

TEMP^o by Cosecha

SHARED

SEASONAL PICKLE JAR 6

FARM VEGETABLE CASHEW BISQUE 10

HOUSE SMOKED SAUSAGE 14

*pickled mustard seeds, spicy mustard,
pickled vegetables, French baguette,*

SHRIMP AGUACHILE 16

avocado, cucumber, shaved red onion, tostadita

MUSSELS & CLAMS 15

*steamed, agave wine, house sausage,
French baguette*

REAL FRENCH ONION SOUP 12

KALE CHOPPED SALAD 12

*beets, apples, fennel, cucumber, kidney bean,
feta vinaigrette, crushed crouton*

BUTTER LETTUCE 9

dijon vinaigrette, shaved parmesan

MIXED GREEN SALAD 10

*herbs, radish, cherry tomato, carrot, pepitas,
white wine vinaigrette*

TOASTS 12

**Roasted tomato, burrata, basil
pesto, arugala**

Prosciutto, burrata, arugala

Bone Marrow & beet, arugala

Brie and roasted apricot, greens



FONDUE 22

*gruyere, jarlsburg, French
baguette, potato, apple*

NITRO POTATO 11

**Straight up
house Ketchup**

**Jalapeno seasoning
cotija, crema**

**Loaded
crème fraiche, bacon, chive**

MAIN

WINTER SQUASH RAVIOLI 21

*vermouth cream, dates, pecans, pepita, bacon,
Parmigianino regiano*

BAJA WHITE SHRIMP 19

*sundried tomato ricotta ravioli, creamy pesto,
toasted pine nuts*

DUCK CONFIT 24

mushroom risotto, farm vegetables

BRAISED LAMB SHANK LENTILS 29

*White wine and veal stock braised lamb shank, green
lentils, farm vegetables*

SWAGYU BURGER 22

*A5 Wagyu and Angus beef blend, aged white cheddar, butter
lettuce, pickles, secret sauce, brioche*

BOUILLABAISSE 26

*roasted tomato broth, sea bass, shrimp, mussels, clams,
French baguette*

STEAK & FRIES 22

*prime pub cut steak, nitro potatoes, green beans,
peppercorn sauce*

72 HR SHORT RIBS 24

bordelaise, potato puree, farm vegetables

SOUS VIDE FRIED CHICKEN 19

creamed collards, fried okra, smoked heirloom jam, Kimchi

FARM VEGETABLES ARE A FRESH DAILY SELECTION FROM OUR
PARTNERS AT WILLOW FARM AND AGUA DULCE FARM

@CHEFSTEBEBROWN @TEMPBYCOSECHA 619.737.5470