

LUNCH MENU

MEAT & CHEESE PLATE \$8

local cured meats, cheese, pickles, olives, salted almonds

GRASS FED BURGER \$10

Our own grass fed beef burger patty on a sweet bread bun
cheddar or american \$1 extra french fries (in olive oil) \$2 extra (wed & fridays only)

SALADS \$5

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

GRITS BOWL \$10

grits topped with soft fried duck egg, roasted
butternut squash, greens, pickled red onion, goat cheese

SPECIAL SANDWICH \$8

ham, beef salami and cheese on sourdough
make it a combo with chips and drink (can soda, ice tea) \$10

LINGUICA ON FRENCH ROLL \$8

traditional portuguese linguica on a french roll with grilled onion, side pickles
add french fries for \$2 on wed & fri only
combo with chips and drink (can soda, ice tea) \$10

SOUP OF THE WEEK \$5

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

SNACKS/SIDES

Brownies \$3

Western Yolo Grange Nona's Walnut Roca or Walnuts \$5

4505 Meats Chicharrones \$4

Kettle or Dirty Chips \$3.50

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

Smoked Almonds \$3

Pickles (carrot, radish, beet) \$2

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

Lunch: 12-3 pm, Wednesday through Friday

the Commons Farm Kitchen & Bar

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