

Twelvemonth

THIS IS OUR STORY

COMMUNITY-MINDED. PRODUCE-POWERED. PEOPLE-DRIVEN.

We started with a simple idea: plant-based food, crafted with real care and genuine curiosity, can be the most exciting food on any table. We source from local farmers, celebrate what's in season, and push ourselves to find flavors you didn't know vegetables could hold.

We're glad you found us.

DINNER PRIX FIXE · \$65

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

COCONUT CURRY

grilled tofu, maitake, celery root, daikon, carrot, snow peas, plantain chips, thai chili oil, fresh herbs, jasmine rice

POTTED PUDDING (GF)

chocolate custard, hazelnut praline, "soil"

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

MIXED BERRY COBBLER (GF)

mixed berries, oatmeal crumble, vanilla, ginger, lime coconut ice cream

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.