

# LUNCH

THE FARM OF BEVERLY HILLS® IS COMMITTED TO BUYING ONLY THE BEST FARM FRESH, LOCALLY SOURCED & ORGANIC PRODUCTS WHENEVER POSSIBLE.

## Beginnings

SWEET CORN CHOWDER BOWL 6.45 CUP 4.45

BLACK BEAN TURKEY CHILI BOWL 6.45 CUP 4.45

SOUP OF THE DAY BOWL 6.45 CUP 4.45

GRILLED ARTICHOKE 10.45

WHOLE GRILLED ARTICHOKE SERVED WITH SALT & PEPPER GARLIC BUTTER

CALAMARI FRITES 9.65

CRISPY BREADED CALAMARI STRIPS WITH SPICY RÉMOULADE & MARINARA SAUCE

ROASTED BABY BEETS 8.65

GOLDEN, STRIPED & RED BEETS, BABY CARROTS, TURNIPS, GOAT CHEESE & BABY GREENS DRIZZLED WITH WHITE BALSAMIC REDUCTION & BASIL INFUSED OLIVE OIL

CHEESE PLATE 14.65

CHEF HANS' SELECTION OF ASSORTED CHEESES WITH CARAMELIZED ONIONS, OLIVE TAPENADE, CARAMELIZED PEARS, CANDIED PECANS & CROSTINI

## Burgers

SERVED WITH CRISP FARM FRENCH FRIES, MIXED BABY GREENS OR COLESLAW. SUBSTITUTE SWEET POTATO FRIES ADD 1

FARM CLASSIC CHEESEBURGER 12.45

CERTIFIED HUMANE MEYER NATURAL ANGUS®, AGED CHEDDAR CHEESE, FRESH TOMATOES, RED ONIONS, PICKLES & MAYO ON A FARM BAKED BUN

VEGGIE BURGER 13.65

VEGGIE BURGER, AVOCADO, CUCUMBERS, RADISH SPROUTS, FRESH TOMATO & DIJON MUSTARD ON A FARM BAKED BUN

BBQ BACON CHEESEBURGER 14.45

CERTIFIED HUMANE MEYER NATURAL ANGUS®, APPLEWOOD SMOKED BACON, CRISPY ONIONS, BBQ SAUCE & AGED CHEDDAR CHEESE ON A KING'S HAWAIIAN® SWEET ROLL

CAJUN SALMON BURGER 14.65

FRESH SALMON PATTY, FRESH TOMATOES & COLESLAW ON A KING'S HAWAIIAN® SWEET ROLL

TURKEY BURGER 13.65

GROUND TURKEY, WILD MUSHROOMS, GRILLED ONIONS, COUNTRY MAYO & GRUYÈRE CHEESE ON A FARM BAKED BUN

BUFFALO BLUE BURGER 14.65

GROUND BUFFALO, MELTED BLUE CHEESE, FRESH & OVEN-ROASTED TOMATOES, FRESH & CARAMELIZED ONIONS, BUTTER LETTUCE & MAYO ON A KING'S HAWAIIAN® SWEET ROLL

## Salads

BBQ CHICKEN SALAD 13.45

CHOPPED BBQ CHICKEN BREAST, ROMAINE, GRILLED CORN, BLACK BEANS, RED ONIONS, CRISPY TORTILLA STRIPS, FRESH TOMATOES, BBQ SAUCE & CILANTRO DRESSING

CAJUN SHRIMP SALAD 13.65

CAJUN ROCK SHRIMP, BABY SPINACH, GRILLED CORN, BLACK BEANS, FRESH TOMATOES & CRISP CORN BREAD CROUTONS

CHICKEN & FETA SALAD 12.65

PULLED POACHED CHICKEN BREAST, FETA CHEESE, ARUGULA, CUCUMBERS, FRESH TOMATOES, AVOCADO & LEMON CRACKED PEPPER VINAIGRETTE

MAPLE BAKED SALMON SALAD 14.65

MAPLE BAKED SALMON, WATERCRESS, BABY GREENS, APPLES, CANDIED PECANS, CHERRY TOMATOES, RED GRAPES & MAPLE HONEY MUSTARD VINAIGRETTE

## Sandwiches

SERVED WITH CRISP FARM FRENCH FRIES, MIXED BABY GREENS OR COLESLAW. SUBSTITUTE SWEET POTATO FRIES ADD 1

MEATLOAF SANDWICH 12.65

CERTIFIED HUMANE MEYER NATURAL ANGUS® MEATLOAF, CAJUN KETCHUP, DILL PICKLES & PROVOLONE CHEESE ON A COUNTRY ROLL

REUBEN SANDWICH 11.45

CORNERED BEEF, 1000 ISLAND DRESSING, GRUYÈRE CHEESE & CABBAGE ON RYE BREAD

FARM LOBSTER CLUB 24.65

FRESH MAINE LOBSTER, APPLEWOOD SMOKED BACON, AVOCADO, RED ONIONS, ARUGULA, FRESH & OVEN-ROASTED TOMATOES & SPICY RÉMOULADE ON COUNTRY WHITE BREAD

