

BEVERAGES

STEVEN SMITH TEAMAKER	3.5
SPEARMINT JASMINE ENGLISH BREAKFAST MASALA CHAI EARL GREY BLACK CHAMOMILE	
DEVIL'S CANYON ROOT BEER	S (3.5) M (6) L (8)
ICED THAI TEA LATTE	6
ESPRESSO (SINGLE DOUBLE)	3 5
LEMONADE: STRAWBERRY PEAR PINEAPPLE BLUEBERRY	5.5
COFFEE: AMERICANO MACCHIATO CAPPUCCINO LATTE	5 6 6.5 7
SODA: COKE DIET SPRITE COKE ZERO	3.5
JUICE: APPLE CRANBERRY ORANGE	5

ALCOHOLIC DRINKS

MIMOSA: OJ BLOOD ORANGE CRANBERRY PINEAPPLE BLUEBERRY	13
PEAR BELLINI	13
BLUE LAGOON	12
OJ, BLUE CURACAO, LIME, SOJU	
ROSSINI	13
PINEAPPLE SOJU	12
SIXFIFTY	13
STRAWBERRY, PINEAPPLE, LEMON, LIME, WHITE PEACH, SOJU	
BLOODY MARY	12
FARM HOUSE ADULT BEVERAGE	12
SOJU, YUZU, GINGER SYRUP, SQUEEZED LIME (It's FHABulous!)	
PINK LADY	13
SOJU, STRAWBERRY PUREE, YOGURT, CREAM	

DESSERTS

DEVIL'S CANYON ROOT BEER FLOAT	9
AFFOGATO	9
BREAD PUDDING	12
ASK SERVER FOR CURRENT FLAVOR	
VIETNAMESE COFFEE BASQUE CHEESECAKE	11
BROWNIE W/ICE CREAM	12
LEMON MASCARPHONE TART	10
BLUEBERRIES, CANDIED LEMON	



FARM HOUSE

SOURCED LOCALLY WHEN POSSIBLE

BRUNCH

FRIDAY	11:00AM - 2:30PM
SATURDAY & SUNDAY	10:00AM - 2:30PM

DINNER

WEDNESDAY - SUNDAY	5:00PM - 9:00PM
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MONDAY & TUESDAY: CLOSED

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 MEDICAL & DENTAL 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.

GRAZE

WARM BREAD W/COMPOUND BUTTER 6
EXTRA BUTTER SIDE - \$2 / 4OZ BAR \$5

WARM MARINATED OLIVES 6
CITRUS PEEL, ROSEMARY, CALABRIAN PEPPER

HOUSE-MADE PICKLED VEGETABLES 6

SEASONAL FRUIT 7

FRIED YUKON GOLD POTATOES 8

SIDE OF BACON (3) 7

AIDELLS CHICKEN SAUSAGE (2) 9

TRUFFLE MAC & CHEESE 12

BURRATA | PESTO 14

SOUP & GREENS

ADD CHICKEN BREAST (7) | PRAWNS (10)

SOUP DU JOUR 10

STONES & GREENS 17
RICOTTA CHEESE, ARUGULA, FRESH PEACH, CANDIED NUTS, CARAMELIZED ONION VINAIGRETTE

STRAWBERRY PANZANELLA 17
TOASTED ROSEMARY FOCACCIA, ARUGULA, RED ONION, CUCUMBER, MOZZARELLA, FRESH SLICED STRAWBERRIES, STRAWBERRY VINAIGRETTE

STEAK SALAD 22
GRILLED CUBED HANGER, GREENS, HARD-BOILED EGG, AVOCADO, SHAVED RED ONION, CUCUMBERS, CHERRY TOMATOES, HORSERADISH VINAIGRETTE

KIDS (10 & UNDER)

SCRAMBLED EGGS 6.50
SOFT SCRAMBLED WITH FRUITS

CHICKEN TENDERS 11
3 PIECES OF FRIED CHICKEN TENDERS, FRIES, FRUITS

CHEESEBURGER SLIDERS 11
2 PATTIES, HAWAIIAN BUNS, CHEDDAR CHEESE, FRIES, FRUITS.

