

BEVERAGES

FRENCH PRESS COFFEE	12oz (5)	34oz (12)
EMERALD HILLS BALI VINTAGE(LIGHT ROAST) STUMPTOWN HOLLER MOUNTAIN (MEDIUM ROAST) EMERALD HILLS DECAF (DARK ROAST)		
STEVEN SMITH TEAMAKER		3.25
SPEARMINT GREEN JASMINE GREEN MASALA CHAI BLACK EARL GREY BLACK HIBISCUS GINGER HERBAL CHAMOMILE CITRUS HERBAL		
JUICES: ORANGE CRANBERRY APPLE		3.5
MIMOSA: FRESH SQUEEZED ORANGE BLOOD ORANGE GRAPEFRUIT		11
HOUSE-MADE LEMONADE HIBISCUS CINNAMON LEMONADE		4
HOUSE-MADE BLACK TEA		4
SODA: COKE DIET COKE SPRITE		2

DRAFT BEER & BOTTLES

DUST BOWL IPA	16oz (8)	21oz (11)
MAD RIVER STOUT	16oz (8)	21oz (11)
FIELDWORKS BELGIAN PALE ALE	16oz (8)	21oz (11)
ABSOLUTION CARDINAL SIN RED ALE	16oz (8)	21oz (11)
WELTENBURGER PILSNER	16oz (8)	21oz (11)
EINSTÖK ICELANDIC TOASTED PORTER		6
JEVER PILSENER		6.5
STIEGL LEMON GRAPEFRUIT		7
DELIRIUM TREMENS BELGIAN ALE		12
MANY MORE BEER & WINE OPTIONS ON OUR BEVERAGE MENU		



FARM HOUSE

SOURCED LOCALLY WHEN POSSIBLE

1301 SIXTH AVENUE
BELMONT, CALIFORNIA 94002
650.593.7311

WWW.FARMHOUSEBELMONT.COM
INSTAGRAM: EATATFARMHOUSEBELMONT

DINNER

MONDAY: CLOSED
LUNCH: TUESDAY - FRIDAY 11AM - 2:30PM
DINNER: TUESDAY - SUNDAY 5:00PM - 9:00PM
BRUNCH: SATURDAY & SUNDAY 11:00AM - 2:30PM

SHAREABLE

VEGAN GRILLED BREAD WITH OLIVE OIL & BALSAMIC	3
VEGAN WARM MARINATED OLIVES	6
✓ HERBED HUMMUS & BEET TABBOULEH SERVED WITH BUTTERED TOAST SLICES	9
✓ BAKED BRIE BAKED BRIE TOPPED WITH BLUEBERRY JAM AND SERVED WITH GRILLED BAGUETTES	14
✓ FRESH RICOTTA & HMB HONEYCOMB HOMEMADE RICOTTA WITH HONEYCOMB (CONTAINS BEESWAX) FROM HALF MOON BAY SERVED WITH GRILLED BAGUETTE	10
MASALA SHRIMP & POTATO CROQUETTE SERVED WITH TAMARIND CHUTNEY & AIOLI. CROQUETTE HAS CHEESE, CREAM, PARSLEY, GARLIC, LEMON JUICE, MASALA, CUMIN, & TURMERIC	3 (\$10) / 4 (\$12)

GRAINS & GREENS

ADD MARY'S FREE RANGE CHICKEN (4), PRAWNS (8), GRASS-FED STEAK (11)

VEGAN BIBIMBAP SALAD JASMINE RICE, SPRING MIX, RAINBOW CARROTS, CUCUMBER, YELLOW AND RED BELL PEPPERS WITH SESAME SEEDS SERVED WITH GOCHUJANG VINAIGRETTE	14
✓ PEAR & BLUE CHEESE BUTTER LETTUCE, MIXED GREENS, BARTLETT PEARS, PT REYES BLUE CHEESE, SALTED ALMONDS AND DRIED CRANBERRIES SERVED WITH OUR HONEY BALSAMIC VINEGAR	17
✓ BEETS & GREENS MIXED GREENS WITH A MEDLEY OF ROASTED BEETS, GOAT CHEESE, CURRIED CANDIED PISTACHIOS, CORIANDER SEEDS, AND TOSSED WITH TURMERIC CITRUS VINAIGRETTE	17

