

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 ENGLISH BREAKFAST MASALA CHAI EARL GREY BLACK HIBISCUS GINGER CHAMOMILE		
JUICES: CRANBERRY APPLE		3.5
FRESH SQUEEZED: WATERMELON ORANGE JUICE		5
BLACK ICED TEA LEMONADE ARNOLD PALMER WATERMELON LEMONADE		4
SODA: COKE DIET SPRITE ZERO		3
DEVIL'S CANYON ROOT BEER	16oz (5)	21oz (8)

ALCOHOLIC DRINKS

FRESH MIMOSA: ORANGE CRANBERRY GRAPEFRUIT		11
ORANGE MINT MOJITO		11
SOJU ALCOHOL, YUZU, ORANGE, MINT.		
BLOODY MARY		11
SOJU BLOODY MARY WITH HORSERADISH AND HOUSE MADE PICKLES		
WATERMELON SOJU COCKTAIL		11
WATERMELON SOJU. FRESH WATERMELON JUICE, CLUB SODA, SOJU, MINT, AND LIME.		
DRAFT, BOTTLED BEER, AND WINE BY THE GLASS AND BOTTLE		
INQUIRE FOR DAILY SPECIALS		

DESSERTS

BUTTERSCOTCH PUDDING		8
SERVED IN A 4OZ MASON JAR TOPPED WITH BERRIES		
TCHO CHOCOLATE POT DE CREME		8
TCHO DARK CHOCOLATE POT DE CREME. IN A 4OZ JAR W/CARDAMOM WHIPPED CREAM.		
APPLE CRISP		12
WARM APPLE CRISP SERVED WITH VANILLA ICE CREAM (CONTAINS WALNUT)		
BURNT BASQUE CHEESECAKE		10
2 FACED BASQUE CHEESECAKE		10
CLASSIC BASQUE CHEESECAKE + PANDAN BASQUE CHEESECAKE		

SUPPORTING LOCAL:
 CABRILLO FARM - HALF MOON BAY
 EMERALD HILLS ROASTERY - REDWOOD CITY
 FIREBRAND ARTISAN BREAD - OAKLAND
 RED GIANT ROASTERY - REDWOOD CITY
 RICHARDS GRASS FED BEEF - MORAGA
 SAPORITO PASTA - REDWOOD CITY
 WAXWING WINERY - BELMONT



FARM HOUSE

SOURCED LOCALLY WHEN POSSIBLE

1301 SIXTH AVENUE
 BELMONT, CALIFORNIA 94002
 650.593.7311

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 INSTAGRAM: FARMHOUSEBELMONT
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MONDAY: CLOSED

BRUNCH: FRIDAY - SUNDAY 11AM - 2:00PM

DINNER: TUESDAY - SUNDAY 4:00PM - 8:00PM

CHEF: CHAD HUCK

SHAREABLE & SIDES

PROTEIN SIDES 5
CHOICE OF BACON (3) OR CHICKEN APPLE SAUSAGE (1)

BISCUITS & GRAVY 8
(2) HOUSE MADE BISCUITS BAKED GOLDEN BROWN TO ORDER AND SERVED WITH GRAVY. GRAVY CONTAINS SAUSAGE AND BACON.

VEGAN RED BLISS HASH 7
BREAKFAST HASH STYLE RED POTATOES

VEGAN SEASONAL FRUIT 5

VEGAN POT OF PICKLES 8

SEARED PORK BELLY 13
2 SEARED PORK BELLY BLOCKS WITH CARROT PUREE, BARLEY, SHITTAKE & CREMINI MUSHROOM, AND PICKLED BERRIES.

SOUP & GREENS

ADD MARY'S FREE RANGE CHICKEN (7); PRAWNS (10)

CHICKEN TORTILLA SOUP CUP 8 BOWL 11

CAESAR SALAD 14
ROMAINE, SMOKED GOUDA, PARMESAN, HOUSE MADE CORNBREAD CROUTONS

BAY SHRIMP & CRAB LOUIE SALAD 19
BAY SHRIMP, CRAB, BUTTER LETTUCE, PICKLED SHALLOTS, AND EGG WITH LOUIE DRESSING (CONTAINS MAYO & CREAM)

ROASTED BEET SALAD 16
ROASTED GOLDEN & RED BEETS WITH BARLEY, ORANGES, ARUGULA WITH WHIPPED MASCARPONE IN A LEMON VINAIGRETTE.

