

Farm House

Brunch (Saturday & Sunday Only)

Starters

Seasonal Soup cup 6 bowl 8

Smashed Fried Potatoes 6

sometimes you just want an extra side of...roasted red potatoes & green onions

Basket of Scones 8

our house baked scones served with compound butter and house-made strawberry preserves

Baked Brie 14

baked brie wheel topped with pear compote, mixed nuts, and honey served with grilled baguette

Grains & Greens

Add Mary's Free Range rotisserie chicken (\$4) or confit tuna salad (\$6)

Pears & Greens 14.5

wild spring arugula mixed with spiced almonds, goat cheese, and cinnamon brown sugar roasted pears, served with cumin honey vinaigrette

Winter Grain Salad 14

grains (barley & quinoa) mixed with grilled vegetables, baby kale, and citrus segments, served with citrus vinaigrette

Nosh & Grub

Add Side of Bacon (3 slices) \$5

Croque Monsieur a la Farm House 14.5

black forest ham and Swiss cheese with a red wine braised shallot spread and cheesy Béchamel sauce on sliced bread

Croque Madame 16.50

Croque Monsieur with a fried egg on top

Pulled BBQ Portobello 14

roasted, sliced portobello mushroom in house-made cola BBQ sauce, topped with a kale slaw on a Kaiser roll

The "Alvaro" 14.5

ham, two over-medium eggs, jalapeño, tomato, and avocado on a torpedo roll

Breakfast Tart 15

puff pastry, herbed mascarpone, scrambled eggs, peas, and mushrooms, garnished with rainbow carrot ribbons and arugula pesto

Breakfast Tostada (Huevos Benedicto) 16

refried black beans, sofrito, fried eggs, pork lardons, avocado, and cilantro crema on tostadas

The Farm House Breakfast 16.5

mascarpone cheese and pear stuffed French toast, served with two eggs any style and smashed fried potatoes

NO TIPS expected - the 18% service charge is for our employees living wages that are above the mandated minimums in Belmont and health insurance coverage. The service charge does not apply to take-out orders. Please refrain from splitting checks more than twice. Many of our dishes contain nuts, gluten and dairy - please alert your server of any dietary needs. Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of food-borne illness.

For the Kids

(for ages 10 & under)

Kids' Scrambled Eggs 6.50
two scrambled eggs served with fruits

Yogurt Bark 6.00
frozen "barks" of Greek yogurt, honey, house-made preserves, and fruits (no added sugar)

Sweet Endings

For The Love of Chocolate 8
two warm chocolate chip cookies and a glass of Nutella milk topped with whipped cream and red pepper powder

Cinnamon Pear Buckle Cake 8
oven-toasted buttermilk cake topped with pear slices, pear reduction sauce, powdered sugar, candied ginger, and orange zest

Loco Coco 8
coconut pudding, cookie crumbs, banana reduction sauce, topped with vanilla graham crumbs and toasted coconut flakes

Drinks

French Press Coffee Small 12oz (5) Large 34oz (10)
Emerald Hills Blackbird (dark roast, notes of smoked chocolate & caramelized sugar) Stumptown Holler Mountain (medium roast, notes of citrus zest, caramel, & hazelnut) Emerald Hills Decaf (dark roast, notes of cherry)

Hot Tea 3.25
Spearmint Green, Jasmine Green, Masala Chai Black, Earl Grey Black, Hibiscus Ginger Herbal, Chamomile Citrus Herbal

Juices 3.5
Orange, Cranberry, Apple

Mimosa 11
Orange, Blood Orange

Sangria 10
Red or white wine beverage with fresh fruits

Carafe of Sangria 25
Serves 2-4

More options continued on our beverage menu...

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