THREE CHEESE MACARONI 10
AGED CHEDDAR, HERBED BREADCRUMB, FRUITS



NOSH (NO SUBSTITUTIONS)

FARM HOUSE BREAKFAST 18
TWO LOCAL ORGANIC EGGS (ANY STYLE), BACON (2), CHICKEN SAUSAGE (1), FRIED GOLD YUKON POTATOES

TRADITIONAL EGGS BENEDICT 18
ENGLISH MUFFINS, POACHED LOCAL ORGANIC EGGS, HOLLANDAISE SAUCE, FRIED GOLD YUKON POTATOES
• CHOICE OF HAM OR FLORENTINE

CRAB CAKE BENEDICT 25
HOMEMADE PANKO-CRUSTED CRAB CAKE, ENGLISH MUFFINS, SPINACH, HOLLANDAISE SAUCE, FRIED CAPERS, FRIED GOLD YUKON POTATO

SALMON HASH 25
PAN SEARED NORWEGIAN SALMON, YUKON POTATOES, ONIONS, RED BELL PEPPER, MISO, HOLLANDAISE, FRIED CAPERS, DILL

CORNED BEEF HASH 22
FROM SCRATCH SLOW COOKED BEEF BRISKET, YUKON POTATOES, ONIONS, RED BELL PEPPER, 2 LOCAL ORGANIC SUNNYSIDE UP EGGS, HERBS

FRENCH OMELETTE 17
LOCAL ORGANIC EGGS WITH MASCARPONE CHEESE, HOLLANDAISE SAUCE, CHIVES, TRUFFLE OIL, HOUSE SALAD, CITRUS TRUFFLE VINAIGRETTE

FARMER'S OMELETTE 21
LOCAL ORGANIC EGGS, SPINACH, MUSHROOMS, TOMATOES, ONIONS, RED BELL PEPPERS, AVOCADO, CHEDDAR, FRIED GOLD YUKON POTATOES

COLOSSAL OMELETTE 21
LOCAL ORGANIC EGGS, HAND SHRED BRAISED BRISKET, MUSHROOMS, CHEDDAR, FRIED GOLD YUKON POTATOES

FRENCH TOAST 20
2 THICK SLICES OF CROISSANT LOAF, MATCHA CREAM, MACERATE STRAWBERRIES, MATCHA POWDER, POWDERED SUGAR, CHICKEN SAUSAGE

LEMON RICOTTA PANCAKE 20
TWO PANCAKES, BACON (2) OR APPLE SAUSAGE, FRIED YUKON POTATO

THE HANGOVER CURE 18
WARM ITALIAN SUB, PESTO, MORTADELLA, COPPA, SALAMI, MOZZARELLA, OLIVE SALAD, ARUGULA, FRIED YUKON POTATO (ADD SUNNYSIDE UP EGG +2)

FRIED CHICKEN SANDWICH 18
FRIED CHICKEN BREAST, FIRECRACKER SAUCE, KIMCHI CABBAGE SLAW, TOASTED SESAME BUN, FRIED GOLD YUKON POTATOES (ADD SUNNYSIDE UP EGG +2)

FARM HOUSE BURGER 19
CLASSIC ½ LB, TOASTED SESAME BUN, HOUSE-MADE AIOLI, HOUSE-MADE PICKLES, TOMATO, LETTUCE, HOUSE-MADE BACON JAM. CHOICE GREENS OR FRIES (+2 FOR CHEDDAR OR SWISS)

TAG US @FARMHOUSEBELMONT

WE RESPECTFULLY DECLINED ANY SUBSTITUTION REQUESTS. OUR DISHES MAY 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.