

STARTERS

BOWL OF HEIRLOOM TOMATO 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	



peasants FEAST

SOLVANG * CALIFORNIA

LUNCH MENU

Chef's Specials

TUNA TARTARE TOAST.....	19
spicy local albacore tuna, green onion, cherry tomato, toasted sesame, ciabatta	
JAMÓN ARANCINI.....	15
panko crusted jamón risotto, grana padano, roasted tomato aioli	
KOBE FRENCH DIP.....	28
thinly shaved house smoked Kobe beef, Emmental cheese, caramelized onions, horseradish spread, au jus, Bob's sesame French roll	
BLT SANDWICH.....	23
peasants BACON, local heirloom tomato, basil aioli, Finley Farms lettuce, The Baker's Table pain au levain	
FISH TACOS.....	23
shredded cabbage, onion, cilantro, radish, roasted salsa verde, hand pressed corn tortillas	
SCHNITZEL CAESAR SALAD.....	31
panko crusted pork loin, local baby gem lettuce, grana padano, boquerones, lemon caesar dressing	
SLICE OF CAKE.....	12
yellow cake, chocolate fudge frosting, hot fudge, vanilla ice cream	
PLUOT SORBET.....	7

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 PINTO 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

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