

BRUNCH

SHARABLES

BREAD AND BUTTER \$4

FRENCH PASTRIES (5) \$20

2 Butter croissants and 3 seasonal scones

Petite Size (3) \$10

Butter croissant with 2 seasonal scones

BACON STRIPS (3) \$8

AIDELLS CHICKEN APPLE OR CHICKEN CHORIZO SAUSAGE (1) \$5

THREE CHEESES MAC & CHEESE \$12 (V)

+Add Truffle Oil \$3| Corned Beef \$8

Bacon bits (3 slices of bacon) \$8

BAKED BRIE \$20 (V)

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

PARMESAN TRUFFLE FRIES WITH GREEN HERBS \$14

TATER TOTS WITH GREEN HERBS \$12

SALADS

Add chicken Breast \$8 Salmon \$10
7 oz Steak \$12

FARM HOUSE SALAD (VEGAN, GF) \$13

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

WALNUT PEAR SALAD \$18 (V, GF)

Pears in almibar, gorgonzola, spring mix, chipotle agave walnuts, pickled onions tossed with Persephone 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

What is a Liege Waffle? *It is from the Wallonia region of Belgian. 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.*

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FARMHOUSE BREAKFAST \$18

2 eggs (any style), 2 strips bacon, chicken chorizo sausage, served with salad and tater tots

EGGS BENEDICT \$20

+Extra hollandaise sauce \$2

English muffins, soft poached eggs, hollandaise sauce, (choice of ham, Florentine), or brisket (\$4.00), served with salad and tater tots.

CORNED BEEF TATER TOTS HASH \$23

From-scratch slow cooked hand shred beef brisket, tater tots, onions, red bell peppers, 2 eggs to your liking and herbs.

BENAKI OMELETE \$18 (V)

Gently whipped eggs with Feta cheese, fresh spinach, kalamata olives and tomatoes, served with salad and tater tots.

FARMERS OMELETTE \$23 (V)

Gently whipped eggs, spinach, mushrooms, tomatoes, onions, red bell peppers, avocado, cheddar, served with salad and tater tots.

BRISKET OMELETTE \$22

Gently whipped eggs, hand shred braised brisket, mushrooms, cheddar cheese, served with salad and tater tots

SWEET LIEGE WAFFLE \$18

Authentic liege waffle with mix berries with dark chocolate and crème anglaise

MIX BERRIES LIEGE WAFFLE PLATTER \$23

Classic Liege waffle with berries, 2 strips of bacon or 1 chicken chorizo sausage, 2 eggs cook to your liking

STEAK FRITES AND EGGS \$25

7oz top sirloin steak, frites and 2 eggs prepared to your liking.

SCHADENFREUDE STEAK SANDWICH \$25

Enhance with Parmesan truffle fries for \$4

7oz Top Sirloin, bacon, gorgonzola cheese, battered shallots on a Filone bun with aioli. Served with fries or salad. Chef recommends Medium rare

GRILLED CHICKEN SANDWICH \$20

+Add Egg \$ 3 | Avocado \$4 | Parmesan truffle fries \$4

Buttermilk brined chicken breast, bacon, cheddar cheese, battered shallots, aioli, Filone bun, served with salad or fries

PAN SEARED SALMON \$22(GF)

Atlantic Salmon, tomatillo sauce, piquillo peppers with sautéd corn and shallots.

FARM BREAKFAST BURGER \$20

6oz burger patty, with Monterey Cheese, bacon strip, 1 egg cooked to your liking with avocado on a Filone bread and sriracha mayonnaise, served with salad and tater tots.

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

Matcha latte \$7.00 Oat Milk sub \$2.00

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 or passion fruit \$8.00

MEXICAN COKE, JARRITOS PINEAPPLE OR JARRITOS FRUIT PUNCH \$6.00

DIET COKE OR SPRITE \$4.50

Saratoga Sparkling water \$5.00 \$10.00

KIDS MENU UNDER 10 years

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 \$40.00

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

FHC 77 \$16.00

Soju, lemon juice, fleur de sureau, sparkling wine

FHAB \$15

Soju, yuzu, Bundaberg Australian Ginger beer and 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 \$16

Crème de Cassis Spritz \$16

Ratafia Spritz \$16

Ratafia Champagne is a sweet, still fortified wine produced in the Champagne region of France, not to be confused with sparkling Champagne. Made from the same grapes as Champagne, it serves as a dessert wine or aperitif.

Limoncello Spritz \$16

Kir Royale \$13.00