

LUNCH & BRUNCH



Lunch

GINGER MEAL STARTER... 3

citrus pickled ginger to kindle the digestive fire

VEGAN SOUP... 7

pureed seasonal soup

PROBIOTIC BOARD... 8

seasonal ferments

CHARRED BEETS... 12

pistachio pecan dukah, cashew green goddess

PERUVIAN CEVICHE

turmeric leche de tigre, toasted sesame, sweet potato

Scottish Salmon... 16 Smoked Mushroom... 14

CILANTRO COCONUT GUACAMOLE... 14

cilantro coconut chutney, blackberries, herbs, heirloom corn tortillas

FENNEL & FARM GREEN SALAD... 12

arugula, shaved fennel, cucumbers, fermented tomato vinaigrette, super seeds

SOUP & 1/2 SALAD 16 *Add: Scottish Salmon... 14 or Pasture Raised Chicken... 10

RED LENTIL KITCHARI... 16

beet infused basmati rice, red lentil curry, cilantro coconut chutney, sumac pickled onions

*Add: Hemp Seed Avocado... 5, Scottish Salmon... 14, or Pasture Raised Chicken... 10

THAI ZUCCHINI NOODLE BOWL... 20

farm egg, avocado, almond pad thai, summer basil

Brunch

PERUVIAN TACU TACU... 20

lentil and rice cake, salsa criolla, avocado, farm egg, ají amarillo

*Add: 44 Farms Beef Short Rib... 12, sub. mushroom for egg

PHARM HASH... 12

summer potatoes, kale, hemp seed crema, carrot salsa ranchera

*Add: Hemp Seed Avocado... 5, Heritage Farm Egg... 3, 44 Farms Beef Short Rib... 12

TACOS y ANTOJITOS *all served on heirloom corn tortillas

Mushroom taco: black bean, hemp seed crema... 8

Fish taco: Scottish salmon, avocado, green cashew salsa, pickled onion... 9

Short rib taco: salsa ranchera, sumac cashew crema, escabeche... 10

Antojitos Board... All 3 tacos with guacamole and salsas... 35

HUEVOS... 16

2 eggs, black bean, carrot salsa ranchera, avocado, pepitas, heirloom corn tortillas

*Add: 44 Farms Beef Short Rib... 12

SWEET POTATO WAFFLE... 17

golden milk pear chutney, fresh fruit

CHICKEN & WAFFLE... 28

same goodness as above... but with pasture raised chicken and lacto-hot-honey!

To Sweeten

PECAN ALMOND SHORTCAKE... 12

seasonal Texas fruit compote, tonka bean, coconut cream

MESQUITE BEAN ICE CREAM SANDWICH... 12

black tahini mequite chocolate chip cookie, coconut mesquite gelato

AVOCADO CHOCOLATE MOUSSE... 8

Peruvian Cacao, sucanat syrup, berries

Featured Vendors: Green Bexar Farms, 44 Farms Beef, Bell & Evans Chicken, Bakka Salmon, Berkwood Farms, Farm to Table Texas, South Texas Seasonals, SAFB Mission San Juan Farm, Mission Compost



Welcome to Pharm Table. We are delighted to serve you. If there are unfamiliar terms or ingredients on the menu - just ask your server! Please notify us of any allergies you may have.

Our entire menu is dairy & gluten free, centered on Ayurvedic principles, globally inspired, yet hyper local. We anaerobically compost all organic waste and support regenerative farming through our vendors. By supporting Pharm Table you are supporting our mission to heal people and planet through food!

A 3% kitchen fee will be added to each guest check to ensure competitive compensation for our kitchen. If you would like this charge removed simply let us know.

Thank you for your kindness and support.

20% Auto gratuity on parties of 5 or more guests. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness