



FARM HOUSE

SOURCED LOCALLY WHEN POSSIBLE

1301 SIXTH AVENUE
BELMONT, CALIFORNIA 94002
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DINNER

WE ARE PROUD TO SUPPORT THE FOLLOWING LOCAL VENDORS:

AMOUR BAKERY - BELMONT
BACKHAUS BREAD - SAN MATEO
CABRILLO FARM - HMB
DEVILS CANYON BREWERY - SAN CARLOS
EMERALD HILLS ROASTERY - RWC
FIREBRAND ARTISAN BREAD - OAKLAND
RED GIANT ROASTERY - RWC
RICHARDS GRASSFED BEEF - MORAGA
SAPORITO PASTA - RWC
VERVE COFFEE - SANTA CRUZ
WAXWING WINERY - BELMONT

MONDAY: CLOSED

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

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

SNAP A PICTURE & TAG US ON INSTAGRAM @FARMHOUSEBELMONT



SHAREABLE

- VEGAN^N JAR OF PICKLES** 10
OUR HOUSE MADE PICKLED VEGETABLES (LAKE BEANS, ORANGE & PURPLE CAULIFLOWER, BABY CARROTS, FENNEL, RADISH) IN A 16OZ MASON JAR.
- CRISPY FRIED SPROUTS** 12
PARMESAN TOSSED BRUSSEL SPROUTS FROM CABRILLO FARMS WITH CRISPY PORK LARDONS AND BALSAMIC REDUCTION
- ① **BURRATA & GRILLED BREAD** 13
TOPPED WITH HOUSE-MADE CRANBERRY CHUTNEY & TOMATO JAM AND SERVED WITH GRILLED BACKHAUS SOURDOUGH BREAD
- ① **BAKED BRIE** 13
TOPPED WITH HOUSE-MADE PEACH & GINGER JAM AND PISTACHIO CRUMBS. SERVED WITH GRILLED TOASTS
- CRAB & CORN PUFFS** 15
LIGHT & FLUFFY PUFF WITH BLACKENED CORN AND TARRAGON WITH LEMON REMOULADE (CONTAINS PANKO)
- PORK BELLY SLIDERS** 16
3 BRAISED PORK BELLY ON TONY'S HOMEMADE SLIDER BUNS WITH KIMCHI, PICKLED RED ONIONS, ARUGULA, AND SRIRACHA AIOLI

SOUP & GREENS

- SOUP DU JOUR** CUP 8 BOWL 11
ASK YOUR SERVER FOR DETAILS
- KALE! CAESAR** 14
KALE, SMOKED GOUDA, PARMESAN, HOUSE MADE CROUTONS (CONTAINS ANCHOVY AND EGG)
- ① **ROASTED BEET SALAD** 16
ROASTED GOLDEN & RED BEETS WITH MASCARPONE CHEESE, ARUGULA, SLICED APPLES, PISTACHIO, AND A LEMON VINAIGRETTE. SO GOOD!
- SEARED AHI TUNA SALAD** 18
CORIANDER, BLACK PEPPER & SESAME CRUSTED AHI TUNA. SHAVED GREEN AND RED CABBAGE, CURLY CARROTS, FRESH CILANTRO, WATERMELON RADISHES, CRISPY WONTONS, ORANGE SEGMENTS, FRESH FETA SERVED WITH HONEY SESAME VINAIGRETTE
- SKIRT STEAK WEDGE SALAD** 24
RICHARDS GRASS FED SKIRT STEAK (7OZ) WITH HEART OF ROMAINE, CHERRY TOMATOES, CUCUMBERS, HAZELNUTS, APPLE SLICES AND HOUSE MADE BLUE CHEESE DRESSING.

SIDES

- ① **RAINBOW CARROT AGRODOLCE** 8
ROASTED RAINBOW CARROTS WITH CIPPOLINI ONIONS, CITRUS, PARSLEY, AND BREAD CRUMBS
- ① **SPICY ROASTED CAULIFLOWER** 8
- ① **HERBED TRUFFLE PARMESAN FRIES** 8

MANY OF OUR DISHES CONTAIN NUTS, GLUTEN AND DAIRY. LET YOUR SERVER KNOW OF ANY ALLERGIES. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, AND SHELLFISH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. CORKAGE FEE IS \$25 FOR 1ST BOTTLE / \$35 FOR 2ND BOTTLE.



