

FARM & CRAFT

food + affection + community



\$44 per person
choice of 1 appetizer,
1 entrée with a dessert or
lemonade refresher cocktail

course 1 *choice of one appetizer*

Nachos GF VO

corn chips, melted queso, tomatillo salsa, pickled onions, black beans, candied jalapeño + crema

Strawberries & Burrata

fresh strawberries, apricot jam, arugula, apple, poppyseed vinaigrette, pomegranate, herb ciabatta

Spinach & Artichoke Dip GFO

artichokes, baby spinach, water chestnut, caramelized onion, roasted peppers, creamy greek yogurt mozzarella sauce + pita points

course 2 *choice of one entrée*

Kombucha Apricot Chicken

spiced chicken breast, kombucha apricot glaze, creamed corn farro, red pepper romesco, beet powerkraut, candied jalapenos

Salmon AZ Bowl*

salmon, farro, sweet potato, corn, black beans and a creamy cilantro jalapeño slaw + tomatillo salsa and tajin avocado

Kale Pesto Chicken Flatbread GFO

caramelized onions, marinated artichokes, mozzarella & parmesan + fig balsamic drizzle

course 3 *choice of dessert or drink*

Matcha Tiramisu

coffee liquor, lady fingers, mascarpone mousse, matcha powder, strawberries and blueberries

Lemonade Refresher Cocktail

ask your server about our current offerings

GF (GLUTEN-FREE) | GFO (GLUTEN-FREE OPTION)
V (VEGAN) | VO (VEGAN OPTION)