

dinner

big salads

mediterranean lemon chicken skewers, hummus, feta, grape tomatoes, cucumber, chickpeas, kalamata olives, romaine, lemon oregano vinaigrette + pita bread 16.00

steak tortilla skirt steak, romaine, grilled red onion, avocado, corn salsa, grape tomatoes, tortilla strips + cilantro herb dressing 17.00

chopped salad chicken, avocado, broccoli, romaine, peppers, grape tomatoes, carrots, radish, corn, hearts of palm + choice of dressing 16.00
goddess dressing, balsamic vinaigrette, red wine vinaigrette, blue cheese or ranch

nicoise seared tuna, fingerling potatoes, haricots verts, tomato, hard cooked egg, anchovy, olives, mixed greens + herb vinaigrette 19.00

burgers

feast burger american prime beef, cheddar, lettuce, tomato, red onion jam + house pickle 14.00
add applewood smoked bacon 2, local farm egg 1

turkey burger swiss, caramelized onions, honey mustard, lettuce, tomato + house pickle 13.00

blackbean burger pepper jack, avocado, chipotle mayonnaise, lettuce, red onion + house pickle 13.00

burgers served with mixed greens, french fries or sweet potato fries

mains

panko crusted chicken breast arugula, tomato, red onion salad, roasted potatoes + lemon aioli 18.00

bucatini pasta grilled seasonal vegetables, roasted garlic, fresh herbs, extra virgin olive oil, + shaved parmesan 16.00
add grilled chicken 3, grilled shrimp 5

bbq salmon corn buttermilk hot cakes, avocado salsa + kitchen bbq sauce 21.00

chicken breast herbed goat cheese, potato gnocchi, sauteed spinach, grape tomatoes + lemon beurre blanc 19.00

beef short rib truffled twice baked potato, swiss chard, shiitakes, pearl onions + red wine sauce 21.00

whitefish asparagus, grape tomatoes, sweet corn, mushrooms + truffle cream sauce 20.00

skirt steak garlic mashed potatoes, grilled green beans, tobacco onions + chimichurri 23.00

fish tacos blackened tilapia, jicama slaw, mango salsa, corn tortillas + sweet potato fries 18.00

bbq ribs grilled corn on the cob, coleslaw + sweet potato fries 23.00

dinner

sides

garlic mashed potatoes 4.00

french fries 4.00

sauteed spinach 4.00

bacon braised brussels sprouts 5.00

sweet potato fries + curry mayo 5.00

grilled asparagus 6.00

desserts

7.00

tiramisu layers of espresso soaked white cake, tiramisu cream filling, chocolate espresso sauce + a hazelnut biscotti cookie

dark chocolate flourless truffle cake white chocolate mousse, grand marnier sauce + mandarin oranges

white chocolate citrus bread pudding with lime crème anglaise + orange tuile garnish

piña colada cheesecake pineapple compote + a coconut macaroon

chocolate brownie sundae with vanilla ice cream, chocolate, caramel and raspberry sauces + whipped cream

yes we cater!

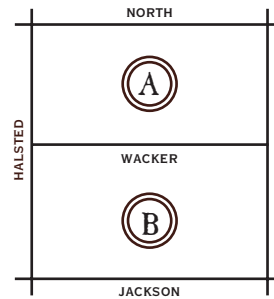
all of our appetizers, entrees, salads and desserts can be presented on platters for your office event, home party or any other function.

please ask a manager for details.

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brunch

(served 11 am to 3pm weekdays and 9am to 3pm weekends)

sweet

fruit salad seasonal fresh fruit + organic yogurt 7.00

parfait milk and honey granola, organic yogurt + fresh berries 8.00

oatmeal bruiled bananas + brown sugar 8.00

challah french toast peach and blueberry compote + clotted cream 11.00

oatmeal pancakes apple compote, whipped butter + candied walnuts 10.00

savory

feast grand slam two eggs any style, applewood smoked bacon, pork sausage links + buttermilk biscuit 11.00

kitchen omelet chef's seasonally inspired 11.00

compose your own omelet choose three ingredients: cheddar, mozzarella, feta, swiss, pepper jack, goat cheese, pork sausage, country ham, chorizo, applewood smoked bacon, chicken sausage, spinach, roasted tomatoes, caramelized onions, mushrooms, grilled vegetables, roasted peppers, fresh tomatoes, red onion, fresh herbs *additional ingredients 1 each* 11.00

breakfast burrito scrambled eggs, pepper jack, pinto beans, guacamole, sour cream, warm flour tortilla + pico de gallo *add braised pork shoulder 2* 10.00

eggs benedict two poached farm eggs, country ham, english muffin + hollandaise sauce 13.00

eggs royale two poached eggs, house cured gravlax, english muffin, hollandaise sauce + caviar 14.00

crab benedict two poached eggs, crab cakes, jalapeno-cheddar corn bread + chipotle hollandaise 14.00

