

Farm House

Lunch Menu

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

Summer Corn and Flash Fried 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

BiBimbap Salad 14

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

Sandwiches

Our sandwiches come with a spring mix side salad unless stated otherwise

Prosciutto & Brie 17

prosciutto sandwich with brie, house-made blueberry compote, and arugula dressed with apple gastrique on focaccia bread

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

The Reuben 17

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

Curry Chicken Sandwich 14.5

Mary's free-range chicken salad with curry aioli, arugula, tomatoes, and curried candied pistachios.

Sam Gyup Sal 14.5

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

Fried Chicken Sandwich 16

Fried chicken breast topped with cilantro Napa cabbage slaw (choice of mild or spicy) on a brioche bun with smashed fried potatoes

Farm House Burger 16.50

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

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 seasonal house-made preserves, served with grilled baguettes

Three Cheese Macaroni 12

aged cheddar - herbed breadcrumb - house side salad

Shrimp and Grits 24

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

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

Mimosa's 11

choice of: fresh squeezed orange, blood orange or grapefruit

Tuesday/Wednesday Wine Special

All Day ½ off Bottles of Wine-Ask your server for details

More options continued on our beverage menu...

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