BBQ BEEF BRISKET 12.65

BEEF BRISKET, GRILLED ONIONS, JACK CHEESE & BBQ SAUCE ON A COUNTRY ROLL

½ SANDWICH & SOUP, SALAD OR FRIES 8.45

CHOICE OF ½ A BLTA, PEAR & BRIE OR GRILLED CHICKEN SANDWICH WITH CHOICE OF CUP OF SOUP, BABY GREENS SALAD OR FARM FRENCH FRIES

## Sides

GARLIC FRENCH FRIES 4

SWEET POTATO FRIES 5

BLACKENED CHICKEN 5

CAJUN SHRIMP 6

GRILLED SALMON 9

ROASTED VEGETABLE 4

BROCCOLINI 4

GRILLED CHICKEN 5

PEPPERED AHI TUNA 8

LOBSTER 15

AHI THREE WAYS 16.65

PEPPER CRUSTED, CRÊPE WRAPPED & TARTARE AHI TUNA WITH BABY GREENS, BALSAMIC DRESSING & WARM PONZU SAUCE

KELLI JEAN'S SALAD 10.65

BUTTER LETTUCE, DRIED CRANBERRIES, CANDIED PECANS, GOAT CHEESE & LEMON MUSTARD DRESSING

LOBSTER SALAD 24.65

FRESH MAINE LOBSTER, ROMAINE LETTUCE, APPLEWOOD SMOKED BACON, HARD BOILED EGG, AVOCADO, FRESH TOMATOES & SHERRY VINAIGRETTE

FARM COBB SALAD 13.45

CHOPPED GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, HARD BOILED EGG, ROMAINE LETTUCE, AVOCADO, TOMATOES, BLUE CHEESE & SHERRY VINAIGRETTE

TURKEY CLUB 12.65

OVEN-ROASTED TURKEY, AVOCADO, APPLEWOOD SMOKED BACON, FRESH TOMATO & MAYO ON SOURDOUGH BREAD

BLTA 10.45

APPLEWOOD SMOKED BACON, BUTTER LETTUCE, AVOCADO, OVEN-ROASTED TOMATOES & MAYO ON SOURDOUGH BREAD

BLACKENED CHICKEN WRAP 12.65

BLACKENED CHICKEN BREAST, APPLEWOOD SMOKED BACON, FRESH & OVEN-ROASTED TOMATOES, ONIONS, AVOCADO, MIXED BABY GREENS & HERB AIOLI WRAPPED IN FARM FRESH FLAT BREAD

PEAR & BRIE 10.65

CARAMELIZED PEARS, BRIE CHEESE, RED WINE ONIONS & SHALLOT AIOLI SERVED WARM ON RAISIN WALNUT BREAD

GRILLED CHICKEN SANDWICH 11.65

GRILLED CHICKEN BREAST, FRESH TOMATOES, JACK CHEESE, BUTTER LETTUCE & COUNTRY MAYO ON COUNTRY WHITE BREAD

# DINNER

THE FARM OF BEVERLY HILLS® IS COMMITTED TO BUYING ONLY THE BEST FARM FRESH, LOCALLY SOURCED & ORGANIC PRODUCTS WHENEVER POSSIBLE.

## Beginnings

SWEET CORN CHOWDER	BOWL 6.45	CUP 4.45
BLACK BEAN TURKEY CHILI	BOWL 6.45	CUP 4.45
SOUP OF THE DAY	BOWL 6.45	CUP 4.45

**CALAMARI FRITES 9.65**  
CRISPY BREADED CALAMARI STRIPS WITH SPICY RÉMOULADE & MARINARA SAUCE

**ROASTED BABY BEETS 8.65**  
GOLDEN, STRIPED & RED BEETS, TURNIPS, BABY CARROTS, GOAT CHEESE & BABY GREENS DRIZZLED WITH WHITE BALSAMIC REDUCTION & BASIL INFUSED OLIVE OIL

**AHI TUNA TOWER 11.65**  
AHI TUNA, AVOCADO, SPROUTS & CUCUMBERS WITH CRISP WONTONS, MISO HONEY MUSTARD & WASABI SAUCES

**CRISPY GOAT CHEESE SALAD 11.45**  
CRISPY GOAT CHEESE ROUND, OLIVE TAPENADE, BABY GREENS, CARAMELIZED RED ONIONS, OVEN-ROASTED TOMATOES & BALSAMIC DRESSING

**CAJUN ROCK SHRIMP 9.45**  
ROCK SHRIMP WITH SWEET CORN BREAD CROUTONS & CAJUN GARLIC BUTTER

## Burgers

SERVED WITH CRISP FARM FRENCH FRIES, MIXED BABY GREENS OR COLESLAW. SUBSTITUTE SWEET POTATO FRIES ADD 1

**BBQ BACON CHEESEBURGER 14.45**  
CERTIFIED HUMANE MEYER NATURAL ANGUS®, APPLEWOOD SMOKED BACON, CRISPY ONIONS, BBQ SAUCE & AGED CHEDDAR CHEESE ON A KING'S HAWAIIAN® SWEET ROLL

**TURKEY BURGER 13.65**  
GROUND TURKEY, WILD MUSHROOMS, GRILLED ONIONS, COUNTRY MAYO & GRUYÈRE CHEESE ON A FARM BAKED BUN

**GRILLED ARTICHOKE 10.45**  
WHOLE GRILLED ARTICHOKE SERVED WITH SALT & PEPPER GARLIC BUTTER

**CHEESE PLATE 14.65**  
CHEF HANS' SELECTION OF ASSORTED CHEESES WITH CARAMELIZED ONIONS, OLIVE TAPENADE, CARAMELIZED PEARS, CANDIED PECANS & CROSTINI

**CRISPY CHICKEN FINGERS 8.65**  
CRISPY CHICKEN FINGERS SERVED WITH CHIPOTLE RANCH DRESSING

**WARM SPINACH SALAD 11.65**  
BABY SPINACH, RED ONIONS, TOMATOES, HARD BOILED EGGS & WARM BACON HONEY DRESSING

**HEIRLOOM TOMATO & BURATTA 8.45**  
AN HEIRLOOM CHEROKEE TOMATO & FRESH BURATTA WITH SEA SALT, CRUSHED BLACK PEPPER & BALSAMIC REDUCTION

**BUFFALO BLUE BURGER 14.65**  
GROUND BUFFALO, BLUE CHEESE, MAYO, FRESH & OVEN-ROASTED TOMATOES, FRESH & CARAMELIZED ONIONS & BUTTER LETTUCE ON A KING'S HAWAIIAN® SWEET ROLL

**VEGGIE BURGER 13.65**  
VEGGIE BURGER, AVOCADO, CUCUMBERS, RADISH SPROUTS, FRESH TOMATO & DIJON MUSTARD ON A FARM BAKED BUN

## Salads

**MAPLE BAKED SALMON SALAD 14.65**  
MAPLE BAKED SALMON, WATERCRESS, BABY GREENS, APPLES, CANDIED PECANS, CHERRY TOMATOES, RED GRAPES & MAPLE HONEY MUSTARD VINAIGRETTE

**AHI THREE WAYS 16.65**  
PEPPER CRUSTED, CRÊPE WRAPPED & TARTARE AHI TUNA WITH BABY GREENS, BALSAMIC DRESSING & WARM PONZU SAUCE

## Entrees

**BBQ BEEF SHORT RIBS 24.45**  
SLOW ROASTED BONELESS SHORT RIBS WITH BBQ SAUCE, COLE SLAW & GRILLED CORN MASHED POTATOES

**20OZ COWBOY STEAK FOR TWO 48.65**  
CERTIFIED HUMANE MEYER NATURAL ANGUS® GRILLED BONE IN 20OZ RIB EYE STEAK WITH CHOICE OF TWO SIDES

**FARM STEAK 21.65**  
BLUE CHEESE CRUSTED TOP SIRLOIN STEAK WITH MERLOT SAUCE, GARLIC MASHED POTATOES & SAUTÉED BROCCOLINI

**MEATLOAF 17.45**  
CERTIFIED HUMANE MEYER NATURAL ANGUS® MEATLOAF WITH MUSHROOM GRAVY, BLUE CHEESE MASHED POTATOES & GREEN BEANS & BACON

**COUNTRY KUROBUTA PORK CHOP 28.65**  
THICK CUT HERITAGE FARMS KUROBUTA PORK CHOP WITH WHITE BALSAMIC APPLE GLAZE, CORN BREAD STUFFING & BROCCOLINI

**DILL PICKLE FRIED CHICKEN 18.65**  
½ A FREE RANGE ORGANIC CRISPY FRIED CHICKEN WITH GRILLED CORN ON THE COB & TRUFFLED MAC 'N CHEESE

**FARM CHICKEN POT PIE 15.45**  
CHICKEN BREAST, CORN, PEAS & BRAISED VEGETABLES WITH MASHED POTATOES & GRAVY TOPPED WITH A SAVORY CRUST

**OVEN ROASTED CHICKEN BREAST 17.45**  
OVEN ROASTED CHICKEN BREAST WITH LEMON CHARDONNAY SAUCE, SWEET WHITE CORN, FINGERLING POTATOES & GOLDEN BEETS

**FARM COBB SALAD 13.45**  
CHOPPED GRILLED CHICKEN BREAST, AVOCADO, TOMATOES, APPLEWOOD SMOKED BACON, HARD BOILED EGG, ROMAINE LETTUCE, BLUE CHEESE & SHERRY WINE VINAIGRETTE

**LOBSTER SALAD 24.65**  
FRESH MAINE LOBSTER, ROMAINE LETTUCE, APPLEWOOD SMOKED BACON, HARD BOILED EGG, AVOCADO, FRESH TOMATOES & SHERRY VINAIGRETTE

**BAKED HALIBUT 24.45**  
BAKED FRESH ALASKAN HALIBUT, CRISPY POLENTA, ROASTED ROOT VEGETABLES, CHERRY TOMATOES & GOAT CHEESE DRIZZLED WITH WHITE BALSAMIC & APPLE REDUCTION

**GRILLED SALMON 19.45**  
GRILLED SALMON WITH LEMON CAPER CHARDONNAY SAUCE, GARLIC MASHED POTATOES & ROASTED ROOT VEGETABLES

**SPAGHETTI SQUASH & VEGGIE MEATBALLS 12.65**  
SPAGHETTI SQUASH & VEGETARIAN MEATBALLS TOPPED WITH MARINARA SAUCE

**TURKEY LASAGNA 14.65**  
GROUND TURKEY, ONIONS, CELERY, SPINACH, JACK & MOZZARELLA CHEESES & MARINARA SAUCE LAYERED BETWEEN LASAGNA NOODLES

**THREE CHEESE RAVIOLI 12.45**  
PARMESAN, MOZZARELLA & RICOTTA CHEESE STUFFED RAVIOLI WITH SAUTÉED BABY SPINACH, WILD MUSHROOMS & VEGETARIAN GARLIC CREAM SAUCE

## Sides 4

BAKED POTATO  
GARLIC MASHED POTATOES  
GRILLED CORN  
CORN BREAD STUFFING  
GREEN BEANS & BACON  
CREAMED SPINACH  
BROCCOLINI  
TRUFFLED MAC 'N CHEESE  
ROASTED ROOT VEGETABLES

# BREAKFAST

THE FARM OF BEVERLY HILLS® IS COMMITTED TO BUYING ONLY THE BEST FARM FRESH,  
LOCALLY SOURCED & ORGANIC PRODUCTS WHENEVER POSSIBLE.

## The Farm House

### **BRIOCHE FRENCH TOAST** 7.45

THICK CUT BRIOCHE FRENCH TOAST WITH VERMONT MAPLE SYRUP & SWEET BUTTER

### **SMOKED SALMON PLATE** 12.65

HAND SLICED SMOKED SALMON, CAPERS, RED ONION, FRESH TOMATO &  
CREAM CHEESE WITH CHOICE OF PLAIN, ONION OR SESAME SEED BAGEL

### **STUFFED FRENCH TOAST** 8.65

BRIOCHE FRENCH TOAST STUFFED WITH CARAMELIZED BANANAS & TOPPED WITH  
PEANUT BUTTER CARAMEL SAUCE & POWDERED SUGAR

### **BELGIAN WAFFLE** 7.45

A THICK BELGIAN WAFFLE WITH VERMONT MAPLE SYRUP & SWEET BUTTER

### **BUTTERMILK PANCAKES** 6.45

THREE PANCAKES WITH VERMONT MAPLE SYRUP & SWEET BUTTER  
BLUEBERRY OR BANANA PANCAKES 7.45

### **BISCUITS & GRAVY** 6.45

WARM BUTTERMILK BISCUITS SERVED WITH YOUR CHOICE OF  
PORK SAUSAGE OR CHOCOLATE GRAVY

## The Hen House

ALL EGGS ARE FARM FRESH FREE RANGE BROWN EGGS

### **TWO EGGS ANY STYLE** 7.65

TWO EGGS WITH CHOICE OF APPLEWOOD SMOKED BACON, TURKEY SAUSAGE, HAM OR  
PORK SAUSAGE WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **CORNED BEEF & POTATOES** 9.45

POACHED EGGS SERVED OVER SLICED CORNED BEEF, CRISPY POTATOES  
& CARAMELIZED ONIONS WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **COUNTRY FRIED STEAK** 12.65

COUNTRY FRIED STEAK TOPPED WITH PORK SAUSAGE GRAVY & SERVED WITH  
TWO EGGS ANY STYLE. TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **FARMER'S BENEDICT** 10.45

POACHED EGGS OVER A HAM & AGED CHEDDAR STUFFED BAKED POTATO ON A BED OF  
SAUTÉED SPINACH WITH HOLLANDAISE SAUCE SERVED WITH TOAST & CHOICE OF FRUIT,  
HASHBROWNS OR TOMATOES

