



FARMHOUSE

SEASONAL HIGHLIGHTS

*zucchini
squash
eggplant
tomato
strawbery
stone fruit*

AGRICULTURAL PARTNERS

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

July 29, 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 & sides

FINGERLING POTATOES 6
chipotle aioli

GRILLED BREAD 4
sea salt butter

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

AVOCADO TOAST 8
grilled bread & fresno chili

CARAMELIZED ONION FLATBREAD 7
talleggio, thyme & black pepper

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

ZUCCHINI SOUP 10
pattypan squash, parsley, lemon tofu cream & feta

TOMATO GAZPACHO 10
cherry tomato, cucumber, avocado sorbet & cilantro

pizza 20

MARGHERITA
california tomatoes, mozzarella, parmesan & basil

MUSHROOM
talleggio, 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

desserts

BURNT BASQUE CHEESECAKE - strawberry-sherry
caramel & strawberry compote 8

CHOCOLATE TART - candied pecan & candied orange 8

CHOCOLATE CHIP COOKIES 6

salads

add chicken 5 | steak 6 | salmon 6 | tofu 4 | avocado 2

CRISP LEAF SALAD 13
spring lettuce, herb vinaigrette, pickled & raw vegetables & garlic croutons

GRILLED CAESAR SALAD 14
little gem, parmesan & polenta croutons

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

STEAK AND WEDGE 18
iceberg, bacon & blue cheese dressing

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

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

sandwiches 16

FARMHOUSE CHEESEBURGER
brioche bun, cheddar, fresh tomato, iceberg lettuce & aioli

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

SPICY, CRISPY CHICKEN SANDWICH
housemade hot sauce, jalepenos & napa cabbage slaw

CRISPY COD SANDWICH
pickled red cabbage, kale slaw & lemon aioli

PRIME RIB SANDWICH
shoestring potatoes, watercress & horseradish aioli

mains

PESTO PASTA 22
housemade pasta with basil, almonds, parmesan & garlic

GRILLED CHICKEN BREAST 21
arugula & grilled vegetables

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

GRILLED HANGER STEAK 37
new potatoes, grilled romaine, salsa verde & balsamic

farmer's lunch

22

to start:

ZUCCHINI SOUP
pattypan squash, parsley, lemon tofu cream & feta

CRISP LEAF SALAD
spring lettuce, herb vinaigrette, pickled & 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:

GRILLED CHICKEN AND AVOCADO SANDWICH
brioche, fire-roasted peppers & mozzarella

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

STEAK AND WEDGE +2
iceberg, bacon & blue cheese dressing

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