

**FARMER'S MARKET PICKLES • \$7**  
a rainbow of pickled local vegetables

**CALIFORNIA CHARCUTERIE PLATE • \$20**  
Angel's duck breast, lonzino & French rosette,  
seasonal fruit mostarda, spiced almonds,  
Bub & Grandma's cornmeal focaccia

**FATTOUSH-Y SALAD • \$13**  
a chopped salad of summer fruit, veg & herbs  
with crispy laffa, za'atar vinaigrette & garlic labne

**SMOKY EGGPLANT • \$10**  
roasted eggplant, pickled eggplant, we love  
eggplant... with parsley, tahini & lemon

**HEIRLOOM BEAN HUMMUS • \$10**  
marinated Kandarian Farms beans, crispy shallot  
& nigella seeds  
*+ caramelized spiced lamb & pine nuts • \$5*

**JAPANESE SWEET POTATOES • \$12**  
with parsley-cilantro salsa verde



HOW THINGS WORK

*\*Reservations are for a period of an hour and a half*

*\*Masks are required at all times except  
when eating and drinking. Please wear your mask  
any time a server is tableside.*

*\*Please notify a server of any allergies*

*\*Food will be brought to your table as it is ready*

*\*Items from the market can be purchased online &  
packed while you eat; visit [BotanicaRestaurant.com](http://BotanicaRestaurant.com)  
and select "pickup" to order. Let your server know &  
we will bring your bag to you when you leave.*

*thank you!!*

*Everything we serve is chosen with great care, from local farms and mostly California-based producers, including sustainably sourced Pacific seafood and heritage/sustainably raised meat. A general note: Consuming raw or under-cooked eggs may increase your risk of foodborne illness*

*Please note that there is a 5% kitchen appreciation service charge on your bill to help pay our kitchen staff a living wage. Thank you for supporting fair wages in California! (This service charge is elective.)*

**WHIPPED FETA & HONEYNUT SQUASH • \$16**  
warmly spiced roasted squash, pomegranate seeds,  
saba & dukkah

**CHILE OIL-ROASTED CARROTS • \$13**  
pickled grapes, toasted pecans, quinoa,  
mint & miso aioli

**SALT SPRING ISLAND BLACK MUSSELS • \$18**  
heirloom tomato sauce, shallot, cilantro,  
Friends & Family sourdough

**LAMB KEFTA • \$16**  
spiced California lamb meatballs  
& cucumber yogurt

**CHICKEN THIGHS • \$14**  
confit free-range California chicken,  
spiced stone fruit & toum

**SEARED MUSHROOMS • \$13**  
maitake & enoki shrooms with sumac,  
pimenton & green tahini

SIDES

**YOGURT RICE • \$6**  
basmati, housemade yogurt,  
cucumber, herbs

**FRESH LAFFA • \$3**  
housemade Syrian bread

**HERB-Y SALAD • \$8**

**CRUDITÉS • \$6**

**TOUM • \$2**  
whipped garlic sauce

DESSERT

**COOKIES!**  
cacao-almond (gf), oat-date-walnut (gf),  
whole wheat chocolate pecan, tahini peanut

**PASTRY FOR GOOD: chocolate olive oil cake (v) • \$10**

**DATES, OLIVE OIL & TAHINI (gf, v) • \$7**

**CHOCOLATE TAHINI CRISPY (gf) • \$4**