



FARMHOUSE

SEASONAL HIGHLIGHTS

zucchini
squash
eggplant
tomato
strawberry
stone fruit

AGRICULTURAL PARTNERS

KENTER CANYON FARMS
 ROAN MILLS BAKERY
 CREEKSTONE BEEF
 FREYR FARM
 KONG THAO FARM
 PETALUMA POULTRY
 WEISER FARM
 FINLEY FARM
 VALDIVIA FARM
 TUTTI FRUTTI
 EVERGREEN FARM

July 27, 2019

For parties of 6 or more a 20% service charge will be added for your convenience.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

FARMHOUSE Executive Farmer, Nathan Peitso, works directly with his family farm and top farmers in the region to grow, harvest, and create farm-traceable "seed-to-plate" cuisine that showcases ingredients at the peak of their season.

starters

SOFT-BOILED FARM EGGS 6
two eggs & buttered toast points

HEIRLOOM TOMATO AND BURRATA 16
balsamic reduction, sourdough croutons & thyme basil oil

SHAVED BROCCOLI SALAD 8
cherry tomatos, grapes, feta cheese & mint

BUTTERMILK BISCUITS 8
housemade jam & sea salt butter

FINGERLING POTATOES 6
smashed, with chipotle aioli

salad

CRISP LEAF 13
spring lettuce, herb vinaigrette, pickled and raw vegetables & garlic crouton

GRILLED CAESAR SALAD 14
little gem, parmesan & polenta croutons

WARM GRAIN BOWL 15
quinoa, lentils, napa cabbage, cauliflower, zucchini, eggplant, onion sprouts & sesame dressing

STEAK AND WEDGE 18
iceberg, bacon & blue cheese dressing

FARMHOUSE CHICKEN SALAD 16
baby kale, bloomsdale spinach, apples, egg & almond dressing

SUMMER SALAD 14
arugula, pickled strawberries, heirloom tomato, candied almonds, red onion, parmesan & house balsamic

pizza 20

MARGHERITA
california tomatoes, mozzarella, parmesan & basil

MUSHROOM
taleggio, braised leeks & parmesan

SAUSAGE BIANCA
italian sausage, fennel, olives, & fontina

PEPPERONI
spicy peppers, onion, fontina & oregano

BBQ CHICKEN
housemade bbq, shredded chicken, cilantro & red onion

brunch

EGGS BENEDICT 16
buttermilk biscuit, hollandaise & smoked salmon or canadian bacon

FARMER'S BREAKFAST PLATE 18
2 eggs any style, bacon, grilled bread & grilled vegetables

BREAKFAST SANDWICH 14
bacon, egg, cheese & avocado

SMOKED SALMON OMELETTE 18
dill, cream cheese, chive & salmon roe

MUSHROOM OMELETTE 16
wild mushrooms, parmesan & kale chips

STEAK AND EGGS 25
2 eggs any style, fingerlings & salsa verde

AVOCADO TOAST 14
poached eggs & grilled vegetables

FARMHOUSE CHEESEBURGER 18
brioche, cheddar, fresh tomato, iceberg lettuce & chipotle aioli

GRILLED CHICKEN AND AVOCADO SANDWICH 16
fire-roasted peppers, mozzarella & salsa verde

BEER-BATTERED COD SANDWICH 16
pickled red cabbage, kale slaw & lemon aioli

PRIME RIB SANDWICH 16
shoestring potatoes, watercress & horseradish aioli

CROQUE MADAME 15
ham, fontina & sunny side up egg

GRILLED CHICKEN BREAST 21
grilled vegetables & arugula

GRILLED SALMON 24
herb sauce, sesame, kale slaw & charred lemon

desserts 8

CHOCOLATE TART - candied pecan & candied orange

COOKIE PLATE - chantilly cream

BURNT BASQUE CHEESECAKE - strawberry-sherry caramel & strawberry compote

brunch prefix 26

to start:

CRISP LEAF SALAD
spring lettuce, herb vinaigrette, pickled and raw vegetables & garlic croutons

SHAVED BROCCOLI SALAD
cherry tomatos, grapes, feta cheese & mint

HEIRLOOM TOMATO AND BURRATA
balsamic reduction, sourdough croutons & thyme basil oil

main:

EGGS BENEDICT
buttermilk biscuit, hollandaise & smoked salmon or canadian bacon

CROQUE MADAME
ham, fontina & sunny side up egg

BREAKFAST SANDWICH
bacon, egg, cheese & avocado

STEAK AND EGGS +6
2 eggs any style, fingerlings & salsa verde

PRIME RIB SANDWICH
shoestring potatoes, watercress & horseradish aioli

BEER-BATTERED COD SANDWICH
pickled red cabbage, kale slaw & lemon aioli

FARMHOUSE CHICKEN SALAD
baby kale, bloomsdale spinach, apples, egg & almond dressing

WARM GRAIN BOWL
quinoa, lentils, napa cabbage, cauliflower, zucchini, eggplant, onion sprouts & sesame dressing