



BRUNCH

10.04.24

{ 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)

BAKED BRIE - 16 (V)
Marin French baked warm, fig compote,
roasted pistachio, microgreens

{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

PECAN PEAR SALAD - 18 (V, GF)
Fresh pear, goat cheese, arugula, candied
pecans, dried cranberries, spiced maple
vinaigrette

FALL PANZANELLA SALAD - 18 (VEGAN)
roasted butternut squash, brussel sprouts,
apple, red onions, toasted baguette croutons,
spring mix, spiced pepitas, pumpkin
vinaigrette

{ nosh }

+sub salad / potatoes for fruits (5)

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-crusting crab cake, english muffins, spinach, hollandaise
sauce, fried capers, fried gold yukon potatoes

SALSA VERDE CHILAQUILES - 18

Tortilla chips, salsa verde, queso fresco, onions, avocado, radish, sour cream,
lime, 2 eggs (any style)

CORNED BEEF HASH - 23

From-scratch slow cooked hand shred beef brisket, yukon potatoes, onions, red
bell peppers, 2 sunny side 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 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, cheddar, fried
gold yukon potatoes

CARAMEL APPLE FRENCH TOAST - 21

It's Fall Y'all! 2 slices of Firebrand Artisan croissant loaf, caramelized apple,
cookie crumble, caramel drizzle, chicken apple sausage, powdered sugar

CLASSIC WAFFLES - 20

Waffle with berries, 2 strips of bacon or (1) chicken apple sausage, fried gold
yukon, powdered sugar

FRIED CHICKEN SANDWICH - 20

+Add Sunnyside Up Egg | Fries 2
Buttermilk brined chicken breast, tangy slaw, chipotle aioli, 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

Classic Lemonade - 5
Fresh Puree: Strawberry, Pear, Pineapple,
Blueberry, Peach - 6

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

BELLINI (Peach or Pear) - 14

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