### **BREAKFAST CASSEROLE** 9.45

SCRAMBLED EGGS, BACON, PORK SAUSAGE, HAM, POTATOES & SMOKED GOUDA CASSEROLE  
WITH PORK SAUSAGE GRAVY WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **FRIED EGG SANDWICH** 10.65

FRIED EGGS, APPLEWOOD SMOKED BACON, SHALLOT AIOLI & JACK CHEESE  
ON A TOASTED CROISSANT WITH CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **DENVER OMELET** 10.65

EGGS, SAUTÉED BELL PEPPERS, ONIONS & DICED HAM WITH MELTED JACK CHEESE  
& SLICED GREEN ONIONS WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **LUMBER JACK OMELET** 10.65

EGGS, TURKEY SAUSAGE, APPLEWOOD SMOKED BACON, ROASTED PEPPERS,  
ONIONS & AGED CHEDDAR CHEESE WITH TOAST & CHOICE OF FRUIT,  
HASHBROWNS OR TOMATOES

### **CALIFORNIA OMELET** 10.45

EGG WHITES, FRESH TOMATO, SAUTÉED WHITE CORN, BLACK BEANS &  
PICO DE GALLO TOPPED WITH RANCHERO SAUCE, MELTED JACK CHEESE &  
AVOCADO WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **VEGETABLE OMELET** 10.45

EGGS, ARTICHOKE, ASPARAGUS, OVEN-ROASTED TOMATOES,  
GRILLED VEGETABLES & GOAT CHEESE WITH TOAST & CHOICE OF FRUIT,  
HASHBROWNS OR TOMATOES

### **BRISKET SCRAMBLE** 9.65

SCRAMBLED EGGS, BBQ BEEF BRISKET, GRILLED CORN, BLACK BEANS &  
JACK CHEESE TOPPED WITH GREEN ONIONS WITH TOAST & CHOICE OF FRUIT,  
HASHBROWNS OR TOMATOES

### **CHICKEN, GOAT CHEESE & SPINACH SCRAMBLE** 9.65

SCRAMBLED EGG WHITES, CHICKEN BREAST, GOAT CHEESE, MIXED FOREST MUSHROOMS  
& BABY SPINACH WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **LOX, EGGS & ONION SCRAMBLE** 12.65

SCRAMBLED EGGS, ONIONS & SMOKED SALMON WITH TOAST &  
CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **HUEVOS RANCHEROS** 9.65

BASTED EGGS ON A CRISP CORN TORTILLA WITH A BLACK BEAN POTATO CAKE,  
AVOCADO, JACK CHEESE & RANCHERO SAUCE

### **BREAKFAST BURRITO** 9.65

SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, OVEN-ROASTED TOMATOES,  
AGED CHEDDAR CHEESE & PICO DE GALLO WITH CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

## Sides

### **SCONES** 2.50

GINGER OR TRI-BERRY

### **MUFFINS** 2.50

PUMPKIN, BANANA BRAN, BLUEBERRY OR COFFEE CAKE

### **CROISSANT** 3

### **CHOCOLATE CROISSANT** 3.50

### **VANILLA YOGURT** 3.50

### **FARM MADE GRANOLA** 5

### **BUTTERMILK PANCAKE** 2

### **APPLEWOOD SMOKED BACON** 4

### **HONEY BAKED HAM** 4

### **TURKEY SAUSAGE LINKS** 4

### **PORK SAUSAGE PATTY** 4

### **BAGEL & CREAM CHEESE** 4

### **OATMEAL** 5

### **BOWL OF SEASONAL FRUIT** 4

### **HALF OF A RUBY RED GRAPEFRUIT** 3

# BRUNCH

THE FARM OF BEVERLY HILLS® IS COMMITTED TO BUYING ONLY THE BEST FARM FRESH, LOCALLY SOURCED & ORGANIC PRODUCTS WHENEVER POSSIBLE.

