

# BRUNCH



## SHARABLES

**WARM BREAD COMPOUND BUTTER \$8**  
extra butter \$2.00

**FRENCH PASTRIES (4) \$15**  
2 mini chocolate croissants, 1 mini butter  
croissant, 1 almond croissant

**SEASONAL FRUIT \$8 (VEGAN)**

**FRIED YUKON POTATOES \$8**

**BACON STRIPS (3) \$7**

**AIDELLS CHICKEN APPLE SAUSAGE  
(1) \$5**

**MAC & CHEESE - \$12 (V)**

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

**BAKED BRIE - \$16 (V)**

Marin French baked warm, persimmon jam,  
parmesan, microgreens

**PARMESAN TRUFFLE FRIES \$12**

## SOUPS AND SALADS

Add Chicken Breast \$8 Shrimp \$12  
6 oz Steak \$10

**SOUP DU JOUR - 10**

**SMALL SIDE SALAD - 8 (VEGAN,GF)**

Spring mix, carrots, cherry tomatoes,  
citrus vinaigrette. Make it big \$4

**WALNUT PEAR SALAD - 18 (V, GF)**

Fresh pear, goat cheese, arugula,  
candied walnuts, dried cranberries,  
spiced maple vinaigrette

**CHIPOTLE DUSTED BRUSSELS SPROUTS \$18 (V)**

Fried Brussel sprouts seasoned with our  
chipotle-chinata mix, served with cherry  
tomatoes, feta cheese and pickled onion

## NOSH

**FARM HOUSE BREAKFAST - 18**

(any style), 2 strips bacon, chicken apple sausage, choice of salad or fried gold yukon  
potatoes 2 eggs

**TRADITIONAL EGGS BENEDICT - 18**

+Extra hollandaise sauce (2)

English muffins, soft poached eggs, hollandaise sauce, choice of salad or fried gold yukon  
potatoes (choice of ham, Florentine), or pull pork (\$2.00)

**CORNED BEEF HASH - 23**

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

**FRENCH OMELETTE - 18 (V)**

Gently whipped eggs with mascarpone cheese, hollandaise sauce, chives, truffle oil, choice of  
salad or fried yukon potatoes

**FARMERS OMELETTE - 21 (V)**

Gently whipped eggs, spinach, mushrooms, tomatoes, onions, red bell peppers, avocado,  
cheddar, salad or fried gold yukon potatoes

**COLOSSAL OMELETTE - 22**

Gently whipped eggs, hand shred braised brisket, mushrooms, cheddar cheese, choice of salad  
or fried gold yukon potatoes

**CARAMEL APPLE FRENCH TOAST - 21**

2 Slices of firebrand artisan croissant loaf, caramelized apple, chicken apple sausage

**SWEET LIEGE WAFFLE - 16**

Authentic liege waffle with caramelized apples or mix berries, dark chocolate and crème anglaise

**LIEGE WAFFLE PLATTER - 23**

Waffle with berries, 2 strips of bacon or (1) chicken apple sausage, 2 eggs cook your style ,choice  
of salad or fried gold yukon potatoes

**GRILLED CHICKEN SANDWICH - 20**

+Add Sunnyside Up Egg 3 | Fries 2

Buttermilk brined chicken breast, bacon, cheddar cheese, battered onions, aioli, toasted sesame  
bun, choice of salad fried gold yukon potatoes

**FARM HOUSE BURGER - 20**

+Add Cheddar | Swiss (2)

Classic ½ lb, toasted sesame bun, homemade aioli, pickles, tomato, butter lettuce, homemade  
bacon jam, fries or salad

\*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 fee: \$25/ \$35.00 second bottled

\*Cake Cutting fee, there is a \$3 per person cake cutting fee

\* Large Group: For parties of 6 or more guest, a 20% gratuity charge will be automatically applied to your check

\* 4% fair living wage will be added to the final bill

# BRUNCH

## Beverages

Steven Smith teamaker \$4.00

Spearmint, English Breakfast, Masala Chai, Earl grey, Chamomile

Iced thai tea latte \$6.00

FRENCH PRESS (12OZ) (34OZ) \$6/13

Verve Light roast

Verve Decaf

ESPRESSO (SINGLE/DOUBLE) \$3/5

LATTE \$7.00

AMERICANO \$5.00

CAPUCCINO \$6.50

MACCHIATO \$6.00

MOCHA \$7.00

HOT CHOCOLATE \$7.00 Kids \$4.00

Oat milk sub \$2.00

FRESH SQUEEZED OJ \$8.00

APPLE JUICE \$5.00

CRANBERRY JUICE \$5.00

FRESH SQUEEZED LEMONADE \$5.00

Strawberry, Pomegranate, passion fruit \$6.00

BOTTLE SODA \$5.00

Mexi Coke, Jarritos Fruit punch or pineapple

DIET COKE \$4.00

SPARKLING WATER \$4.00 \$6.00 \$10.00



## FARM HOUSE

*EAT LOCAL. FRESH. SMALL BATCH*

## Cocktails

### FHAB \$13

*Soju, yuzu, home made ginger syrup, lime*

**Bloody Mary** \$13.00

**Mimosa** \$13.00

*Choice of fresh squeezed Orange juice (available only Fri-Sun Brunch),*

*Blood Orange, cranberry or pomegranate*

**Rossini** \$13.00

*Prosecco with house made strawberry puree*

**Aperol Spritz** \$13.00

**Kirk Royale** \$13.00

## KIDS MENU UNDER 10

Includes fruit cup

**Soft Scrambled Eggs \$6.5**

**Three Cheeses Mac and Cheese \$12**

**Burger \$15**

**Add Cheddar or Swiss \$2.**

Classic 6 oz patty on a toasted sesame bun served with fries