



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

Beet & Citrus Salad | v, gf 13
citrus, mint, thai basil, macadamia
nuts, sushi ginger, shio koji 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,
sauteed 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:

Full Belly 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

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

Pilsner	12
Lowercase 'Soft Pilsner' <i>16 oz. can</i>	
Belgian-style wheat beer	10
Allagash 'White' <i>16 oz. can</i>	
Saison with Chamomile flowers	12
Perennial 'Saison de Lis' <i>16 oz. can</i>	
American Ipa	14
Grimm 'Side Ponytail' <i>16 oz. can</i>	
English Porter	12
Dutchess Ales 'Augur' <i>16 oz. can</i>	
Oude Geuze	29
Brouwerij 3 Fonteinen <i>375ml bottle</i>	
Dry Cider	10
Goat Rock 'Bounty' <i>12 oz. can</i>	
Alcohol-Free Pilsner	9
Untitled Art 'Italian Style' <i>12 oz. can</i>	
Alcohol-Free Organic Ipa	11
Sober Carpenter <i>16 oz. can</i>	

SODAS & JUICES

Navarro Vineyards Grape Juice	12
Pinot Noir <i>Gewurztraminer</i>	
Sparkling Apple Juice	14
Famille Dupont, Normandy, France <i>330ml bottle</i>	
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' 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 , Francois Chidaine 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 64
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

Corkage \$25