



g r e e n s
RESTAURANT

PEAK-SEASON SPRING

FIRST BITES

Coconut Risotto Cake v, gf green curry cream, green papaya	4
'Fava-cado' Toasts v, gfp fava beans, avocado, dill, crostini	4
Slow Roasted Pecans v, gf chile, orange zest	5
Marinated Olives v, gf tarragon, orange peel	5

SOUPS & SALADS

Soup of the Day v, gf	11
Coral Lentil Dal v, gf	11
Black Bean Chili vp, gf cheddar, crema, pepita salsa	13
Baby Lettuces v, gf house dressing	8
Strawberry Salad v, gf Baby lettuces, carrot, jicama, daikon, Thai basil, creamy sesame dressing	13
Green Garlic Kale Caesar vp, gfp roasted cauliflower, farro, ciabatta croutons, grana padano	13
Snap Pea Salad vp, gf mint, red onion, almonds, feta cheese, pea shoots, champagne vinaigrette	13

GRAINS

House Bread vp cultured butter	8
Cornbread vp honey butter	6
Brown Rice v, gf	5
Couscous v lemon oil, raisins	5

Roasted Potatoes vp, gf lemon butter, dill, garlic	11
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Roasted Hakurei Turnips vp, gf lemon butter, Calabrian chiles, capers, garlic confit	12
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Fresh Spring Roll v, gf tofu, pickled vegetables, cucumber, rice noodles beech mushroom salad, peanut sauce	15
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Cannellini Bean Dip v, gfp herbed confit green garlic & shallot oil, fresh pita	15
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Cauliflower Quinoa Griddle Cakes vp, gf lemon, scallions, feta cheese, snap peas, English pea puree, shaved fennel <i>add a cake +4</i>	16
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Maitake Mushroom Reuben vp, gfp 'pastrami' spice, sauerkraut, thousand island, melted Toma Reyes cheese	19
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Artichoke Salad Sandwich vp, gfp Green garlic, basil, provolone, arugula, tomato, lemon aioli, ciabatta bun	18
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Seasonal Sampler vp, gfp Original Blue, pickled cauliflower & beets, warm roasted fennel, kumquat preserves, ciabatta	19
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Creamed Spinach Pizza Artichokes, mozzarella, asiago, thyme, chili flakes	25
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Roasted Cabbage & Giant Bean Tagine v, gf <i>a light & flavorful Moroccan-inspired stew</i> ginger turmeric broth, ras al hanout, harissa oil, fava beans, cilantro	26
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Khaman Dhokla v, gf <i>a savory turmeric & English pea steamed cake</i> cashew lime crema, cilantro mint chutney, English pea tadka, grilled asparagus & maitakes	28
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Fresh Pappardelle Pasta v roasted wild mushrooms, greens chili crisp, creamy sesame sauce, green garlic, cilantro	29
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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 COCKTAILS \$17

Raspberry & Grapefruit

Navarro *Gewürztraminer* juice, verjus

Pineapple & Tamarind

Fever Tree *Tonic*, lime, verjus

Blood Orange & Ginger

Navarro *Pinot Noir* juice, tonic, verjus

Coconut & Tart Cherry

Leitz NA *Riesling*, *New Orleans Bitters*

BEERS & CIDERS

Czech-style Pilsner

Heater Allen 'Pils'

16oz. Can

Belgian-style wheat beer

Allagash 'White'

16 oz. can

Saison with Chamomile flowers

Perennial 'Saison de Lis'

16 oz. can

American Ipa

New Museum 'Band of Horribles'

16oz. can

Black lager

Moonlight 'Death & Taxes'

16 oz. can

Oude Geuze

Brouwerij 3 Fonteinen

375ml bottle

Dry Cider

Goat Rock 'Bounty'

12 oz. can

Alcohol-Free Pilsner

Untitled Art 'Italian Style'

12 oz. can

Alcohol-Free Organic Ipa

Sober Carpenter

16 oz. can

SODAS & JUICES

Navarro Vineyards Grape Juice

Pinot Noir | *Gewurztraminer*

Sparkling Apple Juice

Famille Dupont, Normandy, France

330ml bottle

House-Made Sodas

Celery | Ginger

Raspberry | Tamarind

Fever Tree Sodas

Soda Water|Tonic|Grapefruit

WINES BY THE GLASS

Sparkling

Prosecco, Sorelle Bronca 'Extra Dry'

Valdobbiadene, Italy NV

13|52

Sparkling Rose of **Pinot Noir**, Ultraviolet

'Manchester Ridge', Mendocino NV

15|60

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

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

23|92

Alcohol-Free Sparkling Rose of **Tempranillo**

Thompson & Scott, La Mancha, Spain NV

14|56

White & Rosé

Sancerre Rosé of **Pinot Noir**

Château La Rabotine, Loire Valley, France 2022

16|64

Sauvignon Blanc, Delobel 'Angle Droit'

Touraine, Loire Valley, France 2022

13|52

Encruzado & Bical & Cerceal, Freire Lobo

'Vigno Branco', Dão, Portugal 2021

10|40

Malvasia Bianca, Erggelet Brothers

Contra Costa 2022

16|64

Gewürztraminer Spätlese, Pfeffingen

Pfalz, Germany 2019

14|56

Chardonnay, Talley 'Estate Vineyard'

San Luis Obispo Coast 2021

18|72

Alcohol-Free **Riesling**, Leitz 'Eins Zwei Zero'

Rheingau, Germany NV

14|56

Red

Pinotage, Scions Of Sinai 'Atlantikas'

Lower Helderberg, South Africa 2022

12|48

Gamay Noir, Caraccioli 'Escolle Vineyard'

Santa Lucia Highlands 2022

20|80

Garnacha, Josep-Maria Vendrell 'Seré'

Catalunya, Spain 2022

10|40

Cinsault, Clos de la Barthassade 'Pur C'

Languedoc, France 2022

14|56

Syrah, Vincent Paris,

Collines Rhodaniennes, France 2022

16|64

Cabernet Sauvignon, Luuma

Napa Valley 2022

18|72

Alcohol-Free **Red Wine Alternative**, Kally

'Berry Fennel', Portola Valley NV

16|64