

BRUNCH

SHARABLES

BREAD AND BUTTER \$5

Panorama Bakery artisan bread
asiago cheese and olive

FRENCH PASTRIES (5) \$20

2 Butter croissants and 3 seasonal scones

Petite Size (3) \$10

Butter croissant with 2 seasonal scones

PLANE JANE \$8

Traditional Liege Waffle

BACON STRIPS (3) \$8

CHIKEN CHORIZO SAUSAGE \$5

THREE CHEESES MAC \$16

Macarroni with truffle oil and bacon
Add Corned Beef \$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

Pomme Frites \$8.00

TATER TOTS WITH GREEEN HERBS \$12

SALADS

Add chicken Breast \$8 Salmon \$11
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 does make 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 of bacon, 1 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 \$20 (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 \$16

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 chicken chorizo
sausage, 2 eggs cook to your liking

STEAK FRITES AND EGGS \$25

7oz top sirloin steak, Calabrian chimichurri , 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 onions on a Filone bun
with aioli, served with fries . Chef recommends Medium rare

GRILLED CHICKEN SANDWICH \$20

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

Grilled chicken breast, bacon, cheddar cheese, battered onions, aioli, on a
Filone bun, served with fries

FARM BREAKFAST BURGER \$25

8oz of chuck and brisket blend burger patty, with Monterey Cheese,
bacon strip, 1 egg cooked to your liking with avocado on a Filone
bread and samurai sauce, served with fries.

PAN SEARED SALMON \$25(GF)

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

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 the final bill

BRUNCH

Specialty Coffee and Tea

Hot Tea \$5.00

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

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 Drink \$5

Lemonade, orange juice, apple juice or pomegranate juice.

KIDS MENU UNDER 10 years

Includes fruit cup

Soft Scrambled Eggs \$6.5

Three Cheeses Mac and Cheese \$10



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 (juices are courtesy)

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!!!!

Felix Margarita \$16

Agave wine, lime, lemon and orange juice, triple sec and simple syrup

El Pichon \$16

Agave wine, Grapefruit Juice, lime juice and squirt soda

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