

DINNER



SHARABLES

BREAD SERVICE \$8

BAKED BRIE - \$20 (V)

French baked warm brie, fig marmalade and mix greens

PARMESAN TRUFFLE FRIES AND GREEN HERBS \$14 (GF) (V)

CHIPOTLE DUSTED BRUSSELS SPROUTS \$18(V) (GF)
Fried Brussels sprouts seasoned with our chipotle-chinata mix, served with cherry tomatoes, feta cheese and pickled onion

BRUSCHETTA \$18

Pointy toast with garlic Prosciutto di Parma, roasted red peppers, goat cheese and mix greens.

SOUPS AND SALADS

Add Chicken Breast \$8, Shrimp \$12 7oz Steak \$12

SOUP DU JOUR \$14

FARM HOUSE SALAD \$13 (VEGAN,GF) Spring mix, cherry tomatoes, English cucumbers, pickled onions and avocado tossed with Dijon mustard vinaigrette.

WALNUT PEAR SALAD \$18 (V, GF)

Spring mix, caramelized pears, gorgonzola cheese, chipotle agave walnuts, pickled onions tossed with Persephone vinaigrette

LITTLE GEMS SALAD \$16

Little gems with Champagne vinaigrette, goat cheese, red quinoa, English cucumbers and roasted pepitas

NOSH

NAPA CABBAGE AND MEDJOL SALAD \$22 (GF)

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

RIBEYE STEAK \$48 (GF)

Grilled Ribeye served with parmesan truffle fries, sautéed collar greens, soubise, and South American chimichurri. Chef recommends Medium rare

BEEF SHORT RIB \$45 (GF)

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

SANTA ELENA PORK CHOPS \$35 (GF)

Pan seared pork chop served with warm Napa cabbage, gorgonzola cheese, and alibar poached pears

BUTTERMILK FRIED CHICKEN \$35 (GF)

Rocky's half chicken, buttermilk brine, cornmeal flour mix, fried herbs, served with 3 cheeses macaroni. Allow the kitchen 15min

LAMB CHOPS \$40 (GF)

Pan seared lamb chops, with roasted yams, cauliflower and Japanese sweet potatoes, enhanced with Calabrian peppers chimichurri.

PISTACHIO ARUGULA PESTO PASTA \$26 (V)

Fresh bucatini pasta, pistachio pesto, and manchego cheese (contains cream). Topped with crushed pistachio and parmesan.

WILD MUSHROOM RISOTTO \$30 (V-GF)

Mascarpone creamy risotto with wild mushrooms and sautéed collard greens.

FARM HOUSE BURGER \$22

+Add Cheddar or Swiss \$2, Gorgonzola \$3, Avocado \$4
Classic ½ lb, toasted filone bun, house made aioli, pickles, tomato, butter lettuce, house made bacon jam, fries or salad

PAN SEARED SALMON \$35 (GF)

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

*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

FH 77 \$ 16

Soju, lemon juice, elder flower syrup, sparkling wine

THE FHAB \$15

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

Ratafia Spritz \$16

Crème de Cassis Spritz \$16

Limoncello Spritz \$16

Kir Royale \$13

Draft Beer \$9

Stella Artois

Space Dust IPA

Rotating tap \$7



FARM HOUSE

Soft Drinks

Apple or cranberry Juice \$6

Lemonade \$7

Strawberry, Pomegranate, passion fruit \$8

Bottled Soda \$6

Mexi Coke, Jarritos Fruit punch or pineapple

Diet Coke or Sprite \$4.5

Saratoga Sparkling Water \$5 \$ \$10