menu features:

Green Gulch Farm, Iacopi Farms, Full Belly Farm, Zuckerman's Farm, Point Reyes Farmstead Creamery, Star Route Farm, Blossom Bluff Orchards, Brocaw Ranch, Marshall's Honey, Rancho Gordo, Massa Organics, Phoenix Pastificio, Shared Cultures, Vital Farms, Little Organic Farm, Central Milling, Everything Under the Sun

For parties of 6+ guests, a 20% gratuity will be added to your check.

V - vegan, VP - vegan possible | GF - gluten free, GFP - gluten free possible

GREENS COCKTAILS \$17

an Aperitif

Meyer lemon, biodynamic *Curaçao*, verjus

Seventy-Five

vodka, peach, Sorrelle Bronca *Prosecco*

Shaken & Strained

Alchermes, *Yellow Chartreuse*, tequila, lime

Stirred & Strained

Lemorton *Calvados*, RL Seale 12yr, *Curaçao*, grenadine

Teddy (served hot)

Peaty Scotch, honey, lemon

Turmeric Spritz

Sirene *Americano Bianco*, soda

the Sling

Fords *Gin*, Alkemil *Ratafia Cherry*, Alpe *Genepy*, soda

Over pebble ice

Probitas *Rum*, Bourbon, passion fruit, lemon, Angostura

Over a big cube

Rayu *Mezcal*, Sirene *Bitter*, Etna *strawberry*, vermouth

Chocolate (served hot)

Worthy Park *Rum*, Il Mallo *Nocino*, Falernum, milk

ALCOHOL-FREE

Raspberry & Grapefruit

Navarro *Gewürztraminer* juice, verjus

Pineapple & Tamarind

Fever Tree *Tonic*, lime, verjus

Blood Orange & Ginger

Navarro *Pinot Noir* juice, verjus

Coconut & Tart Cherry

Leitz NA *Riesling*, *New Orleans Bitters*

BEERS & CIDERS

Czech-style Pilsner 12

Heater Allen 'Pils'

16oz. *Can*

Belgian-style wheat beer 10

Allagash 'White'

16 oz. *can*

Saison with Chamomile flowers 12

Perennial 'Saison de Lis'

16 oz. *can*

American Ipa 14

New Museum 'Band of Horribles'

16oz. *can*

Black lager 9

Moonlight 'Death & Taxes'

16 oz. *can*

Oude Geuze 29

Brouwerij 3 Fonteinen

375ml *bottle*

Dry Cider 10

Goat Rock 'Bounty'

12 oz. *can*

Alcohol-Free Pilsner 9

Untitled Art 'Italian Style'

12 oz. *can*

Alcohol-Free Organic Ipa 11

Sober Carpenter

16 oz. *can*

SODAS & JUICES

Navarro Vineyards Grape Juice 12

Pinot Noir | *Gewurztraminer*

Sparkling Apple Juice 14

Famille Dupont, Normandy, France

330ml *bottle*

House-Made Sodas 7

Celery | Ginger

Raspberry | Tamarind

Fever Tree Sodas 7

Soda Water|Tonic|Grapefruit

WINES BY THE GLASS

Sparkling

Prosecco, Sorelle Bronca 'Extra Dry' 13|52

Valdobbiadene, Italy NV

Sparkling Rose of **Pinot Noir**, Ultraviolet 15|60

'Manchester Ridge', Mendocino NV

Champagne, J. Lassalle, 'Cachet Or' Brut Reserve 1er 23|92

Cru, **Pinot Noir & Chardonnay & Pinot Meunier** NV

Alcohol-Free Sparkling Rose of **Tempranillo** 14|56

Thompson & Scott, La Mancha, Spain NV

White & Rosé

Sancerre Rosé of **Pinot Noir** 16|64

Château La Rabotine, Loire Valley, France 2022

Sauvignon Blanc, Delobel 'Angle Droit' 13|52

Touraine, Loire Valley, France 2022

Encruzado & Bical & Cerceal, Freire Lobo 10|40

'Vigno Branco', Dão, Portugal 2021

Malvasia Bianca, Erggelet Brothers 16|64

Contra Costa 2022

Gewürztraminer Spätlese, Pfeffingen 14|56

Pfalz, Germany 2019

Chardonnay, Talley 'Estate Vineyard' 18|72

San Luis Obispo Coast 2021

Alcohol-Free **Riesling**, Leitz 'Eins Zwei Zero' 14|56

Rheingau, Germany NV

Red

Pinotage, Scions Of Sinai 'Atlantikas' 12|48

Lower Helderberg, South Africa 2022

Gamay Noir, Caraccioli 'Escolle Vineyard' 20|80

Santa Lucia Highlands 2022

Garnacha, Josep-Maria Vendrell 'Seré' 10|40

Catalunya, Spain 2022

Cinsault, Clos de la Barthassade 'Pur C' 14|64

Languedoc, France 2022

Syrah, Vincent Paris, 16|64

Collines Rhodaniennes, France 2022

Cabernet Sauvignon, Luuma 18|72

Napa Valley 2022

Alcohol-Free **Red Wine Alternative**, Kally 16|64

'Berry Fennel', Portola Valley NV

Corkage \$25