### For the Table

**Student Farm Vegetables**
- Roasted pepper cheese dip and avocado hummus $6

**Korean Fried Chicken Wings**
- Pickled vegetables and kimchee $7

**Patatas Bravas**
- Spanish style twice cooked crispy potatoes with roasted pepper sauce $6

**Crispy Vegetable Gyoza**
- Soy dipping sauce $6

### For the Heart

**Chopped Salad** $6/9
- Romaine, radish, carrot, cucumber, roasted beets, sunflower seeds, and lemon vinaigrette

**Hearts of Romaine** $6/9
- Shaved Parmesan cheese, garlic croutons, and lemon-anchovy vinaigrette

**Citrus Salad** $6/9
- Local citrus, shaved fennel, arugula, feta, and pickled red onion

*Add Harris Ranch beef fillet medallion $13/16,*
*Add Mary’s chicken breast $12/15,*
*Add Wild Alaskan Salmon $13/16*
*Add Falafel $9/12*

### For the Soul

**Roasted Portobello Mushroom Linguine**
- Kale pesto, portobello mushrooms, roasted peppers, chili, and pumpkin seeds $10
- Add Mary’s chicken breast $6

**Grilled Mary’s Chicken Breast**
- Layered with fresh mozzarella, roasted tomato sauce, and crispy bread crumbs, served with Parmesan polenta and student farm greens $14

**Togarashi Seared Wild Alaskan Salmon**
- Soy glaze, furakake rice, crispy nori, wasabi avocado smear, and cucumber salad $16

**Grilled Harris Ranch Beef Filet Medallion**
- Yukon mashed potato, herb charred student farm carrots, and caramelized shallot-green peppercorn butter $16

### Just Because

**Cauliflower Cream Soup**
- Cauliflower cream with chive and Parmesan $6

**Harris Ranch Beef and Mushroom Burger**
- Beef bacon, Boar’s Head horseradish cheddar, crispy onion, arugula, and tomato with French fries or small salad $13

**Chicken Sandwich**
- Brined and fried chicken on potato rosemary bun, Tabasco spread, cider slaw, and tomato with French fries or small salad $13

---

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially for individuals with certain medical conditions.