FOR THE KIDS (10 & UNDER)

SLIDERS WITH AIOLI, TOMATO, PICKLE-ON A TOASTED BABY BUN SERVED WITH SEASONAL FRUIT	9
✓ THREE CHEESE MACARONI AGED CHEDDAR, HERBED BREADCRUMBS, SEASONAL FRUIT	9

AS A CUSTOMER OF FARM HOUSE, YOU ARE SUPPORTING A FAIR WAGE DISTRIBUTION STRUCTURE TO ENSURE EQUITABLE DISTRIBUTION OF WAGES FOR SERVERS, COOKS, AND ALL STAFF BY SUPPORTING A 15% SERVICE CHARGE TO ALL BILLS. TIPS ARE NOT EXPECTED, BUT YOU ARE WELCOME TO INCLUDE ADDITIONAL FOR EXCEPTIONAL SERVICE.

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① BUTTERNUT SQUASH GNOCCHI BUTTERNUT SQUASH GNOCCHI, SAGE, PORTOBELLO MUSHROOM, BRUSSEL SPROUTS, GARLIC, PARMESAN	20
KIMCHI FRIED RICE WITH PORK BELLY KIMCHI FRIED RICE, GRILLED TAMARIND SOY MARINATED PORK BELLY WITH A TEMPURA ENOKI MUSHROOM AND TOPPED WITH HOUSE-MADE KIMCHI, PICKLED DAIKON & CARROTS, AND ONION CURLS	23
SHRIMP AND GRITS HERBED GRITS WITH MIREPOIX, GARLIC CHARD, PAN-SEARED SHRIMP, CHILI BUTTER, CHILI OIL, PARSLEY PISTU	24
VENISON BOLOGNESE BUCATINI SLOW BRAISED GROUND VENISON IN A TOMATO STEW WITH FRESH BUCATINI TOPPED WITH FRESH PARSLEY, BASIL, AND GRATED PARMESAN	24
BRAISED OX TAIL WITH BAKED SCALLOP POTATOES WINE BRAISED OX TAIL WITH PORT REDUCTION SAUCE, CARROTS, ZUCCHINI, AND CREAMY BAKED SCALLOP POTATOES	23
WHOLE ROASTED TROUT WITH TURMERIC CAULIFLOWER PUREE, AND ARUGULA & FENNEL SALAD	29
CORNISH GAME HEN ZA'TAR RUBBED ROASTED CORNISH GAME HEN WITH OLIVE BREAD PUDDING, CRANBERRY CHUTNEY, & POMEGRANATE GASTRIQUE	25.5
STEAK FRITES 8OZ GRASS-FED STEAK (GRILLED MEDIUM RARE) WITH PARSLEY GARLIC COMPOUND BUTTER, FRITES TOPPED WITH PARMESAN CHEESE AND TRUFFLE OIL	30
SOUS VIDE PORK CHOP DUROC 12OZ PORTERHOUSE PORK CHOP (COOKED MEDIUM) WITH WILD RICE & FIRECRACKER HMB CABRILLO FARM BRUSSEL SPROUTS, TOPPED WITH APPLE COMPOTE & APPLE REDUCTION SAUCE	32
① SMASHED FRIED POTATOES BOILED, SMASHED, & FRIED RED POTATOES TOPPED WITH CILANTRO CREMA & GREEN ONIONS. SERVED WITH A SIDE OF BACON AIOLI	5
FIRECRACKER GLAZED BRUSSEL SPROUTS SWEETENED REDUCTION OF GOCHUJANG & FISH SAUCE, TOPPED WITH PARMESAN	8
TRUFFLE PARMESAN FRITES	8

