



BRUNCH

07.10.24

{ sharables }

WARM BREAD+COMPOUND BUTTER - 8 (V)
+extra butter (2)

WARM MARINATED OLIVES - 9
(VEGAN,GF)
Citrus peel, rosemary, Calabrian pepper

PICKLED VEG - 10 (V)
Giardiniera spicy Italian pickled vegetables

SEASONAL FRUITS - 8 (VEGAN,GF)

FRIED YUKON GOLD POTATOES - 8 (V)

BACON STRIPS (3) - 7

AIDELLS CHICKEN SAUSAGE (2) - 10

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

BURRATA - 16 (V)
Roasted Grapes, 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

STONES & GREENS - 18 (V)
stone fruits, whipped mascarpone cheese,
lime zest, mint, honey, arugula, white
balsamic

{ 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-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

PEACHES & CREAM FRENCH TOAST - 21
2 thick slices of Firebrand Artisan croissant loaf, first of season brandy
peaches, ricotta whipped cream, 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

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 cocktails }

MIMOSA - 13

OJ, Blood Orange, Cranberry, Pineapple

WHITE SANGRIA - 14

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

RED SANGRIA - 14

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

BELLINI (Peach or Pear) - 14

BLUE LAGOON - 14

OJ, Blue Curacao, Lime, Soju

KIR ROYALE - 13

Prosecco, creme de cassis, orange swirl

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)

Farm House uses local, sustainable, and natural ingredients whenever possible

* Consumption of raw or undercooked seafood or shellfish, poultry, eggs, or meat may increase your risk of food borne illness

* Limit 2 credit cards per table

** *Corkage Fees*: \$25 corkage fee / \$35 corkage fee 2nd bottle

** *Cake Cutting Fees*: We welcome outside desserts for events and special occasions, there is a \$3pp cake cutting fee

** *Large Group*: For parties of 5 or more guests, a 20% gratuity charge will be automatically applied to your check