

Farm House

Weekend Brunch

Starters

Seasonal Soup cup 6 bowl 8

Smashed Fried Potatoes 5

sometimes you just want an extra side of....steamed, smashed then fried red potatoes, green onions and bacon aioli

Freshly Baked Breakfast Bread du Jour 5

Baked Brie 14

baked brie wheel topped with seasonal house-made preserves, served with grilled baguettes

Grains & Greens

Add Mary's Free Range rotisserie chicken (\$4), Prawns (\$8), Salmon (\$10), Grass-Fed Hanger Steak (\$11)

Beets & Greens 17

mixed greens with a medley of roasted beets, goat cheese, curried candied pistachios, coriander seeds, and tossed with turmeric citrus vinaigrette

BiBimBap Salad 14

jasmine rice, spring mix, rainbow carrot ribbons, cucumber ribbons, yellow and red bell peppers with sesame seeds served with gochujang vinaigrette

Nosh & Grub

Add Side of Bacon (3 slices) \$5

Gravlax Bagel Board (Cured Salmon) 15

housemade hand-craved gravlax, cream cheese, avocado, red onion, capers, cucumbers, tomatoes with arugula side salad

Veggie Stuffed Pita 15

grilled pita stuffed with parsley dill hummus, roasted bell peppers, zucchini, mushrooms, onions and glazed with apple gastrique. Served with smash fried potatoes

Breakfast Tart 15

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

Breakfast Tostada (Huevos Benedicto) 16

refried black beans, sunny side up eggs, pork lardons, avocado, and cilantro crema on two tostadas-with side salad

The Reuben 17

Richards grass-fed corned beef sandwich with swiss cheese and honey mustard cabbage slaw on rye swirl bread

Corned Beef Hash 18

flash fried hash brown sautéed with house-made grass-fed corned beef, onions, bell peppers topped with two sunny side up eggs, arugula pestu sauce and dill sour cream.

NO TIPS expected - the 18% service charge is for our employees living wages that's above the mandated minimums in Belmont and health insurance. 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. Let your server know of any allergies. Consuming raw or undercooked meats, poultry, seafood, and shellfish may increase your risk of food-borne illness.

The Farm House Breakfast 18.5

flavored Mascarpone stuffed French toast, served with two eggs any style, smashed fried potatoes, and two slices of bacon

Brunch Shrimp and Grits 24

Cheesy herb grits with mirepoix, garlic chard, pan seared shrimp, chili butter, chili oil, parsley pestu topped with a sunny side up egg

Farm House Burger 16.50

Beef Burger (contains manchego cheese) on a brioche bun served with aioli, pickles, tomato, gem lettuce, string onions, and bacon jam

Kids' Scrambled Eggs 6.50

scrambled eggs served with fruits

Sweet Endings

Potted Lemon Cheesecake 10

lemon cheesecake topped with berry sour cream, cookie crumble, and fresh berries

Decadent Flourless Chocolate Torte 11

rich flourless chocolate torte with a fruit based red wine 'seduction' sauce and to cool it down it's topped with a dollop of mint whipped cream and hand stamped chocolate coin

Peach Cobbler 12

peaches baked with sugars and spices topped with a dough cobbler. Served with a scoop of homemade vanilla ice cream

Drinks

French Press Coffee Small 12oz (5) Large 34oz (12)

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)

Juices 3.5

Orange, Cranberry, Apple

Mimosa's 11

choice of: fresh squeezed orange, blood orange or grapefruit

Sangria 10

Rose wine beverage with fresh fruits

Carafe of Sangria 25

Serves 2-4

More options continued on our beverage menu...

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