

Twelvemonth

FLAVORS OF THE PENINSULA

THE PENINSULA, ON A PLATE.

Each sheet in front of you is a menu — lunch on the left, dinner on the right.

Pick one dish per course from either column:

ALWAYS ON for the things we make year-round, RIGHT NOW for what's in season.

All of it plant-based, all of it rooted in what's growing here on the Peninsula.

LUNCH PRIX FIXE · \$40

choose one from each course

ALWAYS ON

CHARRED CABBAGE SALAD (GF)

snowy charred white cabbage, fresh red cabbage, allium crunch, sweet onion soubise, carrot ginger dressing

BEAN STEW

fifth crow farm king city pink beans, rich tomato broth, braised collard greens, rosemary croutons

FALAFEL PLATE

hummus, green tahini, cucumber salad, baharat spice, pita

RIGHT NOW

TEA PARTY SALAD (GF)

frisée & fava leaves, spring crudités, strawberries, lavender lemon dressing, rose almonds

SPRING ASPARAGUS

avocado, broccoli purée, toum, sesame mayo, pickled radish, mandarin, taro crisp, hazelnut, green onion oil, micro cilantro

CAMPANELLE

english peas, pickled mushrooms, green garlic, spring onion

Please let your server know about any allergies or aversions.

Gluten free options are not suitable for celiacs due to possible cross-contamination.

We add a 20% auto-gratuity for parties of 6 or more.