

Farm House

Dinner Menu

Shareable

Baked Brie 14

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

Boar-gogi Tacos 14.5

tortillas stuffed with cheese & black bean puree and topped with wild boar (Korean-style marinade) and house made kimchi - 3 per order

White Bean Paté 14.5

smokey baba ghanoush, grilled vegetables, white anchovies, house marinated olives served with grilled lavash

Grains & Greens

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

Winter Grain Salad 14

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

Pears & Greens 14.5

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

Southwestern Salad 15

a mixture of black bean, grilled sweet corn, red onion, and delicata squash served with mizuna greens, avocado, fried tortilla strips and paprika lime vinaigrette

For the Kids

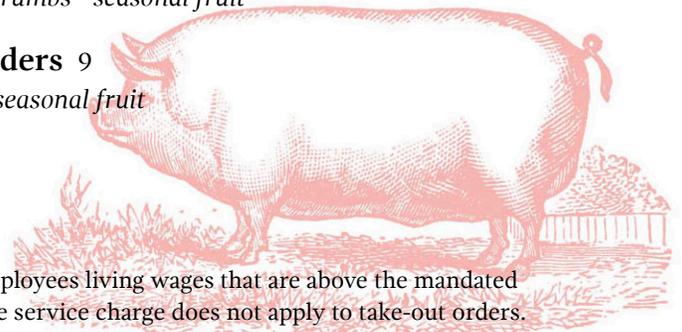
(for ages 10 & under)

Three Cheese Macaroni 9

aged cheddar - herbed breadcrumbs - seasonal fruit

Meatball Sliders 9

toasted buddy roll - seasonal fruit



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.

Nosh & Grub

Squid Ink Bucatini 28

fresh pasta from Pasta Pasta in San Mateo with fresh peas, ribbon rainbow carrots, grilled charred squid ceviche with our beurre blanc sauce

Roasted Chicken 23.5

Mary's Free-Range half roasted chicken with creamy herb polenta and broccoli

Pistachio Arugula Pesto Pasta 20

fresh pasta from Pasta Pasta in San Mateo with our made made pistachio arugula pesto sauce topped with fresh peas and shaved manchego cheese

Duck Confit with Cassoulet 28

duck confit rendered in duck fat served with white bean cassoulet topped with arugula mixed strawberry gastrique and chicken skin crisp

X's and Oinks 26

Our local Emerald Hills coffee rubbed pork loin seared medium rare served with yam puree, red eye demi glace, and garlic chard

Roasted Vegetable Pasta Puttanesca 23

fresh pasta from Pasta Pasta in San Mateo in a tomato, eggplant, olive marinara sauce topped with shaved manchego cheese

Beer-Braised Short Ribs 28.5

Mariposa Ranch grass-fed beer braised short ribs served with cheesy barley, brussel sprouts, roasted mushroom topped with parsley oil

Pan Seared Branzino 28.5

pan seared skin-on Branzino with lemon saffron sauce served with pea potato turnip mash, seasonal vegetables and garnished with microgreens

Sweet Ending

For The Love of Chocolate 8

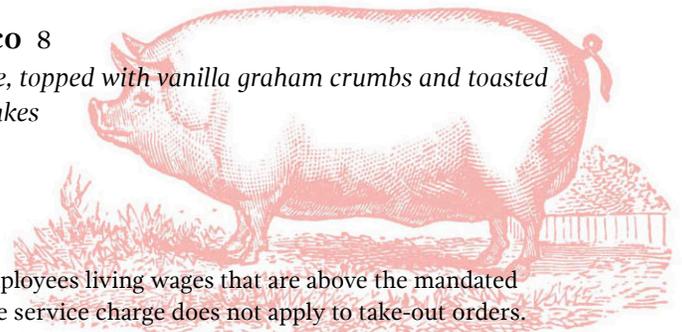
two warm chocolate chip cookies and a glass of Nutella milk topped with whipped cream and red pepper powder

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



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