peasants FEAST

SOLVANG CALIFORNIA

LUNCH MENU

Chef's Specials

Fish Tacos 23
shredded cabbage, onion, cilantro,
radish, roasted salsa verde, hand pressed corn tortillas

Schnitzel Caesar Salad 31
panko crusted pork collar, local baby gem lettuce,
grana padano, boquerones, lemon caesar dressing

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

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 pastrami smoked salmon +9
- add peasants BACON +6
- add chicken breast +8

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 peasants BACON +6
- add local farm egg +3
- add avocado +2

FAMILY STYLE SIDES

CRISPY POTATOES	11	MUSHROOMS	13
PINQUITO BEANS	11	CHEESY POLENTA	15

- VEGETARIAN - GLUTEN FREE (GFO) - GLUTEN FREE OPTION AVAILABLE - SPICY

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.

MICHELIN 2022

* 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

487 Atterdag Road, Solvang California 93463 - (805)686-4555 - www.peasantsFEAST.com - @peasantsFEAST

MICHELIN 2023

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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

Endive & Ojai Pixie 18
tangerine, pistachio, Cypress Grove Midnight Moon cheese

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 pureé

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 Halibut 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 pureé, everything bagel spice, dill

DESSERT

Elvis Cake 14
banana cake, peanut butter mousse, burnt honey sauce,
candied peanuts, peasants bacon

Grandma Jan's Cheesepie 13
candied kumquats, cashews, miso butterscotch

Ice Cream 7
lemon creme fraiche / honey thyme / vanilla /
chocolate cardamom sorbet

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