

FARMER *and the* FORK

Orchids After Dark

Snacks

Truffle Parm Chips GF VG.....	\$6.00
Kettle chips tossed with truffle oil and parm cheese, herbs, ranch dipping sauce	
Veggie Sticks Cups GF VG.....	\$7.00
Celery, carrots, peppers with green goddess dip (Vegan available with side of hummus)	
Stuffed Chicken Cordon Bleu Bites.....	\$11.00
Breaded chicken bites with ham and cheeses with lemon herb aioli	

Bigger Bites

Zesty Shrimp Tartine.....	\$16.00
Roasted pepper crema, sautéed shrimp, goat cheese on grill sourdough, microgreens	
Veggie Taco VN.....	\$15.00
Lime slaw, mushrooms, marinated tofu, ginger soy, on flour tortilla	
Glazed Sirloin Skewers GF.....	\$16.00
Meat skewers, rice, sautéed vegetables, scallions, yuzu-soy glaze	
Fig Grilled Cheese VG.....	\$13.00
Fig spread, cheddar, mozzarella, muenster on sourdough	

Desserts

Coconut Panna Cotta.....	\$6.00
Toasted coconut, edible orchid	
Floral Shortbread Ring.....	\$4.00
Lemon Rose Pound Cake.....	\$4.00

Cocktails

Hibiscus Margarita.....	\$14.00
Exotico Repasado tequila, house made hibiscus syrup, lime and agave	
Orchid Moon.....	\$14.00
Brightwater silver rum, coconut cream, guava nectar, pineapple, lime	

Mocktails

Orchid Eclipse.....	\$6.00
Coconut cream, guava nectar, pineapple, lime	
Berry Petal Fizz.....	\$6.00
Berry basic simple sips, club soda with a half strawberry	

Other beverage options available at the bar

****VN - Vegan, VG - Vegetarian, GF - Gluten Free, DF - Dairy Free****

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions