

DINNER MENU

MEAT & CHEESE PLATE \$8

local cured meats, cheese, pickles, dried fruits, salted almonds

SALADS \$5

green salad with golden beets, red onion, vinaigrette
pasta salad, feta, olives, citron, chard, in a fig/olive/lemon dressing

GRASS FED BURGER & BEER \$15

Our own grass fed beef burger patty on a sweet bread bun
cheddar cheese \$1 extra, french fries \$2 extra
(wed & fridays only)

SIDE OF FRIES \$4

GRITS BOWL \$10

grits topped with over easy duck egg,
roasted butternut squash, greens, pickled red onion, goat cheese

PIZZA \$12

Sharing Size Pie, Mozzarella, Organic tomato sauce
\$1 add seasonal veggies
\$1 add Casa Rosa Farm pork sausage or bacon

LINGUICA SAUSAGE ON FRENCH ROLL \$8

traditional portuguese linguica sausage on a french roll, pickles
add french fries for \$2 on wednesdays and fridays only

SOUP OF THE SEASON \$6

"Hopping John" Black eyed peas with smoked ham and turnip greens

SNACKS

Brownies \$3

Western Yolo Grange Nona's Walnut Roca \$5

4505 Meats Chicharrones \$4

Kettle or Dirty Chips \$3.50

CRF Beef Jerky \$6, Beef Sticks \$1

Blistered Almonds \$3

Pickles (carrot, radish, beet) \$2

Tremosos (soaked and salted lupini beans) Portuguese Beer Nuts \$2

the Commons Farm Kitchen & Bar

Bar/Dinner Hours: 3-9 pm, Wednesday through Saturday

call 530-796-0758 or email: order@thecommonsfarmkitchenbar.com for take-out
www.thecommonsfarmkitchenbar.com