



FARM HOUSE

DINNER

10.04.24

{ sharables }

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

MARINATED OLIVES - 8 (VEGAN,GF)
Citrus peel, rosemary, Calabrian pepper

PICKLED VEG - 8 (VEGAN, GF)
Giardiniera Italian pickled vegetables

TRUFFLE FRIES- 12 (V)Truffle oil,
parmesan, herbs

FIRECRACKER BRUSSEL SPROUTS - 10
Fried, sweet gochujang glaze, parmesan

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

WILD BOAR BAO - 16
Slow braised wild boar in Asian inspired
spices, Peking style w/hoisin sauce, scallions,
cucumber, cilantro in two steamed bao

PROSCIUTTO - 12
Prosciutto di parma, aged parmesan, house
pickled veg, grilled bread

HUSK PUPPIES - 9
Cornmeal batter, poblano, cilantro, onion,
jalapeno, corn, chile de arbol salsa

{ 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

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

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

{ nosh }

HANGER STEAK - 35
grilled hanger steak (med rare), beef tallow confit yukon gold potatoes, baby
carrots, soubise, parsley salsa verde

BEEF SHORT RIBS - 35
Slow braised boneless short rib, mashed potatoes, short rib demi sauce,
chives, horseradish cream

BUTTERMILK FRIED CHICKEN - 33
(allow 20 min cooking time)
Rocky's half chicken, buttermilk brine, cornmeal flour mix, fried herbs,
housemade cornbread, potato salad, gravy (no substitution)

HERITAGE DUCK BOWL- 29
Duck 2 ways (wet marinade breast & dry rub confit leg), jasmine rice, baby bok
choy, soy marinade egg, side small bowl of duck broth

WILD BOAR BELLY ADOBO- 35
Adobo braised boar belly, cucumber salad, adobo reduction sauce, fried
shallots, pandesal bread (+2 for side of rice)

SEARED SALMON - 30 (GF)
Pan-Seared Norwegian Salmon, pea puree, asparagus, peas, pea sprout

PISTACHIO ARUGULA PESTO PASTA - 25 (V)
Fresh Raditori pasta, pistachio pesto from arugula, pistachio and manchego
cheese (contains cream). Topped with crushed pistachio and parmesan

KING OYSTER MUSHROOM - 25 (V)
Cauliflower puree, Brentwood corn succotash, grilled corn ribs, wild
mushrooms, king oyster mushrooms, pea sprouts

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

{ sides }

MAC & CHEESE - 12 (V)

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

MASHED POTATOES - 8 (V)



{ for kids 10 under }

PASTA - 12

Fresh spaghetti by Saporito tossed with butter & aged parmesan cheese

THREE CHEESE MAC & CHEESE - 12 (V)

Herb breadcrumbs + fruit cup

BURGER - 15

+Add New School Cheddar or Swiss (2)

Plain classic ½ lb on a toasted sesame bun, fries + fruit cup

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 for 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