

## SMALLER PLATES

### warm marinated organic olives 8

cerignola | niçoise | castelvetrano  
– wine: *Rosé A Table! - Cahors, France (bin 97)* 10.5

### wild gulf shrimp crudo 14

lime | charred leek salsa | spring radish | olive oil cracker  
– wine: *Angle Droit Sauvignon Blanc (bin 1)* 10

### ceviche 14

wild striped bass | fennel | citrus | avocado | mint-jicama  
– wine: *Pepe Luis Rías Baixas (bin 64)* 17

### panisse frites 8

organic chickpea | charred tomatillo green goddess  
– wine: *Les Faverelles Cuvee, Chardonnay (bin 14)* 12

### oven-baked empanadas 12

plátano | cilantro | dos luna's queso | caracas sauce  
– wine: *Bigaro Vino Tinto Experimental (bin 82)* 7.5

### organic fingerlings 9

norwich meadows potatoes | cilantro | cotija sauce | lime  
– wine: *Les Tetes, Sparkling Loire (bin 46)* 14

## ORGANIC FROMAGE

chef's selection. cow, sheep or goat artisanal cheese with seasonal accompaniments 1 for 9 3 for 18 5 for 32  
optional bacon jam +1

## SALADS

### heirloom roasted organic carrots 12

goat cheese | fresh cherry | almond vinaigrette | crispy mint  
– wine: *Daniel Ramos, Amphorae, Garnacha (bin 2)* 11.5

### yellow beet-fennel escabeche 14

olive | raisin | carrot-cashew puree | olive oil cracker  
– wine: *Bigaro Vino Tinto Experimental (bin 82)* 7.5

### local organics 14

best of the organic market produce | honey-lime vinaigrette  
– wine: *Yannick Cadiou Chardonnay (bin 98)* 10

### organic asparagus 16

farm egg-pistachio salsa | avocado | shaved fennel  
– wine: *Les Tetes, Sparkling Loire (bin 46)* 14

## LITTLE LOCALS

option of organic fruit compote | salad | garden carrots

### albondigas (meatballs) 10

smoked tomato sauce | manchego cheese

### vienna grilled cheese 8

local bread | dos lunas queso

### gratin (mac & cheese) 10

pasta | creamy cheese sauce | crispy bread crumbs

### queso fresco arepa 10

optional virginia ham + 2

## LARGER PLATES

### wild mushroom & cashew assiette 22

pea tendril-wild nettle pistou | roasted heirloom  
carrot-fennel salad | ancho-peanut vinaigrette | house  
olive oil cracker  
– wine: *Bigaro Vino Tinto Experimental (bin 82)* 7.5

### seeded toasted corn cake 24

charred jalapeño-almond cream | guasacaca | spring  
vegetable ragout | crispy quinoa | annatto oil  
– wine: *Angle Droit Sauvignon Blanc (bin 1)* 10

### sustainable market fish 36

new potato | spring pea | smoked cashew | poblano  
remoulade | shaved fennel salad | tangerine  
– wine: *Angle Droit Sauvignon Blanc (bin 1)* 10

### seared sustainable scallops 36

asparagus gazpacho sauce | nasturtium custard | cured egg | saffron oil  
– wine: *Les Faverelles, Chardonnay (bin 14)* 12

### pei mussels 28 / 16 (half order)

green garlic | tapenade toast | new chives  
– wine: *Pepe Luis, Rias Baixas (bin 64)* 17

### grilled hanger steak 32

charred onion-celery root puree | chayote | tinto gastrique | watercress  
– wine: *La Cuisine de ma mère - Cab. Franc (bin 43)* 11.5

### rohan farms duck breast 38

plantain tamale | chili jus | pea shoot | pickled onion toasted sesame  
– wine: *Au Suivant Merlot (bin 81)* 8.5

### manchester farms grilled quail 34

smoky chickpea puree | spring onion jam | arugula salad | lemon  
– wine: *Bigaro Vino Tinto Experimental (bin 82)* 7.5

## JUST DESSERTS

### citronelle 13

layered meyer lemon curd | crushed shortbread | meringue

### coconut flan 12

cardamon poached cherry | sangria gastrique

### bittersweet chocolate torta 10

house vanilla ice cream | seasoned cinnamon brittle

### medjool date cake 12

meyer lemon curd ice cream, cajeta

### house-made virginia peanut ice-cream 5

Blend | | | offers a collection of authentic food from Spain, France, and Venezuela. We seek transparency from our providers and personally visit winemakers, local farmers and producers to ensure that we receive the highest quality and best products.

Note: We are cash-free, accepting all major credit cards and Apple Pay. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. No substitutions please.