FOR THE KIDS

(FOR AGES 10 & UNDER)

VEG KIDS' SCRAMBLED EGGS 6.50
SCRAMBLED EGGS SERVED WITH FRUITS

VEG THREE CHEESE MACARONI (FOR KIDS) 9
AGED CHEDDAR, HERBED BREADCRUMBS, SEASONAL FRUIT

WHAT IS THE 15% SERVICE CHARGE? AS A CUSTOMER OF FH, YOU ARE SUPPORTING A FAIR WAGE DISTRIBUTION STRUCTURE TO ENSURE FAIR & EQUAL PAY AMONG ALL RESTAURANT STAFF. ADDITIONAL TIPS ARE WELCOME FOR EXCEPTIONAL SERVICE BY YOUR SERVERS THAT WILL GO SOLELY TO THEM.

NOSH

FARM HOUSE BURGER 17
OUR CLASSIC BURGER, PAIN AU LAIT BUN, AIOLI, HOUSE MADE PICKLES, TOMATO, BUTTER LETTUCE, FRIED ONION RINGS, AND BACON JAM.

KOREAN SPICY PORK BRISKET 17
KOREAN PICKLED RADISH AND CUCUMBER SLAW ON BUN. CHOICE OF FRIES OR SALAD

VEG FH PLANT BURGER 18
BEYOND BURGER - PAIN AU LAIT BUN, AIOLI, HOUSE MADE PICKLES, TOMATO, BUTTER LETTUCE, FRIED ONION RINGS, AND HOMEMADE VEGAN TOMATO JAM.

ENGLISH MUFFIN SANDWICH 12
SCRAMBLED EGGS, SMOKED GOUDA, BACON WITH CHOICE OF HASH OR SALAD

CROISSANT SANDWICH 15
FIREBRAND CROISSANT WITH TURKEY, EGG, SWISS, AVOCADO, AND SIDE OF HASH

AVOCADO TOAST 9
MULTI-GRAINED TOAST WITH EGG, RADISH, POMEGRANATES, PICKLED CRANBERRY BEANS, FETA & SIDE SALAD (CONTAINS SESAME)

FORGERS SCRAMBLE 16
MUSHROOMS, SPINACH, FETA CHEESE WITH TRUFFLE OIL. INCLUDES HASH

CLASSIC OMELET 18
PORK BELLY AND CHEESE, RED BLISS HASH, GRIDDLE TOAST

VEG ARTICHOKE OMELET 16
ARTICHOKE HEARTS, MUSHROOM, AGED SHARP CHEDDAR, AND HOLLANDAISE

LEMON RICOTTA PANCAKES 15
APPLEWOOD BACON, RASPBERRIES, POWDERED SUGAR, AND SYRUP

FRENCH TOAST 18
FIREBRAND ARTISAN CROISSANT LOAF TOPPED W/SPICED APPLE COMPOTE, MAPLE SYRUP AND SERVED WITH (2) CHICKEN APPLE SAUSAGE

EATING CLUB 16
TWO EGGS (ANY STYLE), BACON OR CHICKEN APPLE SAUSAGE, POTATO HASH

COUNTRY BENEDICT WITH BISCUIT, EGGS, & GRAVY 17

TURKEY BENEDICT WITH EGGS & ARUGULA PISTOU 16

SMOKED SALMON BENEDICT 20
HOUSE CURED SMOKED SALMON WITH POACHED EGGS, SPINACH, HOLLANDAISE, CRISPY CAPERS, FOCACCIA. SERVED WITH RED BLISS HASH.

STEAK & EGGS 25
10OZ RIBEYE STEAK GRILLED MED-RARE SERVED WITH EGGS ANY STYLE TOPPED WITH HOLLANDAISE SAUCE.

BERRIES & YOGURT 7