



BRUNCH

05.10.24

SNACKS

WARM BREAD+COMPOUND BUTTER - 7 (V)
+extra butter (2)

WARM MARINATED OLIVES - 7 (VEGAN,GF)
Citrus peel, rosemary, Calabrian pepper

GIARDINIERA - 10 (V)
Spicy Italian pickled vegetables

SEASONAL FRUITS - 8 (VEGAN,GF)

FRIED YUKON GOLD POTATOES - 8 (V)

BACON STRIPS (3) - 7

AIDELLS CHICKEN SAUSAGE (2) - 10

SHAREABLES

MAC & CHEESE - 12 (V)
+Add Truffle Oil (2) | Comed Beef (4)

BURRATA | MOSTARDA- 16 (V)
Sweet Bing Cherry Mostarda, parmesan

BAKED BRIE - 16 (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, avocado, shaved red onions, pomegranate dressing

HARVEST SALAD - 17
Little Gem, frisée, apple, watermelon radish, croutons, herb champagne vinaigrette

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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-cruste 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 - 23
From scratch slow cooked hand shred beef brisket, yukon potatoes, onions, red bell peppers, 2 sunnyside up eggs, herbs

SOFT SHELL CRAB ROLL - 22
Add Sunnyside Up Egg | Fries 2
Buttered lobster roll, cajun crab salad, fried soft shell crab, remoulade, tomato, lettuce, pickles, dill, fried gold yukon potatoes

FRENCH OMELETTE - 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 cheddar, fried gold yukon potatoes

FRENCH TOAST - 21
2 thick slices of Firebrand Artisan croissant loaf, ube jam, coconut cream, toasted coconut, chicken apple sausage

CLASSIC WAFFLES - 20
Waffle with berries, 2 strips of bacon or (1) chicken apple sausage, fried gold yukon

KOREAN FRIED CHICKEN SANDWICH - 20
+Add Sunnyside Up Egg | Fries 2
Chicken breast, firecrackers sauce, kimchi cabbage slaw, toasted sesame bun, fried gold yukon potatoes

FARM HOUSE BURGER - 20
+Add Cheddar | Swiss (2)
Classic ½ lb, toasted sesame bun, housemade aioli, housemade pickles, tomato, butter lettuce, housemade bacon jam, fries or salad

Beverages

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) - 6 | 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

MIMOSA - 13

OJ, Blood Orange, Cranberry, Pineapple

WHITE SANGRIA - 15

Chablis, passion fruit, soju, orange slices, green apple slices, topped with Prosecco sparkling wine

RED SANGRIA - 15

Red Burgundy, orange juice, soju, orange slices, red apple slices, topped with Prosecco sparkling wine

PEAR BELLINI - 14

BLUE LAGOON - 14

OJ, Blue Curacao, Lime, Soju

SIXFIFTY - 14

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

BLOODY MARY - 14

FARM HOUSE ADULT BEVERAGE - 14

Soju, yuzu, ginger syrup, squeezed lime

PINK LADY - 14

Soju, strawberry puree, yogurt, cream



KIDS (10 under)

Includes fruit cup

SOFT SCRAMBLED EGGS - 6.5

THREE CHEESE MAC & CHEESE - 12 (V)

Herb breadcrumbs

BURGER - 15

+Add Cheddar or Swiss (2)

Classic ½ lb on a toasted sesame bun, fries (served plain)

WE ARE PROUD TO SUPPORT THE FOLLOWING LOCAL VENDORS

Cabrillo Farm

Chromatic Coffee

Firebrand Artisan Bread

Golden Gate Meat Co.

King of Mushrooms

Panorama Bakery

Saporito Pasta

Verve Coffee

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