

TEMP^o by Cosecha

SHARED

SEASONAL PICKLE JAR 6
FARM VEGETABLE CASHEW BISQUE 10
1/2 DOZEN OYSTERS 18
*market selection
hibiscus mignonette pearls*
MUSSELS & CLAMS 15
*steamed, agave wine, house sausage,
French baguette*
POTATOES "MAC STYLE" GRATIN 11
bacon 12 - short rib 13

AGUA DULCE FARM DEVEILED EGG 4
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
FARMER'S PLATE 12
*a harmony of vegetables
using multiples techniques*

TOASTS 12
Kimchi Beef tartare,
cured egg yolk, arugula
Prosciutto, burrata, arugala
Bone Marrow & beet, arugula
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*
FRIED CHICKEN AND BISCUIT 19
mashed potatoes, gravy, greens, honey butter

SWAGYU BURGER & NITRO POTATOES 22
*A5 Wagyu and Angus beef blend, aged white cheddar, butter
lettuce, pickles, secret sauce, brioche*
BOUILLABAISSE 24
*roasted tomato broth, sea bass, shrimp, mussels, clams,
French baguette*
STEAK & FRIES 23
*prime pub cut steak, nitro potatoes, green beans,
peppercorn sauce*
72 HR SHORT RIBS 24
bordelaise, potato puree, farm vegetables
FRIED CHICKEN SANDWICH 17
pickled okra, cabbage slaw, kimchi aoli, nitro potatoes

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

@CHEFSTEVEBROWN @TEMPBYCOSECHA 619.737.5470