

# BEVERAGES

FRENCH PRESS COFFEE	12oz (5)	34oz (12)
EMERALD HILLS BALI VINTAGE(LIGHT ROAST)   RED GIANT ETHIOPIA HONEY PROCESS (DARK 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

LUNCH

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

# SHAREABLE

- ④ GRILLED BREAD WITH OLIVE OIL & BALSAMIC 3
- ④ BAKED BRIE 14  
BAKED BRIE TOPPED WITH BLUEBERRY JAM AND SERVED WITH GRILLED BAGUETTES
- FIRECRACKER GLAZED BRUSSEL SPROUTS 8  
SWEETENED REDUCTION OF GOCHUJANG & FISH SAUCE, TOPPED WITH PARMESAN
- ④ SMASHED FRIED POTATOES 5  
BOILED, SMASHED, & FRIED RED POTATOES TOPPED WITH CILANTRO CREMA & GREEN ONIONS.  
SERVED WITH A SIDE OF BACON AIOLI

# GRAINS & GREENS

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

- VEGAN** BIBIMBAP SALAD 14  
JASMINE RICE, SPRING MIX, RAINBOW CARROTS, CUCUMBER, YELLOW AND RED BELL PEPPERS  
WITH SESAME SEEDS SERVED WITH GOCHUJANG VINAIGRETTE
- ④ PEAR & BLUE CHEESE 17  
BUTTER LETTUCE, MIXED GREENS, BARTLETT PEARS, PT REYES BLUE CHEESE, SALTED ALMONDS  
AND DRIED CRANBERRIES SERVED WITH OUR HONEY BALSAMIC VINEGAR
- ④ 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 (10 & UNDER)

- SLIDERS 9  
WITH AIOLI, TOMATO, PICKLE-ON A TOASTED BABY BUN SERVED WITH SEASONAL FRUIT
- ④ THREE CHEESE MACARONI 9  
AGED CHEDDAR, HERBED BREADCRUMBS, SEASONAL FRUIT

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.

# NOSH

- SANDWICHES COMES WITH CHOICE OF SPRING MIX SALAD OR FRIES
- ④ EGGPLANT PARMESAN SANDWICH 15.5  
CIABATTA, PANKO CRUST FRIED EGGPLANT, SPICED BELL PEPPER AND TOMATO STEW SAUCE,  
MOZZARELLA, BASIL, AND PARMESAN
  - ④ PORTOBELLO PHILLY CHEESESTEAK 15.5  
THICK SLICES OF PORTABELLO MUSHROOMS, BELL PEPPERS, MANCHEGO, AND ONION ON A  
BAGUTTE
  - SANTA MARIA STEAK SANDWICH 17  
MY HOMAGE TO SLO! CIABATTA, GRASS-FED STEAK MARINATED WITH SPICES, PICO DE GALLO,  
JALAPENO AIOLI
  - FARM HOUSE BURGER 16.50  
OUR TOWERING BEEF BURGER ON A TOASTED SESAME BUN SERVED WITH AIOLI, PICKLES,  
TOMATO, GEM LETTUCE, FRIED ONION STRINGS, AND BACON JAM
  - FRIED CHICKEN SANDWICH 16  
FRIED CHICKEN BREAST TOPPED WITH CILANTRO NAPA CABBAGE SLAW (CHOICE OF MILD OR  
SPICY) ON A TOASTED SESAME BUN
  - ④ THREE CHEESE MACARONI 12  
AGED CHEDDAR, HERBED BREADCRUMB AND SERVED WITH A SIDE SALAD
  - ④ SHAKSHUKA 16.50  
2 EGGS BAKED IN A SPICED BELL PEPPER AND TOMATO STEW. SERVED WITH BAKED PITA CHIPS  
AND SIDE SALAD
  - BUTTERNUT SQUASH GNOCCHI 20  
BUTTERNUT SQUASH GNOCCHI, SAGE, PORTOBELLO MUSHROOM, BRUSSEL SPROUTS, GARLIC,  
PARMESAN
  - VENISON BOLOGNESE BUCATINI 24  
SLOW BRAISED GROUND VENISON IN A TOMATO STEW WITH FRESH BUCATINI TOPPED WITH  
FRESH PARSLEY, BASIL, AND GRATED PARMESAN
  - SHRIMP AND GRITS 24  
HERBED GRITS WITH MIREPOIX, GARLIC CHARD, PAN-SEARED SHRIMP, CHILI BUTTER, CHILI OIL,  
PARSLEY PISTU