## The Farm House

### **BRIOCHE FRENCH TOAST** 7.45

THICK CUT BRIOCHE FRENCH TOAST WITH VERMONT MAPLE SYRUP & SWEET BUTTER

### **SMOKED SALMON PLATE** 12.65

HAND SLICED SMOKED SALMON, CAPERS, RED ONION, TOMATO & CREAM CHEESE WITH CHOICE OF PLAIN, ONION OR SESAME SEED BAGEL

### **BUTTERMILK PANCAKES** 6.45

THREE PANCAKES WITH VERMONT MAPLE SYRUP & SWEET BUTTER

BLUEBERRY OR BANANA PANCAKES 7.45

### **BELGIAN WAFFLE** 7.45

A THICK BELGIAN WAFFLE WITH VERMONT MAPLE SYRUP & SWEET BUTTER

### **STUFFED FRENCH TOAST** 8.65

BRIOCHE FRENCH TOAST STUFFED WITH CARAMELIZED BANANAS & TOPPED WITH PEANUT BUTTER CARAMEL SAUCE & POWDERED SUGAR

### **BISCUITS & GRAVY** 6.45

WARM BUTTERMILK BISCUITS SERVED WITH YOUR CHOICE OF PORK SAUSAGE OR CHOCOLATE GRAVY

### **VEGETABLE OMELET** 10.45

EGGS, ARTICHOKEs, ASPARAGUS, OVEN-ROASTED TOMATOES, GRILLED VEGETABLES & GOAT CHEESE WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **CALIFORNIA OMELET** 10.45

EGG WHITES, FRESH TOMATO, SAUTÉED WHITE CORN, BLACK BEANS & PICO DE GALLO TOPPED WITH RANCHERO SAUCE, MELTED JACK CHEESE & AVOCADO WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **LUMBER JACK OMELET** 10.65

EGGS, TURKEY SAUSAGE, APPLEWOOD SMOKED BACON, ROASTED PEPPERS, ONIONS & AGED CHEDDAR CHEESE WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **BRISKET SCRAMBLE** 9.65

SCRAMBLED EGGS, BBQ BEEF BRISKET, GRILLED CORN, BLACK BEANS & JACK CHEESE TOPPED WITH GREEN ONIONS WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **BREAKFAST BURRITO** 9.65

SCRAMBLED EGGS, APPLEWOOD SMOKED BACON, OVEN-ROASTED TOMATOES, AGED CHEDDAR CHEESE & PICO DE GALLO WITH CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

## Beginnings

### **CALAMARI FRITES** 9.65

CRISPY BREADED CALAMARI STRIPS WITH SPICY RÉMOULADE & MARINARA SAUCE

### **HEIRLOOM TOMATO & BURATTA** 8.45

AN HEIRLOOM CHEROKEE TOMATO & FRESH BURATTA WITH SEA SALT, CRUSHED BLACK PEPPER & A BALSAMIC REDUCTION

## Salads

### **MAPLE BAKED SALMON SALAD** 14.65

MAPLE BAKED SALMON, WATERCRESS, BABY GREENS, APPLES, CANDIED PECANS, CHERRY TOMATOES, RED GRAPES & MAPLE HONEY MUSTARD VINAIGRETTE

### **FARM COBB SALAD** 13.45

CHOPPED GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, HARD BOILED EGG, ROMAINE LETTUCE, AVOCADO, TOMATOES, BLUE CHEESE & SHERRY VINAIGRETTE

### **CAJUN SHRIMP SALAD** 13.65

CAJUN ROCK SHRIMP, BABY SPINACH, GRILLED CORN, BLACK BEANS, FRESH TOMATOES & CRISP CORN BREAD CROUTONS

## Sandwiches & Burgers

SERVED WITH CRISP FARM FRENCH FRIES, MIXED BABY GREENS OR COLESLAW. SUBSTITUTE SWEET POTATO FRIES ADD 1

### **REUBEN SANDWICH** 11.45

CORNERED BEEF, 1000 ISLAND DRESSING, GRUYÈRE CHEESE & CABBAGE ON RYE BREAD

### **FARM LOBSTER CLUB** 24.65

FRESH MAINE LOBSTER, APPLEWOOD SMOKED BACON, AVOCADO, RED ONIONS, ARUGULA, FRESH & OVEN-ROASTED TOMATOES & SPICY RÉMOULADE ON COUNTRY WHITE BREAD

### **BBQ BACON CHEESEBURGER** 14.45

CERTIFIED HUMANE MEYER NATURAL ANGUS®, APPLEWOOD SMOKED BACON, CRISPY ONIONS, BBQ SAUCE & AGED CHEDDAR CHEESE ON A KING'S HAWAIIAN® SWEET ROLL

### **TURKEY BURGER** 13.65

GROUND TURKEY, WILD MUSHROOMS, GRILLED ONIONS, COUNTRY MAYO & GRUYÈRE CHEESE ON A FARM BAKED BUN

### **GRILLED ARTICHOKE** 10.45

WHOLE GRILLED ARTICHOKE SERVED WITH SALT & PEPPER GARLIC BUTTER

### **CHEESE PLATE** 14.65

CHEF HANS' SELECTION OF ASSORTED CHEESES WITH CARAMELIZED ONIONS, OLIVE TAPENADE, CARAMELIZED PEARS, CANDIED PECANS & CROSTINI

