

STARTERS

BOWL OF CURRY SQUASH SOUP	11
pepitas, macha oil, curry leaf	
JAMON IBERICO DE BELLOTA	23
hand sliced aged Spanish ham, manchego cheese	
HOUSE PICKLES	15
local, organic, seasonally pickled vegetables	
PEASANTS BACON	12
house cured, house smoked, thick cut, maple glazed pork belly	
MAC & CHEESE	16
orecchiette pasta, three cheese sauce, herbed breadcrumbs	
* add caramelized onions +1 * add peasants BACON +6	
CHIPS, DIP & CAVIAR	75
Torres Selecta chips, peasants DELI "classic" sturgeon caviar, creme fraiche, lemon, chives	

SALADS

BABY GEM	18
local baby gem lettuce, radish, carrot, beets, toasted almonds, shallot thyme vinaigrette	
BRUSSELS	17
shaved Brussels sprouts, granny smith apples, ricotta salata, toasted hazelnuts, lemon honey dressing	
COPENHAGEN CAESAR* (GFO)	18
local baby gem lettuce, grana padano, boquerones, garlic croutons, lemon caesar dressing	
* add fried chicken thigh +7 * add peasants BACON +6	
* add pastrami smoked salmon +9 * add chicken breast +8	



SOLVANG • CALIFORNIA

LUNCH MENU

Chef's Specials

CRISPY FISH COLLAR	15
lemongrass, lime, cilantro, pickled stone fruit, fresh herbs, kewpie mayo	
FISH TACOS	23
shredded cabbage, onion, cilantro, radish, roasted salsa verde, hand pressed corn tortillas	
KOBE FRENCH DIP	26
thinly shaved house smoked Kobe beef, Emmental cheese, caramelized onions, horseradish spread, au jus, Bob's Well Bread sesame French roll	
SCHNITZEL CAESAR SALAD	31
panko crusted pork collar, local baby gem lettuce, grana padano, boquerones, lemon caesar dressing	

FAMILY STYLE SIDES			
CRISPY POTATOES	11	MUSHROOMS	13
PINQUITO BEANS	11	CHEESY POLENTA	15

✓ - VEGETARIAN ✕ - GLUTEN FREE (GFO) - GLUTEN FREE OPTION AVAILABLE 🌶 - SPICY

TACOS

♦ 2 PER ORDER - SERVED ON HAND PRESSED CORN TORTILLAS WITH A SIDE OF LOMPOC VALLEY'S PINQUITO BEANS

CARNITAS	19
slow cooked pork shoulder, pickled red onion, spicy habenero salsa, cilantro, lime	
MUSHROOM	19
Mighty Cap's roasted mushrooms, charred torpedo onions, queso fresco, epazote pesto, pea shoots, lime	

SANDWICHES

♦ CHOICE OF CRISPY POTATOES, CHEESY POLENTA, SIDE SALAD OR CUP OF SOUP	
SOLVANG HOT CHICKEN	19
spicy buttermilk fried chicken, pickled red onion, fresh herbs, shredded cabbage, Nannie's ranch, The Baker's Table sesame brioche bun	
* add caviar +15	
PASTRAMI SMOKED SALMON* (GFO)	18
pastrami smoked salmon, whipped cream cheese, red onion, capers, fresh herbs, The Baker's Table sesame brioche bun	
GOLD COAST GRILLED CHEESE	18
aged cheddar, gruyere, mozzarella, caramelized onions, parmesan crisp, The Baker's Table pain au levain	
THOM'S VEGGIE STACK (GFO)	19
cucumber, red onion, sunflower sprouts, mozzarella, avocado, roasted garlic aioli, Bob's pain de mie	
LIL' MCFEAST (SMASH BURGER)	19
6 oz. custom blend of house ground beef, aged cheddar cheese, shredded lettuce, red onion, house dill pickles, burger sauce, The Baker's Table sesame brioche bun	

* add burger patty +7 * add local farm egg +3
* add peasants BACON +6 * add avocado +2

Inspired by the earth and rooted in community, we've built good relationships with the planet & our table, we present a changing menu of mostly seasonal, locally sourced food.



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\$5 split plate charge - 18% service charge for tables of 6 or more

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peasants FEAST

SOLVANG ✶ CALIFORNIA

DINNER MENU

STARTERS

- CURRY SQUASH SOUP** 11
macha oil, pepitas, curry leaf
- HOUSE FOCACCIA** 12
olive oil, parmesan, herbs
- ROASTED CARROTS** 15
carrot mole negro, coffee cardamom crema, maple
- PEASANTS BACON** 12
house cured, house smoked, thick cut, maple glazed pork belly
- YELLOWTAIL TARTARE** 19
pomelo, nasturtium, green tea
- FRIED BUTTER CHICKEN** 16
masala gravy, vadouvan butter, lime, curry leaf
- JAMON IBERICO DE BELLOTA** 23
aged Spanish ham, manchego cheese
- CHIPS, DIP & CAVIAR** 75
potato chips, sturgeon caviar, lemon creme fraiche

SALADS

- INTO THE GARDEN** 19
locally farmed and foraged produce, burrata cheese,
root vegetable crumble, Papa Tony's meyer lemon vinaigrette
- SUGAR SNAP PEAS** 16
frozen ricotta, radish, lemon, mint, whey vinaigrette
- BABY GEM** 18
baby gem lettuce, radish, carrot, beets,
toasted almonds, shallot thyme vinaigrette

MAINS

- ROASTED CAULIFLOWER** 24
lemongrass, lime, cilantro, pickled fresno chili,
cauliflower puree
- MASA GNOCCHI** 29
hook's cheddar cheese fondue, broccoli,
mighty cap mushroom, cipollini onion
- LINGUINE & CLAMS** 31
littleneck clams, oyster mushroom conserva,
pork belly, thai basil
- LOCAL ROCKFISH** 37
coconut curry, shitake mushroom, eggplant, pea tendrils,
fresh herbs
- PORK COLLAR SCHNITZEL** 37
farro risotto, black apple, white cheddar, lemon
- LAMB SIRLOIN** 45
braised pine nuts, english pea, garlic scapes,
whipped feta
- BRAISED BEEF CHEEK** 39
potato puree, everything bagel spice, dill

DESSERT

- DEEP FRIED APPLE PIE** 14
lovage cream, sour apples, parmesan crumb, vanilla ice cream
- GRANDMA JAN'S CHEESEPIE** 13
candied kumquats, cashews, miso butterscotch
- ICE CREAM** 7
lemon creme fraiche / honey thyme / vanilla /
chocolate cardamom sorbet

