

# Gather

## Lunch

### Small Plates and Soup

<b>Little Gems salad</b> — garlic tahini vinaigrette, sea palm, breadcrumbs (v, gf*)	10
<b>Kale salad</b> – carrots, pine-nuts, capers, Fiscalini (v*, gf)	11
<b>Local lettuce salad</b> – champagne vinaigrette, almonds, radish (v, gf)	9
<b>Beet salad</b> – Point Reyes blue cheese, walnuts, radicchios (gf)	12
<b>Magruder Ranch pork terrine</b> – young onions, green garlic, parsnip, speck	13
<b>Avocado Oro Blanco grapefruit salad</b> – Curly endive, black walnuts, Espelette chili (v, gf)	11
<b>Cauliflower soup</b> – dill, carrot tops, Vadouvan (v*, gf)	5/8

*Add to any salad* – grilled chicken \$3, hard boiled farm egg \$2

### Sandwiches

<b>Broccoli-Cannellini bean</b> – white cheddar, Romaine, mustard (v*)	add bacon \$2	12
<b>Braised mushroom</b> – cashew-pepper “cheese”, winter lettuces (v)		10
<b>Wild Boar</b> – chicories, mustard, aioli		14
<b>Half sandwich and soup</b> – Choose one of the three sandwiches above with a cup of soup		11
<b>Fried egg</b> – bacon braised winter greens, citrus aioli		13

### Pizzas

<b>Spicy Tomato</b> – capers, cashew puree, chili oil, herbs (v)	16
<b>Pancetta</b> – sunchokes, pickled Mareko Fana peppers, mint	18
<b>Stinging Nettles</b> – Martin’s baby potatoes, goat cheese, leek, rosemary	18
<b>Fontinella</b> – mozzarella, tomato, olive oil & sea salt	16

*Add to any pizza* – pancetta \$3, farm egg \$2

### Desserts

<b>Chocolate chip cookie</b> (v)	2.5
<b>Citrus yogurt cake</b> – grapefruit, ginger	5
<b>Chocolate-Butternut squash tart</b> – lemon whipped cream	5

v – vegan      gf – gluten free      \* vegan or gluten free upon request

Acme Levain bread served upon request

*18% service charge included for parties of 6 or more*

We are committed to supporting local farmers and sourcing only sustainable ingredients.