

Take Out Menu for Curbside Pick Up 3:30p-7:30p_(Wed-Mon)

FARM to TABLE

MENU is **15% off!** *Price*

as marked

SMALL PLATES

Smoked Ahi Bruschetta

Our famous smoked ahi spread on grilled baguette, fresh hearts of palm & garden vegetable relish, house dried Hau`ula tomatoes 10.50

Deep Fried Brussels Sprout Salad

House made feta, dried mango, toasted macadamia nuts & house pancetta-white balsamic vinaigrette 11.5

Mixed Greens

Local organic greens, Ho Farms fiesta tomatoes, jicama, shaved Maui onions, lemon-sherry vinaigrette 7.50

Caesar

Organic Big Island red & green leaf baby romaine, parmesan cheese, homemade garlic croutons 9

Soup of the Day

Beer-leek-bacon soup 7.50

Hawaii Farmers Market Salad

Roasted local beets, Ho Farms tomatoes & cucumbers, pistachios, charred orange vinaigrette & local produce fresh from the market 10.50

FAMILY MEALS TO

GO!

Kuleana Rum & Coconut braised Short Ribs

w/buttered white taro mash, garlic broccolini, lomi
Hau'ula tomato, green salad \$59

Herb roasted Whole Chicken

w/garlic mashed potatoes, pesto cous cous,
sautéed green beans, green salad \$39

Maui Cattle Co. Meatloaf_(Always on the Menu)

w / roasted garlic mashed potatoes, daily bread
potato rolls, Manoa honey buttered carrots, green
salad with lemon-thyme vinaigrette \$39

Due to our diligent efforts to source locally grown products, all items are subject to availability.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness **

Warm Dark Chocolate Brownie

Sesame salted caramel, whipped cream,
caramel corn

Take Out Menu for Curbside Pick Up

3:30p-7:30p(Wed-Mon, closed Tues)

FARM to TABLE

LARGE PLATES MENU is **15% off**

Price as marked

Grilled Free Range Jidori Chicken Breast

Manoa honey, tarragon whole grain mustard-marinated hormone-free organic chicken breast, Hamakua mushroom ragout, sautéed organic baby spinach & roasted garlic mashed potatoes 23.50

Pan roasted Onaga

Pesto couscous, Haricots Verts & sweet pepper coulis 29

Grilled Pork Chop

Marinated 12 oz. pork chop, crispy potato pancake, horseradish crème fraiche & slow-baked chutney stuffed apple 25

Steak Frites

Hawaii Ranchers New York Striploin, fresh hand cut fries, baby arugula, roasted garlic-herb compound butter 30.50

DESSERTS 5

Guava Cheesecake Bread Pudding

Punalu`u sweet bread, house made lemon ricotta cheesecake custard & guava Anglaise

Maui Cattle Company Burger

Maui Cattle Company Beef. Lettuce, tomatoes, onions, pickled & hand cut fries 16

Specialty Burger

Avocado, bacon, Swiss & hand cut fries 18

Ni`ihau Lamb Burger

Housemade feta, havarti, fines herbes, pickled shallots, preserved lemon, olive aioli & hand cut fries 16

Our Famous Craft Bar Maui Cattle Co.

Meatloaf Melt

Meatloaf with melted Taleggio on griddled Rye w/house pickled jalapeno... 14

SIDES

Macaroni & Cheese 7.50

~ add Hamakua Mushrooms 2.5

Roasted Garlic Mashed Potatoes 5

Potato Pancake 5

House Pickled Sweet Peppers 4.25

Fresh Local Vegetables 6

Sautéed Hamakua Mushrooms 7.50

