



peasants  
FEAST  
SOLVANG ✶ CALIFORNIA  
LUNCH MENU

*Chef's Specials*

STARTERS

BOWL OF CARROT SOUP  	11
olive oil, chives	
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 	85
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	

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



VANILLA BEAN CAKE.....13  
roasted rhubarb, vanilla whipped cream


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 +19

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

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





# peasants FEAST

SOLVANG ✶ CALIFORNIA

## DINNER MENU

### STARTERS

- CARROT SOUP** 11  
fennel oil, fennel seed brittle
- HOUSE FOCACCIA** 12  
olive oil, parmesan, herbs
- CRISPY ASPARAGUS** 13  
tempura battered asparagus, pimento cheese, parmesan
- PEASANTS BACON** 12  
house cured, house smoked, thick cut, maple glazed pork belly
- YELLOWTAIL CRUDO** 19  
strawberry, avocado, ginger, mojo negro
- FRIED BUTTER CHICKEN** 16  
masala gravy, vadouvan butter, lime
- JAMON IBERICO DE BELLOTA** 23  
aged Spanish ham, manchego cheese
- CHIPS, DIP & CAVIAR** 85  
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
- ENDIVE & OJAI PIXIE** 18  
tangerine, puffed grains, Cypress Grove Midnight Moon cheese
- BABY GEM** 18  
baby gem lettuce, radish, carrot, beets,  
toasted almonds, shallot thyme vinaigrette

### MAINS

- SAAG PANEER** 26  
spinach & collard green curry, fried cheese, pickled onion,  
radish, pepitas, house made naan bread
- CAVATELLI CACIO E PEPE** 29  
miso brown butter, black pepper, parmesan, farm egg
- LOCAL HALIBUT** 37  
coconut curry, shiitake mushroom, eggplant, pea tendrils,  
fresh herbs
- PORK COLLAR SCHNITZEL** 37  
cherry tomato, rhubarb, calabrian chili, fennel cream
- STEAK FRITES** 47  
prime hanger steak, crispy potatoes, p1 steak sauce,  
garlic aioli

### DESSERT

- SPUMONI HO HO** 13  
chocolate cake, pistachio butter whip, red wine cherry jam
- GRANDMA JAN'S CHEESEPIE** 13  
carrot cake crumble, carrot caramel, caramelized pineapple
- ICE CREAM** 7  
chamomile / vanilla / strawberry sherbet /  
chocolate cardamom sorbet

