

**DATE: August 7, 2018**

**Chef: Gabriel Pollow**

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**TO BEGIN**

**The People's Board**

Prosciutto, Moody Bleu, Manchego,  
Spanish Salami, Marinated Olives,  
House Pickles, Toasted Baguette **13.5**

**Crispy Coconut Peanut Wings**

Sesame & Scallion **12.0**

**Simplest Salad**

Common Hands Greens, Shredded  
Carrot, Cucumbers, Roasted Carrot  
Ginger Vinaigrette **8.0**

**Caesar**

Fat Boy Farm Garlic Scape Caesar  
Dressing, Parmesan, Croutons **9.5**

**Moroccan Hummus-Street Corn**

Hummus, Shaved Corn Salad, Cilantro,  
House-made Cheese **10.0**

**Grilled Conehead Cabbage**

Marinated Common Hands Farm  
Conehead Cabbage, Pesto, Moody Bleu  
Vinaigrette **9.5**

**Quick Pickled People's Farm  
Julienne Slaw**

With Glazed String Beans **11.0**

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**ON MAIN**

**Buttermilk Chicken Sandwich**

Creamy Slaw, Garlic Aioli, House Made  
Pickles. Field Greens Salad **15.5**

**People's Burger**

Kilcoyne Farms Beef, Aged Cheddar,  
House Ketchup, House Pickles,  
Lettuce, Tomato, Confit Fries **14.5**

**Royale** House Bacon, Garlic Aioli,  
Crispy Shallots **16.5**

**Grilled Hangar Steak**

Triple Heirloom Potato Hash & Garlic  
Roasted String Beans **22.5**

**Pan Seared Mahi**

Roast Heirloom Carrots, Fennel  
Couscous, Pesto **21.5**

**Mediterranean Grain Bowl**

Quinoa Salad, Roasted Heirloom  
Vegetables, Baba Ghanoush **16.5**

**Spanish Braised Pork**

Sofrito Rice, Butter Bean, Peach **20.5**

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**ON THE SIDE**

**Fries**

Aged Parmesan, People's Farm Herbs,  
House Ketchup, Fat Boy Farm  
Garlic Scape Aioli **7.0**

**Heirloom Tomatoes**

Honey Whipped Ricotta, Shaved  
Cucumber, Nasturtium Balsamic  
Emulsion **11.0**

**Ground Beef Tacos**

Pico de Gallo & Homemade Queso  
Blanco **9.5**

**SWEETS**

**Classic Crème Brûlée**

Homemade Whip **6.5**

**Grilled Peaches**

Clotted Cream & Lemon Curd **7.0**

\*Ask your server about making dishes gluten free, vegetarian or vegan. We have **gluten free buns!**