Ⓥ TANDOORI FRIES - MALT AIOLI	8
BUTTERY BRUSSEL SPROUTS FRIED CABRILLO FARM SPROUTS AND TOSSED WITH BUTTERY LEMON VINAGRETTE, SHALLOTS, AND HERBS	9
Ⓥ GF CREAMED SPINACH	10

NOSH

BUTTERMILK FRIED CHICKEN FAMILY MEAL (TO-GO ONLY) AVAILABLE AFTER 4PM ONLY. MARY'S PASTURE RAISED WHOLE CHICKEN CUT INTO 6 PIECES, BRINED IN BUTTERMILK WITH CORNMEAL & FLOUR DREDGE AND DEEP FRIED. TOPPED WITH SEA SALT AND FRIED HERBS. COMES WITH 2 PIECES OF CORN BREAD + GRAVY + 2 SIDES. FEEDS 2-3. PLEASE CHOOSE ONLY 2 SIDES FOR THIS ENTRÉE. AVAILABLE UNTIL SOLD OUT!	50
GF PRIME NEW YORK STEAK 10OZ GRILLED MEDIUM-RARE WITH GORGONZOLA BLUE CHEESE CREAM SAUCE WITH SAUTÉED MUSHROOMS, MARBLED POTATOES, AND BLISTERED SHISHITO PEPPERS	30
HANGER STEAK RICHARDS GRASS FED STEAK (8 OZ) GRILLED MED-RARE WITH PEPPERCORN RED WINE REDUCTION TOPPED WITH CRISPY ONION STRINGS. SERVED WITH A SIDE OF TRUFFLE FRIES	28
SHORT RIBS CREAMY RICOTTA POLENTA, RED WINE BRAISED SHORT RIBS, CITRUS GREMOLATA AND TOPPED WITH CRISPY FRIED PARSNIP CURLS (CONTAINS PINE NUTS)	26
PORK LOIN W/BEET GNOCCHI BRINED HERB ROASTED PORK LOIN WITH SERRANO APRICOT AND PINE NUT RELISH. BEET GNOCCHI TOSSED WITH SAGE BROWN BUTTER.	26
SHRIMP SCAMPI CITRUS BITTER VERMOUTH, SAUTÉED JUMBO PRAWNS, FENNEL, CHERRY TOMATOES, FRESH BASIL OVER A BED OF FRESH ANGEL HAIR PASTA AND TOPPED WITH PINE NUTS AND PARMESAN	26
JAMBALAYA CREOLE RICE DISH CONTAINING PRAWNS, PETRALE SOLE, AND HOT LINKS WITH LONG GRAIN WHITE RICE (CONTAINS SEASONING, GARLIC, CHICKEN STOCK, BUTTER, HERBS, AND JALAPENOS)	25
RISOTTO W/WHIPPED TRUFFLE MASCARPONE WITH ROASTED MUSHROOM AND TOPPED WITH A DOLLOP OF BURRATA	24
BUCATINI POMODORO FRESH BUCATINI WITH SPICY SAUSAGE WITH OUR HOUSE RED SAUCE AND TOPPED WITH PARMESAN AND PARSLEY	22
Ⓥ FH PLANT BURGER BEYOND BURGER - FIREBRAND BAKERY PAIN AU LAIT BUN, AIOLI, HOUSE MADE PICKLES, TOMATO, BUTTER LETTUCE, CARAMELIZED ONIONS, AND HOMEMADE VEGAN TOMATO JAM. CHOICE OF CHEESE. CHOICE FRIES OR SALAD	18

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FARM HOUSE BURGER	18
OUR CLASSIC BURGER, FIREBRAND BAKERY PAIN AU LAIT BUN, AIOLI, HOUSE MADE PICKLES, TOMATO, BUTTER LETTUCE, CARAMELIZED ONIONS, AND HOUSE MADE BACON JAM. CHOICE OF CHEESE. CHOICE FRIES OR SALAD	
Ⓢ (KIDS ONLY) THREE CHEESE MACARONI	9
AGED CHEDDAR, HERBED BREADCRUMBS, SEASONAL FRUIT	
(KIDS ONLY) PASTA POMODORO	9
RED TOMATO SAUCE TOSSED WITH MACARONI PASTA	

