

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
BLOODY MARY			11
SOJU BLOODY MARY WITH HORSERADISH AND HOUSE MADE PICKLES			
ORANGE MINT MOJITO			11
SOJU ALCOHOL, YUZU, ORANGE, MINT.			
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.			
BURNT BASQUE CHEESECAKE			10
2 FACED BASQUE CHEESECAKE			10
CLASSIC BASQUE CHEESECAKE + PANDAN BASQUE CHEESECAKE			
APPLE CRISP			12
WARM APPLE CRISP SERVED WITH VANILLA ICE CREAM (CONTAINS WALNUT)			

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
WWW.FARMHOUSEBELMONT.COM
INSTAGRAM: FARMHOUSEBELMONT
EMAIL: INFO@BLUEOXGRUB.COM



MONDAY: CLOSED

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

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

CHEF: CHAD HUCK

SHAREABLE

VEGAN POT OF PICKLES	8
Ⓢ BURRATA WITH PEACH COMPOTE & GRILLED BREAD PEACH COMPOTE, CANDIED WALNUT & PECORINO SALSA, ARUGULA, AND MICRO GREENS	13
SEARED PORK BELLY 2 SEARED PORK BELLY BLOCKS WITH CARROT PUREE, BARLEY, SHITAKE & CREMINI MUSHROOM, AND PICKLED BERRIES.	13
AHI TUNA POKE SASHIMI GRADE TUNA WITH AVOCADO MOUSSE & SPICY AIOLI SERVED WITH WONTON CHIPS	13
CRAB & ARTICHOKE DIP & GRILLED BREAD (CONTAINS REAL CRAB, DIARY, BELL PEPPER, ONIONS, MAYO, BREAD CRUMBS, CHEESE)	17
GRAINS & GREENS	
CHICKEN TORTILLA SOUP CUP 8 BOWL 11	
CAESAR SALAD ROMAINE, SMOKED GOUDA, PARMESAN, HOUSE MADE CORNBREAD CROUTONS	14
Ⓢ ROASTED BEET SALAD ROASTED GOLDEN & RED BEETS WITH BARLEY, ORANGES, ARUGULA WITH WHIPPED MASCARPONE IN A LEMON VINAIGRETTE.	16
BAY SHRIMP & CRAB LOUIE SALAD BAY SHRIMP, CRAB, BUTTER LETTUCE, PICKLED SHALLOTS, AND EGG WITH LOUIE DRESSING (CONTAINS MAYO & CREAM)	19
SIDES	
SICILIAN EGGPLANT CAPONATA CAPONATA IS A SICILIAN SWEET AND SOUR VERSION OF RATATOUILLE (CAPERS, PINENUTS, OLIVES, & ANCHOVIES)	10
Ⓢ CREAMED SPINACH	8
Ⓢ ROASTED CAULIFLOWER WITH PECORINO SALSA	8
Ⓢ CARROTS AGRODOLCE ROASTED CARROTS WITH CIPPOLINI ONIONS, CITRUS, PARSLEY, AND BREAD CRUMBS	8
ROASTED BRENTWOOD CORN W/ CHILE LARDO BUTTER, FETA ROASTED CORN, BUTTER, SLICED CHILE ROUNDS, SCALLIONS, AIOLI, ALLEPPO PEPPER, FETA, LARDO- BACON FAT ... OH MY!!!	8
Ⓢ HERBED TRUFFLE PARMESAN FRIES	8
Ⓢ TANDOORI FRIES - MALT AIOLI	8

NOSH

FARM HOUSE BURGER OUR CLASSIC BURGER, PAIN AU LAIT BUN, AIOLI, HOUSE MADE PICKLES, TOMATO, BUTTER LETTUCE, FRIED ONION RINGS, AND BACON JAM.	17
Ⓢ FH PLANT BURGER BEYOND BURGER - PAIN AU LAIT BUN, AIOLI, HOUSE MADE PICKLES, TOMATO, BUTTER LETTUCE, FRIED ONION RINGS, AND HOMEMADE VEGAN TOMATO JAM.	18
KOREAN SPICY PORK BRISKET KOREAN PICKLED RADISH AND CUCUMBER SLAW ON BUN. CHOICE OF FRIES OR SALAD	17
Ⓢ VEGETARIAN LASAGNE HOUSE MADE TOMATO SAUCE, SPINACH PASTA SHEETS, ROASTED SQUASH, MUSHROOM, COLLARD GREENS AND RICOTTA AND PARMESAN CHEESE.	17
LOBSTER RAVIOLI THERMIDOR SAUCE, ARTICHOKE, CHERRY TOMATOES, CHIVES	25
PRAWN FETTUCCINE ALFREDO FRESH FETTUCCINE WITH ALFREDO (CREAM, PEAS, BACON, PARMESAN, GARLIC, SHALLOTS)	24
GF PAN SEARED SEA BASS 6OZ AUSTRALIAN PAN SEARED SEA BASS WITH RATATOUILLE (EGGPLANT, SQUASH, ZUCCHINI, TOMATOES, GARLIC) AND RED WINE DEMI SAUCE	25
ROASTED PETALUMA FARMS CHICKEN ROASTED ½ CHICKEN WITH SPINACH MUSHROOM RAGOUT, HOME MADE BISCUIT, AND CHICKEN DEMI	24
GF SHORT RIBS HORSERADISH CHEDDAR GRITS, HERB SALAD, AND POMEGRANATE REDUCTION SAUCE	26
GF RIBEYE STEAK 10OZ GRILLED MEDIUM-RARE. SERVED WITH POTATO GRATIN, CREAMED SPINACH, AND CHIMICHURRI SAUCE.	30
Ⓢ THREE CHEESE MACARONI (FOR KIDS) AGED CHEDDAR, HERBED BREADCRUMBS, SEASONAL FRUIT	9

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.