### **AHI THREE WAYS** 16.65

PEPPER CRUSTED, CRÊPE WRAPPED & TARTAR AHI TUNA WITH BABY GREENS, BALSAMIC DRESSING & WARM PONZU SAUCE

### **LOBSTER SALAD** 24.65

FRESH MAINE LOBSTER, ROMAINE LETTUCE, APPLEWOOD SMOKED BACON, HARD BOILED EGG, AVOCADO, FRESH TOMATOES & SHERRY VINAIGRETTE

### **KELLI JEAN'S SALAD** 10.65

BUTTER LETTUCE, DRIED CRANBERRIES, CANDIED PECANS, GOAT CHEESE & LEMON MUSTARD DRESSING

### **TURKEY CLUB** 12.65

OVEN-ROASTED TURKEY, AVOCADO, APPLEWOOD SMOKED BACON, FRESH TOMATO & MAYO ON SOURDOUGH BREAD

### **BLACKENED CHICKEN WRAP** 12.65

BLACKENED CHICKEN BREAST, APPLEWOOD SMOKED BACON, FRESH & OVEN-ROASTED TOMATOES, ONIONS, AVOCADO, MIXED FIELD GREENS & HERB AIOLI WRAPPED IN FARM FRESH FLAT BREAD

### **BUFFALO BLUE BURGER** 14.65

GROUND BUFFALO, BLUE CHEESE, MAYO, FRESH & OVEN-ROASTED TOMATOES, FRESH & CARAMELIZED ONIONS & BUTTER LETTUCE ON A KING'S HAWAIIAN® SWEET ROLL

### **VEGGIE BURGER** 13.65

VEGGIE BURGER, AVOCADO, CUCUMBERS, RADISH SPROUTS, FRESH TOMATO & DIJON MUSTARD ON A FARM BAKED BUN

## The Hen House

ALL EGGS ARE FARM FRESH FREE RANGE BROWN EGGS

### **CORNERED BEEF & POTATOES** 9.45

POACHED EGGS SERVED OVER SLICED CORNERED BEEF, CRISPY POTATOES & CARAMELIZED ONIONS WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **FARMERS BENEDICT** 10.45

POACHED EGGS OVER A HAM & AGED CHEDDAR STUFFED BAKED POTATO ON A BED OF SAUTÉED SPINACH WITH HOLLANDAISE SAUCE SERVED WITH TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **COUNTRY FRIED STEAK** 12.65

COUNTRY FRIED STEAK TOPPED WITH SAUSAGE GRAVY & SERVED WITH TWO EGGS ANY STYLE. TOAST & CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **FRIED EGG SANDWICH** 10.65

FRIED EGGS, APPLEWOOD SMOKED BACON, SHALLOT AIOLI & JACK CHEESE ON A TOASTED CROISSANT WITH CHOICE OF FRUIT, HASHBROWNS OR TOMATOES

### **HUEVOS RANCHEROS** 9.65

BASTED EGGS ON A CRISP CORN TORTILLA WITH A BLACK BEAN POTATO CAKE, AVOCADO, JACK CHEESE & RANCHERO SAUCE

# WINE LIST

## WHITE WINE

### Sparkling

SCHRAMSBERG, BLANC DE BLANCS, BRUT, CA, 2005	1/2 b.	48
MUMM, CUVÉE M, NAPA VALLEY, NV	g. 9	
DOMAINE CARNEROS, TAITTINGER, CA, 2006	b.	56
VEUVE CLICQUOT, BRUT, FRANCE, NV	b.	90
DOM PERIGNON, BRUT, FRANCE, 2000	b.	260

### Gewurztraminer

HUGEL, ALSACE, FRANCE, 2006	1/2 b.	35
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### Riesling

COLUMBIA WINERY, COLUMBIA VALLEY, 2008	g. 8	b. 32
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### Sauvignon Blanc

KENWOOD, SONOMA COUNTY, 2008	1/2 b.	22
SYLVESTER, KIARA, PASO ROBLES, 2008	g. 8	b. 32
BENZIGER, NORTH COAST, 2009	g. 9	b. 36
CHALK HILL, ESTATE, SONOMA COUNTY, 2006	b.	58

### Fumé Blanc

ROBERT MONDAVI, NAPA VALLEY, 2008	b.	38
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### Viognier

YALUMBA, THE Y SERIES, SOUTH AUSTRALIA, 2009	g. 8	b. 32
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### Pinot Gris

KING ESTATE, OREGON, 2008	1/2 b.	24
BUENA VISTA, CARNEROS, 2009	b.	60

### Pinot Grigio

CLOS DU BOIS, CA, 2008	g. 8	b. 32
SANTA CRISTINA, ANTINORI, ITALY, 2009	g. 10	b. 40
SANTA MARGHERITA, VALDADIGE, ITALY, 2007	b.	55

### White Blend

PINE RIDGE, CHENIN BLANC-VIOGNIER, CA, 2009	g. 8	b. 32
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### Chardonnay

