

STARTERS

BOWL OF CARROT SOUP ✓	11
ginger oil, chives	
JAMON IBERICO DE BELLOTA ✕	23
hand sliced aged Spanish ham, Stepladder Creamery "Cabrillo" cheese	
HOUSE PICKLES ✓ ✕	15
local, organic, seasonally pickled vegetables	
PEASANTS BACON ✕	11
house cured, house smoked, thick cut, maple glazed pork belly	
MUSHROOM "CAPPUCCINO" ✓ ✕	14
Mighty Cap's roasted mushrooms, slow poached farm egg, parsley puree, grana padano, mushroom foam	
MAC & CHEESE ✓	16
orecchiette pasta, three cheese sauce, herbed breadcrumbs	
✕ add caramelized onions +1 ✕ add peasants BACON +5	
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 +5	
✕ add pastrami smoked salmon +9 ✕ add chicken breast +8	



LUNCH MENU

Chef's Specials

HOT SOFT SHELL CRAB SANDWICH	32
crispy soft shell crab, shredded cabbage, tartar sauce, pickled fennel, fresh dill, The Baker's Table sesame bricohe bun	
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	
PASTRAMI REUBEN	23
peasants pastrami, sauerkraut, Emmental cheese, secret sauce, Bob's corn rye bread	

ANGEL FOOD CAKE	13
strawberry, sour cream curd, pistachio	

TACOS

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

CARNITAS ✕ 🌶️	18
slow cooked pork shoulder, pickled red onion, spicy habenero salsa habañoero, 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	
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 Well Bread 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 +5 ✕ 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.

* 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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