



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

PLANT BASED SOUP CUP 6

INDIA MEETS MEXICO GUACAMOLE 14
Cilantro coconut chutney, seasonal herbs, berries,
heirloom corn tortillas
Seasonal crudité vegetables 6

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

ENSALADA TRES HERMANAS 16
Sweet Potato escabeche, blistered corn, black bean, calabacita
squash, avocado, sweet pea shoots, chile pequin vinaigrette

ENSALADA VERDE 16
Smoked paprika roasted root vegetables, shaved fennel, roasted
green cabbage, avocado, pepita seed green goddess dressing.

RED LENTIL KITCHARI 16
Coconut milk, ginger turmeric curry, organic sona masoori rice,
cilantro coconut chutney, seasonal pickled vegetables.

BOARDS

SALMON GRAVLAX BOARD 30
beet stained Faroe Isle salmon, house pickled vegetables, dips
crudite, heirloom corn tortillas

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

HUEVOS MAYA 16
2 farm eggs cooked on chaya leaves, black bean paste, avocado, habanero
salsa, pepita seeds, heirloom Non-GMO corn tortillas
*recommended add on: Wagyu beef short rib

HUEVOS CON MOLE VERDE 16
2 farm eggs, chaya leaf mole verde, black bean paste, avocado, heirloom
Non-GMO corn tortillas
*recommended add on: Wagyu beef short rib

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

PAPAS RANCHERAS 9
Roasted seasonal potatoes, salsa ranchera, hemp seed crema

BERRY PANCAKES 14
Oat buttermilk, berry chutney, maple syrup, beet noodles
*dairy free, gluten free

SWEET POTATO WAFFLES 16
Golden milk pear chutney, ginger sweet potato swipe
*dairy free, gluten free

PROTEINS customize any plate

HERITAGE FARM EGG (regenerative) 3

HEMP SEED AVOCADO 5

PASTURE RAISED CHICKEN THIGH (regenerative) 7

SCOTTISH FAROE ISLE SALMON (sustainable) 10

WAGYU BEEF SHORT RIB (grass-fed) 14



artwork by
Rikkianne Van Kirk