

Farm House

Lunch Menu

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

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

Winter Grain Salad 14

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

Sandwiches

All sandwiches come with a spring mix side salad

Duck Confit 16.5

pear chevre spread - almonds - arugula

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

Italian Meatball Sub 14.5

house formed meatballs with beef & pork - marinara - mozzarella on a toasted lobster roll

Pulled BBQ Portobello 14

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

Tuna Salad 14.5

chunks of ahi tuna confit - tomato - aioli - lobster roll

+ make it a melt add \$1.5 +

Arugula Pesto Chicken 13.50

grilled chicken - arugula pistachio pesto - tomato

Sam Gyup Sal 14.5

(Korean Style Lettuce Wrap) slow cooked pork belly - enoki mushroom - korean vinaigrette - 3 pieces

NO TIPS expected - the 18% service charge is for our employees 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

Seasonal Soup cup 6 bowl 8

Baked Brie 14

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

Three Cheese Macaroni 12

aged cheddar - herbed breadcrumb - house side salad

Momma's Beef and Potato Stew 16.5

Mariposa Grass Fed beef - tomatoes - peas - potatoes topped with shaved manchego cheese

Roasted Chicken 18.5

chicken breast - creamy polenta - broccoli

For the Kids

(for ages 10 & under)

Grilled Cheese Sandwich 7

aged white cheddar - sliced sourdough - seasonal fruit

Meatball Sliders 9

toasted buddy roll - seasonal fruit

Three Cheese Macaroni 9

aged cheddar - herbed breadcrumbs - seasonal fruit

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

NO TIPS expected - the 18% service charge is for our employees 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.