egg dishes are served with feast potatoes or aged three sisters cheddar grits

special

buttermilk biscuits + gravy two cathead biscuits, two eggs, pork sausage + milk gravy 11.00

lox + bagel house cured gravlax, hard cooked egg, shaved red onion, capers, arugula, crème fraiche + sesame bagel 13.00

huevos rancheros two fried eggs, pork shoulder + pinto beans, crisp corn tortillas, smoky tomatillo broth, house queso fresco + lime crema 12.00

brunch

soups and appetizers

chicken tortilla soup pepper jack, avocado, crispy tortilla strips cup 4.00/bowl 6.00

soup of the day cup 4.00/bowl 6.00

feast mac + cheese bacon, roasted tomatoes, scallions, parmesan, cream + herb breadcrumbs sm. 8.00/lg. 12.00

roasted garlic hummus + pita bread 6.00

coconut curry chicken quesadilla + mango salsa 9.00

margherita pizza tomato, mozzarella + basil 10.00

bbq chicken pizza jack cheese, pickled red onions + cilantro 10.00

prosciutto pizza mozzarella, tomato, red onion, arugula salad + lemon vinaigrette 10.00

salads

classic caesar romaine, focaccia croutons, sicilian white anchovy + shaved parmesan sm. 7.00/lg. 10.00
add grilled amish chicken breast 4

steak tortilla salad skirt steak, romaine, grilled red onion, avocado, grape tomatoes, corn salsa, tortilla strips + cilantro herb dressing 15.00

chopped salad chicken, avocado, broccoli, romaine, peppers, grape tomatoes, corn, carrots, radish, hearts of palm + choice of dressing *goddess dressing, balsamic vinaigrette, red wine vinaigrette, blue cheese or ranch* 14.00

mediterranean lemon chicken skewers, hummus, feta, grape tomatoes, cucumber, chickpeas, kalamata olives, romaine, lemon oregano vinaigrette + pita bread 14.00

on bread

feast burger american prime beef, cheddar, lettuce, red onion jam + house pickle *add applewood smoked bacon 2, local farm egg 1* 13.00

turkey burger swiss, caramelized onions, honey mustard, lettuce, tomato + house pickle 12.00

black bean burger avocado, pepper jack, chipotle aioli + house pickle 12.00

caprese panini fresh mozzarella, vine ripened tomato, arugula, basil pesto + focaccia 10.00

blt applewood smoked bacon, lettuce, vine ripened tomato, mayo + toasted sourdough *add cheddar 1, local farm egg 1* 10.00

grilled chicken club bacon, guacamole, lettuce, tomato, lemon mayonnaise + demi baguette 11.00

turkey wrap roasted turkey breast, swiss, arugula, tomato, red onion + sun dried tomato pesto + warm spinach tortilla wrap 12.00

croque monsieur country ham, swiss, grain mustard, crispy sourdough **madame** *with a fried local farm egg 12 sandwiches served with mixed greens, french fries, sweet potato fries or feast potatoes* 11.00

dinner

(served from 5pm to close)

appetizers

housemade bread + butter pickles 4.00

marinated olives 4.00

chicken tortilla soup pepper jack, avocado + crispy tortilla strips 6.00

crispy calamari artichoke tapenade + red pepper aioli 10.00

hot dates medjool dates, chorizo, applewood smoked bacon, spicy tomato sauce + cilantro oil 9.00

p.e.i. black mussels white wine broth, dijon, shallot, tomato, saffron aioli + grilled ciabatta 11.00

feast mac & cheese bacon, roasted tomatoes, scallions, parmesan, cream + herb breadcrumbs m. 8.00/lg. 13.00

guacamole + housemade corn tortilla chips 9.00

bruschetta grilled sourdough with tomato, basil + parmesan, goat cheese, beet + pistachio, mozzarella, prosciutto + pesto 8.00

housemade pate chicken liver pate, cornichons, red onion jam + baguette 8.00

roasted garlic hummus + pita bread 6.00

coconut curry chicken quesadilla + mango salsa 9.00

crab cakes corn salsa + chipotle aioli 11.00

tuna trio tuna tartare, seared sesame crusted tuna, tuna sashimi, won ton chips, wasabi, sweet soy + pickled ginger 12.00

small salads

mixed greens grape tomatoes, carrots, radish + balsamic vinaigrette 7.00

classic caesar romaine, focaccia croutons, sicilian white anchovy + shaved parmesan sm. 7.00/lg. 10.00
add grilled amish chicken breast 4

baby beets panko crusted goat cheese, orange segments, red onion, arugula + red wine vinaigrette 10.00

lyonnaise grilled asparagus, frisee, bacon lardons, fingerling potatoes, poached farm egg + shallot vinaigrette 10.00

pizza

margherita tomato, mozzarella + basil 10.00

bbq chicken jack cheese, pickled red onions + cilantro 10.00

prosciutto mozzarella, tomato, red onion, arugula salad + lemon vinaigrette 10.00