

SNACKS

WARM BREAD W/COMPOUND BUTTER 6

EXTRA BUTTER SIDE - \$2 / 4OZ BAR \$5

HUSH PUPPIES 7

FRIED CORNMEAL SAVORY BALLS, SRIRACHA HONEY

HOUSE-MADE PICKLED VEGETABLES 6

WARM MARINATED OLIVES 6

CITRUS PEEL, ROSEMARY, CALABRIAN PEPPER

SOUP & GREENS

SOUP DU JOUR 10

SMALL SIDE SALAD 8

SPRING MIX, CARROTS, CHERRY TOMATOES, CITRUS VINAIGRETTE

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

SHAREABLES

BURRATA | PESTO 14

FRIED CALAMARI 12

VINEGAR & FISH SAUCE, SHRIMP CHIPS FOR SCOOPING

AVOCADO CRAB CAKES 12

PANKO, HERB BUTTERMILK SAUCE

WILD MUSHROOM TOAST 12

SEED BREAD, BRIE BECHAMEL CHEESE, PORT WINE CHERRY, MICROGREENS

HOT CRAB DIP 16

NOSH

GRILLED HANGER STEAK 35

BLOODY MARY MARINATED STEAK, ELOTE STYLE POLENTA CAKES, CORN, COJITA CHEESE, CHIMICHURRI BUTTER. ROBUST FLAVORS!!

BUTTERMILK FRIED CHICKEN 30

ROCKY'S HALF CHICKEN, SALTED & BRINED IN BUTTERMILK, CORNMEAL FLOUR MIX, FRIED HERBS, HOUSE-MADE CORN BREAD, POTATO SALAD + GRAVY (NO SUBSTITUTIONS PLEASE)

SEARED SALMON 30

PAN SEARED NORWEGIAN SALMON, SAFFRON RICE, SEASONAL VEGETABLES, CILANTRO CREMA, SAFFRON SAUCE

PORCHETTA 28

5 SPICE ROASTED PORCHETTA, EDAMAME, WILD MUSHROOM, GARLIC CHARD, SPICED CARROT PUREE

PORK SCHNITZEL 27

PAN SAUTÉED CAVATELLI PASTA, LEMON CAPER & DILL SAUCE

CLAM & SAUSAGE BUCATINI 27

FRESH PASTA, RED SAUCE, ITALIAN SAUSAGE, CHILI BUTTER, CLAMS

DUCK PAPPARDELLE 30

SLOW BRAISED DUCK WITH VERMOUTH, CREAM, HERBS, PARMESAN CHEESE

SPRING PEA RISOTTO 25

SWEET PEA PUREE, MASCARPONE CHEESE, WILD MUSHROOMS, PEA SPROUTS, PARMESAN

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)

KIDS MENU (10 & UNDER)

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

SIDES

TRUFFLE MAC & CHEESE 12

GRILLED ASPARAGUS 9

PARMESAN, BREAD CRUMBS, EVOO

SAUTÉED CHARD 8

MARKET

CHIMICHURRI BUTTER 5

LOVE THE BUTTER WITH OUR BREAD SERVICE? BUY IT NOW AND USE IT TO MARINATE, COOK, STEAM...

CHILI BUTTER 5

PORT WINE BUTTER 5

CARAMELIZED ONION BUTTER 5

STRAWBERRY BUTTER 5

FARM HOUSE MUG 10

FH T-SHIRT 20

GIFT CERTIFICATE

TAG US @FARMHOUSEBELMONT

WINE

WHITE WINE BY THE GLASS (6OZ)

JOSEPH DROUIN MÂCON-VILLAGES BOURGOGNE BLANC \$13 CHARDONNAY
CHÂTEAU LES SEPT CHÊNES BORDEAUX BLANC (ENTRE DEUX MERS) \$8 SAUV.BLANC

ROSE BY THE GLASS (6OZ)

