



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.

~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



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

DINNER

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

PROBIOTIC BOARD 8
house fermented vegetables, great for gut health (sour, bitter)

BRAZILIAN MOQUECA SOUP BOWL 12
sweet potato, winter squash, brazil nut farofa

INDIAN CASHEW SAAG 14
Asian greens, cashew onion cream, garam masala, injera

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

OYSTERS
East Coast 16
1/2 dozen raw, served with two lacto fermented sauces: raspberry mignonette, fresno persimmon hot sauce.
Cashew Saag Oysters 18
1/2 dozen baked, chashew cream saag, winter greens

SMOKEY CHARRED BEETS 10
green cashew tahini sauce, pomegranate seeds, Palestinian za'atar

ROASTED CABBAGE WEDGE 10
carrot date puree, pecans, kofte infused oil

GREEN BEXAR SALAD 12
Asian greens, shaved fennel, winter radishes, preserved lemon, Arbequina extra olive oil.
*recommended add ons: Faroe Isle salmon

RASAS Sanskrit for 'Tastes' full table participation is required

Chef curated experience that reflects the heart and ethos of our kitchen.

55 per person

30 per person beverage pairing

LION'S MANE LOMO SALTADO 14
our version of a Peruvian classic with house made date koji coconut tamari

PANANG FISH CURRY 26
Faroe Isle salmon, galangal red chile paste, coconut milk, steamed rice.

PERUVIAN TACU TACU 26
lentil and rice tacu tacu, sweet pepper sofrito, salsa criolla, avocado
*recommended add ons: farm egg, Wagyu beef short rib

CHAR SUI WINTER SQUASH 28
pumpkin seed xo, kitchari fried rice, squash kimchi

MASALA MUSHROOM 20
heirloom tomatoes, lion's mane, curry leaves, injera

ROASTED CHICKEN 32
Greener Pastures mesquite brined half chicken, lacto wildflower honey

MISO TAMARIND SALMON 34
Faroe Isle salmon, braised bok choy, collard stem kimchi

BRAISED BEEF SHORT RIB 34
Rosewood Farms Wagyu beef, beet demi, sweet potato puree

PROTEINS customize any plate

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



artwork by
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