

BRUNCH

01.27.24

SNACKS

WARM BREAD+COMPOUND BUTTER - 6 (V) +extra butter (2)

PICKLED VEGETABLES - 6 (VEGAN, GF)

WARM MARINATED OLIVES - 6 (VEGAN,GF)

Citrus peel, rosemary, Calabrian pepper

SHAREABLES

SEASONAL FRUITS - 8 (VEGAN, GF)

FRIED YUKON GOLD POTATOES - 8 (V)

BACON STRIPS (3) - 7

AIDELLS CHICKEN SAUSAUGE (2) - 9

MAC & CHEESE - 12 (V)

+Add Truffle Oil (2) | Corned Beef (4)

BURRATA | MARMALADE- 14 (V)

Orange & delicata squash marmalade, pumpkin seeds, parmesan

BAKED BRIE - 15 (V)

Marin French baked warm, candied walnuts, honey drizzle, grilled bread

SOUP + GREENS

+White Anchovies(4) | Chicken Breast (8) | Shrimp (12)

SOUP DU JOUR - 10

SMALL SIDE SALAD - 8 (VEGAN, GF)

Spring mix, carrots, cherry tomatoes, citrus vinaigrette

BURRATA & CITRUS SALAD - 18 (V, GF)

Di Stefano burrata, arugula, shaved fennel, citrus, pomegranate seeds, shaved red onions, pomegranate dressing

HARVEST SALAD - 17 (VEGAN.GF)

Spring mix, roasted delicata, apples, dried cranberries, pumpkin seeds, pumpkin vinaigrette

NOSH

FARM HOUSE BREAKFAST - 18

2 eggs (any style), 2 strips bacon, chicken apple sausage, fried gold yukon potatoes

TRADITIONAL EGGS BENEDICT - 18

+Extra Hollandaise Sauce (2)

English muffins, soft poached eggs, hollandaise sauce, fried gold yukon potatoes (choice of Ham or Florentine)

CRAB CAKE BENEDICT - 25

+Extra Hollandaise Sauce (2)

Housemade panko-crusted crab cake, english muffins, spinach, hollandaise sauce, fried capers, fried gold yukon potatoes

SALMON HASH - 25

Pan seared Norwegian Salmon, yukon potatoes, onions, red bell peppers, hollandaise sauce, fried capers, herbs

CORNED BEEF HASH - 22

From scratch slow cooked hand shred beef brisket, yukon potatoes, onions, red bell peppers, 2 sunnyside up eggs, herbs

FRENCH OMELETE - 18 (V)

Gently whipped eggs with mascarpone cheese, hollandaise sauce, chives, truffle oil, house salad, citrus vinaigrette

FARMERS OMELETTE - 21 (V)

Gently whipped eggs, spinach, mushrooms, tomatoes, onions, red bell peppers, avocado, New School cheddar, fried gold yukon potatoes

COLOSSAL OMELETTE - 22

Gently whipped eggs, hand shred braised brisket, mushrooms, New School chedda, gold yukon potatoes

FRENCH TOAST - 20

2 thick slices of Firebrand Artisan croissant loaf, caramelized banana, coconut cream, coconut flakes, chicken apple sausage

LEMON RICOTTA PANCAKE - 20

2 pancakes, 2 strips of bacon or (1) chicken apple sausage, fried gold yukon

KOREAN FRIED CHICKEN SANDWICH - 19

+Add Sunnyside Up Egg | Fries 2

Chicken breast, firecrackers sauce, kimchi cabbage slaw, toasted sesame bun, fried gold yukon potatoes

FARM HOUSE BURGER - 19

+Add New School Cheeddar or Swiss (2)

Classic ½ lb, toasted sesame bun, housemade aioli, housemade pickles, tomato, butter lettuce, housemade bacon jam, fries or salad



<u>Beverages</u>

STEVEN SMITH TEAMAKER - 4

Spearmint | Jasmine | English Breakfast Masala Chai | Earl Grey | Chamomile

DEVIL'S CANYON ROOT BEER - 6

ICED THAI TEA LATTE - 6

FRENCH PRESS (12oz | 34oz) - 5 | 13

Verve Light Roast - Honduras Yojoa Chromatic Medium Roast - Gamut Verve Decafe - Vancouver

ESPRESSO (SINGLE | DOUBLE) - 3 |5

FRESH SQUEEZED LEMONADE

Strawberry, Pear, Pineapple, Blueberry

SPECIALTY COFFEE

Americano, Macchiato, Cappuccino, Latte

SODA - 4

Coke, Diet Coke, Sprite, Coke Zero

JUICE - 5

Apple, Cranberry, Orange

Mixed Drinks - \$13

MIMOSA

OJ, Blood Orange, Cranberry, Pineapple

PEAR BELLINI

BLUE LAGOON

OJ, Blue Curacao, Lime, Soju

WARM MULLED WINE

Red wine simmered with citrus, cinnamon spices

SIXFIFTY

Strawberry, pineapple, lemon, lime, white peach, soju

BLOODY MARY

FARM HOUSE ADULT BEVERAGE

Soju, yuzu, ginger syrup, squeezed lime

PINK LADY

Soju, strawberry puree, yogurt, cream

KIDS (10 under)

Includes fruit cup

SOFT SCRAMBLED EGGS - 6.5

CHICKEN TENDERS - 12

3 pieces fried chicken tenders, fries

THREE CHEESE MAC & CHEESE - 12 (V)

Herb breadcrumbs

CHEESEBURGER SLIDES - 13

2 patties, hawaiian buns, cheddar cheese, fries

WE ARE PROUD TO SUPPORT THE FOLLOWING LOCAL VENDORS

Cabrillo Farm

Chromatic Coffee

Devil's Canyon Brewery

Firebrand Artisan Bread

Golden Gate Meat Co.

King of Mushrooms

Panorama Bakery

Saporito Pasta

Verve Coffee

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