BEVERAGES

FRENCH PRESS COFFEE	12oz (5)	34oz (12)
VERVE SEABRIGHT (MED ROAST) RED GIANT ETHIOPIA HONEY PROCESS (DARK ROAST) EMERALD HILLS DECAF (DARK ROAST)		
STEVEN SMITH TEAMAKER		3.5
PORTLAND - SPEARMINT GREEN JASMINE GREEN ENGLISH BREAKFAST MASALA CHAI EARL GREY BLACK HIBISCUS GINGER CHAMOMILE CITRUS		
MILK		3
JUICES: CRANBERRY APPLE		3.5
FRESH SQUEEZED ORANGE JUICE		5
BLACK ICED TEA TROPICAL ICED TEA		4
ICED THAI TEA LATTE		5
SODA: COKE DIET SPRITE COKE ZERO		3
DEVIL'S CANYON ROOT BEER	16oz (5)	21oz (8)

ALCOHOLIC DRINKS

MULLED WINE	8
RED WINE GENTLY SIMMERED WITH CITRUS AND SPICES SERVED WARM. VERY SOOTHING DURING COLD NIGHTS!	
FRESH MIMOSA: ORANGE CRANBERRY GRAPEFRUIT BLOOD ORANGE	11
EXTRA SHOT OF SOJU OR SAKE	7
SOJU COCKTAILS	
● FARM HOUSE ADULT BEVERAGE	12
SOJU, YUZU, GINGER SYRUP, ORANGE ZEST (IT'S FHABULOUS!)	
● ORANGE CREAMSICLE COCKTAIL	12
SOJU, OJ, YOGURT, CREAM	
● ORANGE MINT MOJITO	11
SOJU, YUZU, OJ, LEMON SODA, MINT	

SAKE COCKTAILS

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● SAIGON ON THE ROCKS
SAKE, CONDENSED MILK, VERVE COLD BREW

12

DRAFT, BOTTLED BEER, AND WINE BY THE GLASS AND BOTTLE
SCAN THE WINE QR CODE FOR A LOT MORE SELECTIONS

DESSERTS

- DC ROOT BEER FLOAT** 8
DEVIL'S CANYON ROOT BEER WITH CLASSIC VANILLA BEAN ICE CREAM
- THAI TEA BASQUE CAKE** 10
THAI TEA INFUSED BURNT BASQUE CHEESECAKE
- COOKIES & CREAM TIRISU** 10
(NOT FOR TO-GO) CONTAINS MASCARPONE, EGGS, SUGAR, COFFEE LIQUEUR, AND ESPRESSO
- APPLE LEMON RICOTTA POUND CAKE** 10
SERVED WARM WITH A SCOOP OF VANILLA BEAN ICE CREAM (CONTAINS EGGS, SUGAR, RICOTTA, APPLES, BUTTER, LEMON ZEST, FLOUR)
- GF CHOCOLATE FUDGE FLAN** 10
(NOT FOR TO-GO) ... CONTAINS EGGS, DAIRY, AND CHOCOLATE SUGAR. TOPPED WITH WHIPPED CREAM AND COCOA POWDER

THIS IS IMPORTANT SO READ THIS: YOU WILL BE CHARGED A 15% SERVICE CHARGE FOR DINING IN. WHAT IS THE 15% SERVICE CHARGE? AS A CUSTOMER OF FH, YOU ARE HELPING US SUPPORT A FAIR WAGE DISTRIBUTION STRUCTURE SO THAT ALL RESTAURANT EMPLOYEES ARE MAKING A DECENT LIVING WITH HEALTH CARE BENEFITS. WE ENCOURAGE YOU TO GIVE ADDITIONAL TIPS TO YOUR SERVER FOR THEIR AWESOME SERVICE IN PROVIDING AN ENJOYABLE DINING EXPERIENCE. TIPS EARNED WILL GO SOLELY TO THEM.



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