

# 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

### NAPA CABBAGE AND MEDJOOL SALAD \$21

Warm Napa Cabbage with medjool dates, gorgonzola cheese, bacon bits, shallots and apple cider reduction

### Bruschetta \$20

Toasted Baguette with garlic Prosciutto di Parma, roasted red peppers, goat cheese and mix greens.

## 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 Dijon mustard vinaigrette.

### WALNUT PEAR SALAD \$18 (V, GF)

Spring mix, fresh pears, gorgonzola cheese, chipotle agave walnuts, pickled onions tossed with pomegranate vinaigrette

### ROASTED BEETS SALAD \$18

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), tallow confit red smashed potatoes, sautéed collar greens, soubise, parsley salsa verde.

### BEEF SHORT RIB \$45

Slow braised boneless short ribs, potato gratin, short rib demi sauce, herbs, horseradish creme fraiche.

### SANTA ELENA PORK BELLY \$30

Slow braised anato Pork Belly served with ratatouille and French lentils

### BUTTERMILK FRIED CHICKEN \$35

Rocky's half chicken, buttermilk brine, cornmeal flour mix, fried herbs, coleslaw, smashed red potatoes, gravy (no substitution). Allow the kitchen 15min

### LAMB CHOPS \$40

Pan seared lamb chops, with roasted yams, cauliflower with EVOO and fresh herbs, enhanced with Calabrian chimichurri.

### PISTACHIO ARUGULA RAMPS PESTO PASTA \$25 (V)

Fresh raditori pasta, pistachio pesto, and manchego cheese (contains cream). Topped with crushed pistachio and parmesan. (Ramp is a spring wild leek from Minnesota)

### WILD MUSHROOM RISOTTO \$28 (V-GF)

Mascarpone creamy risotto with wild mushrooms and collard greens.

### FARM HOUSE BURGER \$21

+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, piquillo 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

## 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

### Kir Royale \$13

### Draft Beer \$9

Stella Artois

Space Dust IPA

## Beverages

Apple Or cranberry Juice \$5

Fresh Squeezed lemonade \$7

Strawberry, Pomegranate, passion fruit \$8

Bottled Soda \$5

Mexi Coke, Jarritos Fruit punch or pineapple

Diet Coke \$4

Saratoga Sparkling Water \$5 \$ \$10



FARM HOUSE

*LOCAL. FRESH. SMALL BATCH*

## Wine by the Glass

Sparkilng, 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

## Red Wines

La Cuesta Crianza, Tempranillo, Spain 2021	16	78
Travieso, Cabernet Savignon, Dry Creek CA	22	90
Frelander, Cabernet Savignon, Central Valley, CA	16	65
Cedar Lane Vineyard, Pinot Noir , Monterey, CA, 2023	20	80
Frelander, Pinot Noir, CA	16	65
Ilauri, Bajo, Montelpulciano, Italy, 2021	14	60
Chateau Haut Rian, Bordeaux 90% Merlot 10% Cab, France, 2020	16	65