

# Farm House

## Dinner Menu

### Shareable

#### **Herb Focaccia 4**

*comes with olive oil and balsamic*

#### **Warm Marinated Olives 6**

*mixed olives (ligurias, kalamatas, castelvetranos) with calabrian peppers, orange zest and rosemary*

#### **Corn Hush Puppies 10**

*filled with brentwood corn, yellow bell peppers, red bell peppers, onions and served with a side of bacon aioli and sriracha honey for dipping*

#### **Pork Belly Bao 3 (\$12) / 4 (\$15)**

*pork belly roasted with gochujang glaze, housemade kimchi, sweetened soy reduction topped with green onion curls*

#### **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)

#### **BiBimBap Salad 14**

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

#### **Summer Corn & Cherry Tomato Salad 16**

*Brentwood corn with cherry tomatoes, red and yellow bell peppers, red onions, avocado, creamy jalapeno dressing on a bed of arugula*

#### **Beets & Greens 17**

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

### For the Kids

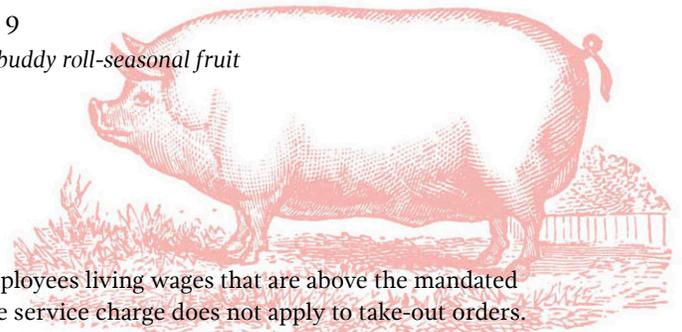
**(for ages 10 & under)**

#### **Three Cheese Macaroni 9**

*aged cheddar - herbed breadcrumbs - seasonal fruit*

#### **Sliders 9**

*with aioli, a pickle-on a 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

## **Pistachio Arugula Pesto Pasta 20**

*fresh radiatore from Pasta Pasta in San Mateo with our homemade pistachio arugula pesto sauce topped with fresh peas, shaved manchego cheese, fresh arugula and arugula pestu*

## **Kimchi Fried Rice with Pork Belly 23**

*house-made kimchi fried rice, grilled tamarind soy marinated pork belly with a tempura enoki mushroom and topped with kimchi, pickled daikon, pickled carrots, and onion curls.*

## **Shrimp and Grits 24**

*cheesy herb grits w/mirepoix, garlic chard, pan seared shrimp, chili butter, chili oil, parsley pistu*

## **Confit Spiced Chicken 25.50**

*confit airline chicken breast with arugula puree, chai spiced tomato sauce, chickpea salad mixed with apple gastrique*

## **Prawn Scampi 28**

*fresh radiatore from Pasta Pasta in San Mateo with a butter-white wine sauce, peas, crimini mushrooms, parmesan cheese, parsley pistu*

## **Hash Crusted Baked Salmon 31**

*Baked Salmon crusted with hash browns and topped with dill sour cream sauce (homemade), sautéed baby carrots and cherry tomatoes, creamed corn*

## **Hanger Steak 32**

*grass-fed hanger steak (grilled medium rare) with chimichurri sauce, stacked potatoes, frenched carrots, side of white bean cassoulet*

# Sweet Ending

## **Potted Lemon Cheesecake 10**

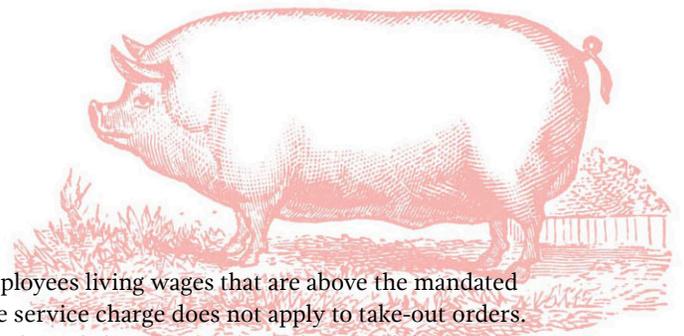
*lemon cheesecake topped with berry sour cream, cookie crumble, and fresh berries*

## **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*



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