

BRUNCH

What is a Liege Waffle? It is from the Wallonia region of Belgium. It is smaller than a Brussel waffle. It is a Belgian waffle made from a thick, brioche-like dough that contains pearl sugar. The pearl sugar caramelizes during baking, giving the waffle a crunchy exterior and a chewy interior. Traditional it is eaten plain.

SHARABLES

BREAD AND BUTTER \$5

FRENCH PASTRIES (5) \$20

Butter croissant, chocolate croissant and 3 seasonal fruit scones

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 \$18 (V)

Baked warm brie, fig jam, arugula salad, pointy toast and roasted garlic

PARMESAN TRUFFLE FRIES WITH GREEN HERBS \$12

SOUPS AND SALADS

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

SOUP DU JOUR \$12

FARM HOUSE SALAD (VEGAN, GF) \$12

Spring mix, carrots, cherry tomatoes, English cucumbers and pickled onions with a Dijon mustard vinaigrette.

WALNUT PEAR SALAD \$18 (V, GF)

Fresh pear, goat cheese, arugula, chipotle 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 onions

NOSH

FARM HOUSE BREAKFAST \$18

2 eggs (any style), 2 strips bacon, chicken apple sausage, served with salad and fried gold yukon potatoes

EGGS BENEDICT \$20

+Extra hollandaise sauce \$2

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

CORNED BEEF HASH \$23

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

BENAKI OMELETE \$18 (V)

Gently whipped eggs with Feta cheese, fresh spinach, kalamata olives and tomatoes, served with salad and fried gold yukon potatoes

FARMERS OMELETTE \$23 (V)

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

BRISKET OMELETTE \$22

Gently whipped eggs, hand shred braised brisket, mushrooms, cheddar cheese, served with salad and fried gold yukon potatoes

SWEET LIEGE WAFFLE \$18

Authentic liege waffle with caramelized apples and toasted almonds, or mix berries with 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, served with salad and fried gold yukon potatoes

GRILLED CHICKEN SANDWICH \$20

+Add Sunnyside Up Egg \$3 | Fries \$2

Buttermilk brined chicken breast, bacon, cheddar cheese, battered shallots, aioli, Filone bun, served with salad and fried gold yukon potatoes

STEAK FRITES AND EGGS \$23

6oz top sirloin steak, fries and 2 eggs prepared to your liking.

SCHADENFREUDE STEAK SANDWICH \$25

6oz Top Sirloin, bacon, gorgonzola cheese, battered shallots on a Filone bun with aioli. Served with fries or salad. Chef recommends Medium rare

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 add*ed to the final bill

BRUNCH

Specialty Coffee and Tea

Hot Tea \$5.00

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

Iced Thai tea latte \$6.00

Espresso Drinks featuring Mr. Espresso Seven Bridges Blend from Oakland California.

ESPRESSO \$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

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

Mr Espresso Neapolitan Medium roast

Mr Espresso French Roast

Mr Espresso French Decaf

BEVERAGES

FRESH SQUEEZED OJ \$8.00

APPLE JUICE \$6.00

CRANBERRY JUICE \$6.00

FRESH SQUEEZED LEMONADE \$7.00

Strawberry, Pomegranate, passion fruit \$8.00

BOTTLE SODA \$5.00

Mexi Coke, Jarritos Fruit punch or pineapple

DIET COKE \$4.00

Saratoga Sparkling water \$5.00 \$10.00

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 Filone bun
served with fries

Kids Drink \$5

Lemonade, orange juice, apple juice or
pomegranate juice.



FARM HOUSE

EAT LOCAL. FRESH. SMALL BATCH

Cocktails

Mimosa Kit \$50.00

Bottle of sparkling Wine with choice of OJ, Passion
Fruit or Blood Orange Juices.

FHAB \$13

Soju, yuzu, home made ginger syrup, lime

Over the Hills and far \$16 Sparkling wine with
passion fruit puree, strawberry puree and agave wine

What's your Story Sunday Morning \$15

Agave Wine, Orange Juice and Aperol.

Camino Real Margarita \$16

Blood Orange, agave wine, triple orange, Aperol and
Oyei!!!!

Bloody Mary \$15.00

Mimosa \$15.00

Choice of fresh squeezed Orange juice (available
only Fri-Sun Brunch), Blood Orange, passion or
pomegranate

Aperol Spritz \$15.00

Kir Royale \$13.00

Wine by the Glass

Sparkling, White and Rose

	Glass	Bottle
Prosecco, Andreola, Italy	14	55
Laurens Cremant de Limoux, France	16	65
Chateau Haut Rian, Bordeaux White 60% Semillon, 40% Sav Blanc, France 2023	16	65
Coral Vineyard, Riesling, Sonoma, 2023	16	65
Ladaur, Gruner Vetliner, Austria, 2021	14	55
Frelander, Chardonay, Central Valley CA	16	65
Domaine de Couron, Rose, France 2022	15	55

Red Wines

La Cuesta Crianza, Tempranillo, Spain 2021	16	78
Travieso, Cabernet Sauvignon, Dry Creek CA, 2018	22	90
Frelander, Cabernet Sauvignon, Central Valley, CA	16	65
Cote Chalonnaise, Bourgone Pinot Noir France, 2022	15	60
Frelander, Pinot Noir, CA	16	65
Ilauri, Bajo, Montepulciano, Italy, 2021	14	60
Chateau Haut Rian, Bordeaux 90%Merlot 10%Cab, France, 2020	16	65