

DINNER



SHARABLES

SERVICE BREAD WITH HOUSE BUTTER OF THE DAY \$8

extra butter \$2.00

BAKED BRIE - \$18 (V)

French baked warm brie, fig marmalade and arugula salad

PAREMESAN TRUFFLE FRIES + GREEN HERBS \$12

CHIPOTLE DUSTED BRUSSELS SPROUTS \$18(V)

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

QUESO FRITO \$16

Fried paneer with spicy hoisin sauce and red pickled cabbage.

PROSCIUTTO \$20

Prosciutto di Parma, aged parmesan, conichons, grilled baguette and fruit.

SOUPS AND SALADS

Add Chicken Breast \$8 Shrimp \$12 5 oz Steak \$10

SOUP DU JOUR \$12

FARM HOUSE SALAD \$12 (VEGAN,GF)

Spring mix, carrots, cherry tomatoes, English cucumbers citrus vinaigrette.

WALNUT PEAR SALAD \$18 (V, GF)

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

SPRING SALAD \$ 18.00

Roasted red and golden beets, served on little gems with champagne vinaigrette, goat cheese, red quinoa and roasted pepitas

NOSH

HANGER STEAK \$40

Grilled hanger steak (med rare), beef tallow confit yukon gold smashed potatoes, baby carrots, soubise, parsley salsa verde.

BEEF SHORT RIB \$45

10oz of slow braised boneless short ribs, mashed potatoes, short rib demi sauce, herbs, horseradish creme fraiche.

BUTTERMILK FRIED CHICKEN \$35

Rocky's half chicken, buttermilk brine, cornmeal flour mix, fried herbs, house made corn bread, smashed Yukon potatoes, gravy (no substitution). Allow the kitchen 15min

LAMB CHOPS \$40

Pan seared lamb chops with Calabrian chimichurri, cauliflower puree and sweet potatoes fries.

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 \$28 (V-GF)

Cauliflower puree, Brentwood succotash, grilled corn ribs, king oyster and wild mushrooms, pea sprouts.

FARM HOUSE BURGER \$20

+Add Cheddar | Swiss (2)

Classic ½ lb, toasted filone bun, house made aioli, house made pickles, tomato, butter lettuce, house made bacon jam, fries or salad

PAN SEARED SALMON \$35

Atlantic Salmon, tomatillo sauce, Fresno peppers with sauté corn and shallots in a white wine reduction.

*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 your final bill



FARM HOUSE

LOCAL. FRESH. SMALL BATCH

Cocktails

THE FHAB \$13

Soju, yuzu, home made ginger syrup, lime

Bloody Mary \$15

House mix, with Soju, served with celery and olives.

Camino Real Margarita \$16

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

Mimosas \$15

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

Over the Hill And far \$16

Sparkling wine, passion fruit juice, strawberry puree and agave wine.

What's your Story Sunday Morning \$15

Agave Wine, Orange Juice and Aperol

Aperol Spritz \$15.00

Kir Royale \$13.00

Draft Beer \$9

Ask your server for selection

Beverages

Iced thai tea latte \$6.00

APPLE or CRANBERRYJUICE \$5.00

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

SPARKLING WATER \$5.00 \$ \$10.00

Wine by the Glass

Sparkling, White and Rose

	Glass	Bottle
Prosecco, Andreola, Italy	14	55
Laurens Cremant de Limoux, France	16	65
Chatea 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	22	90
Frelander, Cabernet Sauvignon, Central Valley, CA	16	65
Cedar Lane Vineyard, Pinot Noir , Monterey, CA, 2023	20	80
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

KIDS MENU UNDER 10

All Kids meals includes a cup of fruit.

PASTA – 15

Pasta of the day by Saporito tossed with butter and aged parmesan cheese

Three Cheeses Mac and Cheese \$15

Herb breadcrumbs

Burger \$15

Add Cheddar or Swiss \$2.

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

Enhancements

MAC & CHEESE - 12

+ Truffle oil (2) Corned beef (4)

MASHED POTATOES – 8 (V)