CHATEAU STE. MICHELLE, COLUMBIA VALLEY, 2007	1/2 b.	35
TESTAROSSA, CASTELLO, CENTRAL COAST, 2007	1/2 b.	40
SIMI, SONOMA COUNTY, 2008	g. 9	b. 36
SANFORD, SANTA BARBARA COUNTY, 2008	g. 11	b. 44
FLORA SPRINGS, NAPA, 2008	g. 14	b. 56
SONOMA-CUTRER, RUSSIAN RIVER RANCHES, 2008	b.	60
ZD, CA, 2008	b.	65
STAGS' LEAP WINE CELLARS, KARIA, NAPA, 2007	b.	65
PATZ & HALL, DUTTON RANCH, RUSSIAN RIVER, 2008	b.	75
FRANCISCAN, CUVÉE SAUVAGE, CARNEROS, 2007	b.	75
CAKEBREAD CELLARS, NAPA, 2007	b.	80
CLOS PEGASE, HOMMAGE, NAPA, 2008	b.	80

## RED WINE

### Pinot Noir

RODNEY STRONG, RUSSIAN RIVER VALLEY, 2008	g. 10	b. 40
BUENA VISTA, CARNEROS, 2006	g. 11	b. 44
SANFORD, STA. RITA HILLS, 2008	b.	85
KING ESTATE, DOMAINE, OREGON, 2008	b.	95

### Petite Syrah

CONCANNON, CENTRAL COAST, 2006	g. 8	b. 32
STAGS' LEAP, NAPA VALLEY, 2007	b.	75

### Malbec

LOCKWOOD, MONTEREY, 2008	g. 8	b. 32
GRAFFIGNA, CENTENARO, ARGENTINA, 2007	g. 11	b. 44

### Merlot

MATANZAS CREEK, BENNETT VALLEY, 2006	1/2 b.	41
14 HANDS, WASHINGTON STATE, 2007	g. 8	b. 32
JEKEL, MONTEREY, 2007	g. 9	b. 36
BUENA VISTA, CANEROS, 2005	b.	45
FRANCISCAN, NAPA VALLEY, 2006	b.	55

### Shiraz/Syrah

PENFOLDS, KOONUNGA HILL, AUSTRALIA, 2008	g. 8	b. 32
PETER LEHMAN, BARROSSA, AUSTRALIA, 2008	g. 11	b. 44
D'ARENBERG, THE DEAD ARM, MCLAREN VALE, 2006	b.	128

### Meritage

MURPHY-GOODE, WILD CARD CLARET, SONOMA, 2004	b.	52
QUINTESSA, NAPA VALLEY, 2005	b.	220
OPUS ONE, NAPA VALLEY, 2006	b.	265

### Red Blend

E. GUIGAL, CÔTES DU RHÔNE, 2006	1/2 b.	24
SYLVESTER, NELLI, PASO ROBLES, 2006	g. 8	b. 32
CHATEAU BONNET, BORDEAUX, 2006	g. 10	b. 40
FERRARI-CARANO, TRÉSOR, SONOMA COUNTY, 2005	b.	80
BARON DE ROTHSCHILD, GRAND CRU, BORDEAUX, 2004	b.	148

### Cabernet Sauvignon

HALL, KATHRYN HALL, NAPA VALLEY, 2004	1/2 b.	60
LIBERTY SCHOOL, PASO ROBLES, 2007	g. 9	b. 36
KUNDE, SONOMA VALLEY, 2006	g. 10	b. 40
TITUS, NAPA VALLEY, 2005	b.	75
CLOS PEGASE, ESTATE BOTTLED, NAPA VALLEY, 2006	b.	80
CHATEAU MONTELENA, NAPA VALLEY, 2006	b.	90
HESS COLLECTION, MOUNT VEEDER, NAPA VALLEY, 2006	b.	90
JORDAN, ALEXANDER VALLEY, 2005	b.	100
SILVERADO, "SOLO," NAPA VALLEY, 2006	b.	160

### Zinfandel

RANCHO ZABACO, SONOMA COUNTY, 2008	g. 9	b. 36
JOEL GOTT, CALIFORNIA, 2008	g. 11	b. 44
CHATEAU MONTELENA, NAPA VALLEY, 2007	b.	65
RAVENSWOOD, TELDESCHI, DRY CREEK VALLEY, 2007	b.	70

## NON ALCOHOLIC BEVERAGES

SODA - COKE, DIET COKE, SPRITE, ROOT BEER
PASSION FRUIT ICED TEA
LEMONADE
JUICE - CRANBERRY, GRAPEFRUIT, ORANGE, APPLE
COFFEE - DECAF, REGULAR
NATURA WATER - STILL, FLAT

\*VINTAGES ARE SUBJECT TO CHANGE