



FARM HOUSE

# DINNER

01.25.24

## SNACKS

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

**PICKLED VEGETABLES - 6 (VEGAN,GF)**  
Housemade

**WARM MARINATED OLIVES - 6 (VEGAN,GF)**  
Citrus peel, rosemary, Calabrian pepper

**HALLOUMI FRIES - 10 (V)**  
Panko crust, parmesan, parsley, Marinara dipping sauce

## SHAREABLES

**FRIED CALAMARI - 15**  
shrimp chips, vinegar sauce

**AVOCADO CRAB CAKES - 12**  
Panko, herb buttermilk dip

**PROSCIUTTO TOAST- 13**  
Marin French Truffle Brie, cherry balsamic glaze, arugula, prosciutto, seeded bread

**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

**DUCK CARNITAS SOPE - 12**  
Slow braised duck in CA chili, lettuce, queso fresco, cilantro cream, pickled jalapeno, house made sope

**GATOR BITE - 16**  
Corn meal dredge bite size alligator tenderloin, okra, jalapeno, lemon slices, buttermilk, spices, cajun aioli

## SOUP + GREENS

+Add Prosciutto (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

**GRILLED RIBEYE - 35 (GF)**  
Simply mashed potatoes, grilled broccolini, roasted garlic butter.

**BEEF SHORT RIBS - 35**  
Sweet potato gnocchi, white cream sauce, fried herbs, horseradish cream, parmesan

**BUTTERMILK FRIED CHICKEN - 30**  
Rocky's half chicken, buttermilk brine, cornmeal flour mix, fried herbs, housemade corn bread, potato salad, gravy (no substitution)

**COD LOIN - 27 (GF)**  
Cannellini bean ragout, rosemary, cherry tomatoes, spinach, salsa verde

**ELK POT PIE- 30**  
Ground elk, peas, carrots, wild mushroom, herbs, puff pastry

**PAN SEARED PORK CHOP - 29 (GF)**  
11oz Duroc bone-in pork chop (medium temp), polenta, sauteed kale, port blueberry sauce

**SEARED SALMON - 30**  
Pan Seared Norwegian Salmon, saffron rice, seasonal vegetables, cilantro crema, saffron sauce

**PESTO PASTA - 20 (V)**  
+Add Wild Mushroom (5) | Chicken Breast (8) | Shrimp (12)  
Housemade Pesto (no nuts), cherry tomatoes, fresh pasta, parmesan

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## SIDES

### **MAC & CHEESE - 12 (V)**

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

### **FIRECRACKER GLAZED SPROUTS - 12**

Gochuang glaze, parmesan

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### **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



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### **KIDS (10 under)**

Includes fruit cup

### **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

Marin French Chese Co.

Panorama Bakery

Saporito Pasta

Verve Coffee

There is 15% service charge for dine in patrons. 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 fair 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 our servers