

# HOMAGE

LUNCH FOR THE WEEKS OF

THIS WEEK  
WE PAY HOMAGE TO:

## Knoll Farms

Owned By:

*Rick & Kristie Knoll*

Land Purchased:

*79'*

Turned, Planted & Lovingly  
Cared For By:

*The Knolls's with the help of Friends*

Within the family:

*37 years*

*Located in the town of Santa Ana, California  
Knoll Farms combines chemistry with music  
and biodynamics*

Current Seasonal Offerings:

*Spicy Arugula, Red Chard*

*Lemons, Fava Greens*

*Valencia Oranges, Garlic Scapes*

*Mustard Blossoms, Lemon Verbena*

*Spring Onions, Applemint*

*Baby Horseradish Leaves*

*Cure Your Own Olives*

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## Lighter Fare

### Large Leaf Spinach Salad - 12 / 8

*Tart cherries, citrus quinoa, seared scallions, kumquat,  
macadamia nuts & sherry vinaigrette*

Add on: 2 day honey brined chicken roulade - 3

### Treviso, Endive and Little Gems Salad - 13 / 9

*Petit Basque sheep's milk cheese, chives, lemon oil,  
& creme fraiche vinaigrette*

Add on: cold smoked, seared albacore tuna - 3

### Monterrey Bay Sardine Tartine - 13

*Fingerling potato "salad", crisped panchetta,  
marinated red onion, torn herbs & wakame*

### Chilled English Pea and Mint Soup - 7 / 4

*Pea shoots, creme fraiche & sumac*

## Press

### Heritage Pork "Cubano" - 14

*Cuban braised pork, calvados mustard, cured ham,  
pickled spring onions & swiss cheese*

## Further More

### Carved Prime Rib - 14

*Horseradish pickled shiitake, black garlic seared mushrooms,  
chives and fresh horseradish*

### Apple Wood Smoked Chicken Tartine - 13

*Seared escarole, marinated citrus, feta,  
fava leaves & chicken demiglace*

### Marinated Mozzarella - 13

*Cherry tomato confit, braised baby fennel, basil oil, aleppo*

## Something Different...

### 8 Layer Lasagna - 14

*Homage's fennel pollen sausage, this morning's ricotta,  
mixed mushrooms, fresh mozzarella & lightly smoked tomato sauce*

### Duck Congee - 13

*Air-dried smoked duck, fried shallots, sichuan pepper & scallions*

# HOMAGE

## Current Espresso:

Sightglass Coffee Roasters, San Francisco

*Espresso - 2.50*

*Americano - 2.50*

*Macchiato - 3.50*

*Cappuccino (10oz) - 3.50*

*Latte (10oz/ 16oz) - 3.50/ 4*

*Mocha (10oz/ 16oz) - 4/ 4.50*

*Chinese 5-Spice Latte (10oz/ 16oz) - 4.25/ 4.75*

## Additional Offerings

*Chai Tea Latte (10oz/ 16oz) - 3.50/ 4*

*Guittard Hot Chocolate (10oz) - 4*

## Current Drip Coffee:

Four Barrel Coffee Roasters, San Francisco

*Cold Brew (16oz) - 3.50*

*Drip Coffee (10oz / 16oz) - 2.50 / 3*

## Teas:

Five Mountains, San Francisco, CA

## Our Organic Buddha Blend

*Lemon Verbena*

*Raw Ginger*

*Camellia Blossoms*

*Pacific Peppermint*

*(combined and always non-caffinated)*

## Lighter Teas

*White Peony, calming white tea*

*Heirloom Emerald, green tea*

*Orchid Pouchong, light oolong tea*

## Medium Bodied Teas

*Anxi Tie Guan Yin, richer oolong tea*

*“Soft Gold”, subtle black tea*

## Bolder Teas

*Heirloom Ruby, red tea*

*Lapsang Souchong, smoked black tea*

## Homage's Iced Tea Blend

*All Teas - 3.50*

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## From Our Pastry Case

Just Baked

**Lemon & Fresh Ricotta Tea Cake - 4**

*Clotted cream*

**Honey/Cashew/Lime/Sea Salt Sticky Bun - 5**

*Buttermilk icing*

**Mushroom and Fresh Ricotta Tartlet - 6**

*Basil oil*

**Strawberry Lemon & Hibiscus Hand Pie - 5**

## Simple Breakfast

Easy peasy

**Egg Sandwich - 7**

*Mezcal chorizo, duck egg, raw spinach, pickled shallots, burnt scallions & pepper jack cheese*

**Avocado Toast - 6**

*Homage bread, fresh avocado & mousse, various radishes, flaky salt & lemon*

Add on: Dungeness Crab - 4

**Fresh Ricotta and Honey Toast - 5**

*Homage bread, Aleppo chili, lemon zest*

**Freshly Cultured Yogurt - 7**

*Black cardamom and citrus granola, marmalade & morning market fruit*

**Fermented Oatmeal - 7**

*Coconut milk, honey, currants, macadamia nuts, seeds & spice*

**Morning Market Fruit - 6**

*Cut to order, drizzled in honey and mint*