RIVERA BOMBINO NERO (PUGLIA) \$12 CASTEL D.MONTE ONLY ITALY DOCG ROSE

RED WINE BY THE GLASS (6OZ)

ILAURI MONTEPULCIANO D'ABRUZZO 2019 \$10 MED.BODY
COTTANERO ETNA ROSSO 2019 (SICILIA) \$11 LIGHT BODY
TEXTBOOK CABERNET SAUVIGNON 2020 (NAPA) \$17

BUBBLY (5OZ)

BARON DE SEILLAC BLANC DE BLANC (CHARDONNAY, PROVENCE/FRANCE) \$7
ANDREOLO ASOLO PROSECCO (VENETO) \$10
MONTHUYS CHAMPAGNE (FROM WHERE ELSE...CHAMPAGNE/FRANCE) \$13.5

DRAFT BEER (16OZ)

ALPHA ACID SLICE IPA (BELMONT) \$8.50
ALPHA ACID XTRA JUICY HAZY DOUBLE IPA (BELMONT) \$9.50
APHA ACID PROTOTYPE PILSNER \$8.50
ALPHA ACID EMERSON AMBER/RED ALE \$8.50

BUBBY & FRUITY (9OZ) - \$13

MIMOSA BLOOD ORANGE | OJ | CRANBERRY | BLUEBERRY | PINEAPPLE
PEAR BELLINI (PROSECCO W/HOUSE FRESH PEAR PUREE)
ROSSINI (PROSECCO W/STRAWBERRY)

SOJU COCKTAILS - \$12

SIXFIFTY (STRAWBERRY, PINEAPPLE, LEMON, LIME, PEACH, SOJU)
SCREWDRIVER (ORANGE & CRANBERRY JUICE W/LIME & LEMON)
BLUE LAGOON (ORANGE JUICE, BLUE CURACAO, LIME, SOJU)
PINK LADY (STRAWBERRY, YOGURT, CREAM, SOJU)
BLOODY MARY (HOMEMADE BLOODY MARY MIX, GARNISH W/LEMON & CELERY)
FARMHOUSE ADULT BEVERAGE (GINGER, LIME, SUGAR, YUZU)
PINEAPPLE INFUSED (PINEAPPLE FRUIT W/SOJU & HOMEMADE SYRUP)



DRINK MENU

SCAN FOR MORE MANY BEER & WINE CHOICES

BEVERAGES

STEVEN SMITH TEAMAKER 3.5

SPEARMINT | JASMINE | ENGLISH BREAKFAST | MASALA CHAI | EARL GREY BLACK |
CHAMOMILE

LEMONADE: STRAWBERRY | PEAR | PINEAPPLE |
BLUEBERRY 5.5

DEVIL'S CANYON ROOT BEER S (3.5) | M (6) | L (8)

ICED THAI TEA LATTE 6

COFFEE: AMERICANO | MACCHIATO | CAPPUCCINO | LATTE
5 | 6 | 6.5 | 7

ESPRESSO (SINGLE | DOUBLE) 3 | 5

REAL LEMONADE | ARNOLD PALMER 4.5

BLACK ICED TEA 4

SODA: COKE | DIET | SPRITE | COKE ZERO 3.5

SHIRLEY TEMPLE 4

DESSERTS

DEVIL'S CANYON ROOT BEER FLOAT 9

AFFOGATO 9

LEMON MASCARPHONE TART 10
BLUEBERRIES, CANDIED LEMON

VIETNAMESE COFFEE BASQUE CHEESECAKE 11

BROWNIE W/ICE CREAM 12

BREAD PUDDING 12
ASK SERVER FOR CURRENT FLAVOR



FARM HOUSE

EAT FRESH. EAT LOCAL. SMALL BATCHES

DINNER



BRUNCH

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

DINNER

WEDNESDAY - SUNDAY 5:00PM - 9:00PM

MONDAY & TUESDAY: CLOSED