

CAPRAE

SUSTAINABLE ◦ NATURAL ◦ FARM TO TABLE

CHEF
Garron Sanchez

2025
Winter

SNACKS

TINNED FISH | 12

ortiz el veneno sardines, lemon, crackers

MARINATED OLIVES | 6

olive oil, citrus, garlic, herbs, spices

QUICOS | 4

spanish corn nuts

CHIPS & DIP | 9

PFF cheese spread, everything bagel seasoning, chives, potato chips

PIZZA NUTS | 6

peanuts, almonds, cashews, hazelnut, pepitas, sunflower seeds, tomato, garlic, spices, parmesan, olive oil, herbs

PLATES

Butternut Squash Soup pomegranate seeds, crème fraiche, chervil, spiced pepitas.....	12
Shaved Brussel Salad puffed wild rice, PFF chèvre, dried cranberries, cider vinaigrette.....	15
Jambon Beurre baguette, Kilgus ham, beurrmont fleur de sel butter, PFF chèvre, cornichon, radish...	16
Chicken Sandwich Abundant Pastures chicken thigh, chili crisp aioli, tomato jam, Kilgus bacon, brioche.....	15
Farmstead Sandwich chef's choice seasonal vegetable, chèvre, grilled focaccia.....	15

BOARDS

PRAIRIE FRUITS CHEESE PLATE | 16

PFF cheeses, house-made pickled vegetables, jam, local honey, crackers

CHARCUTERIE AND CHEESE | 26

cured meats, PFF cheeses, house-made pickled vegetables, jam, olives, mustard, grilled bread, crackers

BAKED BLOOMY | 17

PFF cheese, grilled focaccia, d'anjou pear, pickled fennel, herb salad, praline pecans, honey

DESSERT

Maple Pumpkin Pot De Crème pumpkin whip, candied pecans.....	9
Milk and Cookies 3 freshly baked chocolate chip cookie with a glass of milk.....	7
Goat's Milk Gelato ask server for flavors	
CIB Apple Cider Croughnuts	4

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

LUNCH