



the science of life

Our menu selection is assembled through an Ayurvedic lens for digestion from lightest to heaviest. Our ingredients are hyper-local yet globally inspired, and change with the seasons.

We anaerobically compost all organic waste as well as actively support regenerative farming through our selection of vendors at Pharm Table

~kitchen fee~

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

Thank you for your kindness and support

scan the QR code below for additional menus



LUNCH *served until 3pm.*

GINGER MEAL STARTER AMUSE-BOUCHE 3
citrus pickled ginger to kindle the digestive fire

VEGAN SOUP CUP 6

CHICKEN BONE BROTH CUP 9
48+ hour chicken bone broth, Sephardic spices

CILANTRO COCONUT GUACAMOLE 14
avocado, cilantro coconut chutney, seasonal herbs, blackberries, heirloom corn tortillas
Seasonal crudité vegetables 6

SMOKEY CHARRED BEETS 10
green cashew tahini, pomegranate, pistachio dukkah, Palestinian za'atar

ROASTED CABBAGE WEDGE 10
cashew carrot date puree, pecans, Baharat oil

GREEN BEXAR SALAD 12
Asian greens, shaved fennel, winter radishes, preserved lemon
Arbequiña vinaigrette

PERUVIAN NIKKEI CEVICHE
turmeric leche de tigre, toasted sesame, sweet potato
Smoked mushroom 14
Faroe Isle Salmon 16

OYSTERS East Coast 16
1/2 dozen raw, served with lacto fermented raspberry mignonette
Cashew Saag Oysters 18
1/2 dozen baked, cashew cream saag, winter greens

RED LENTIL KITCHARI 16
coconut milk, ginger turmeric curry, aged basmati rice, cilantro coconut chutney, seasonal pickled vegetables

BOARDS

PROBIOTIC BOARD 8
House fermented vegetables, great for gut health

ANTOJITOS BOARD 35
3 tacos {specialty mushroom, za'atar crusted fish, wagyu beef short rib}
guacamole, house salsas, crudite, sumac pickled onions

BRUNCH *served until 3pm.*

MIMOSA GLASS 7 / CARAFE 34 (six servings)
Cava served with your choice of orange, grapefruit, or pomegranate juice

ABRE OJOS 14
Central Mexican inspired Bloody Mary. Lacto fermented vegetables, smoked tomatoes
Choice of spirit: vodka, blanco tequila, mezcal

HUEVOS MESOAMERICANOS 16
2 farm eggs, plantain, black bean paste, avocado, heirloom Non-GMO corn tortillas, choice of: salsa habanero or mole manchamanteles
**recommended add on: Wagyu beef short rib*

SWEET POTATO HASH 9
winter radishes, sweet potato, hemp seed crema, salsa habanero
**recommended add on: Wagyu beef short rib*

SWEET COLLARDS 12
sauteed collards, blackberries, hemp seeded avocado, maple syrup
**recommended add on: heritage farm egg*

HEIRLOOM CORN TACOS
substitute collard shells for tortillas
**to maintain the integrity of the tortillas, tacos come out as they are ready*
specialty mushroom taco 8
za'atar crusted fish taco 9
Wagyu beef short rib taco 10

QUINOA TAMAL 12
pepita butter sikil pa'k, winter squash, salsa habanero, sumac pickled onion

SWEET POTATO WAFFLES 16
golden milk pear chutney, ginger sweet potato swipe
Chicken and Waffles with lacto-fermented honey 24
**dairy free, gluten free*

MESQUITE AMARANTH PANCAKE 14
mesquite flour, popped amaranth, berry maple chutney
**dairy free, gluten free*

PROTEINS *customize any plate*

HERITAGE FARM EGG (regenerative) 3
HEMP SEED AVOCADO 5
PASTURE RAISED CHICKEN THIGH (regenerative) 7
FAROE ISLE SALMON (sustainable) 10
CURED SALMON GRAVLAX (sustainable) 6
WAGYU BEEF SHORT RIB (grass-fed) 14



*artwork by
Rikkianne Van Kirk*