

FARM SHOP

est. 2010

breakfast

Chia Seed Pudding crown maple syrup, coconut milk & seasonal jam 17

Granola & Yogurt

matchaful grain-free granola, straus family whole milk yogurt
& harry's berries strawberries 16

Golden Oats diaspora turmeric, blueberries & herbed walnuts 16

Sweet Laurel Paleo Pancakes

blueberry-passion fruit marmalade, whipped coconut, crown maple syrup, pistachio
crumble & anise hyssop 22

Rolled Omelet

finest herbs, weiser farms potatoes & a griddled butter croissant 24

Soft Scrambled Eggs

mixed berry jam, fresh berries & toasted coconut with a butter croissant 19

Smoked & Cured Fish From Our Friends

herbed fromage blanc, smoked salmon, white fish, pickled herring, raw sauerkraut
pickled vegetables & pumpernickel toast with a soft boiled egg 36

Farmers Classic

two farm eggs any style, bacon, ham, breakfast potatoes, choice of toast
with vermont creamery butter & house made preserves 25

Coddled Eggs

smoked salmon with mushroom conserva & brioche toast 25

Mike & Sons Farm Egg Frittata

baby sweet potatoes, roasted mushrooms, larry's kale, pickled peppers
& goats' milk feta with whole wheat sourdough 26

sides

two farm eggs 8

shaved fra'mani ham 8

smoked bacon 8

chicken sausage 9

smoked scottish salmon 12

pastrami 12

breakfast potatoes 6

fresh berries 8

bruléed ruby grapefruit 8

wheat, sourdough, pumpernickel
& rye toast 3.5

from the bakery

Ask about gluten free & vegan options

butter croissant 5

almond croissant 6

pain au chocolat 6

ham & cheese croissant 7

strawberry almond croissant 7.5

chocolate hazelnut danish 7

herb & toma cheese danish 7

spinach artichoke danish 7

cranberry danish 7

blueberry muffin 5.5

lemon poppy muffin 5.5

seasonal muffin 5.5

bacon cheddar scone 5.5

citrus cranberry scone 5.5

banana chocolate chip walnut bread 6

classic coffee cake 5

citrus olive oil cake 5.50

cinnamon roll 6.5

buttermilk biscuit 5.5



Brunch

TO START

Service of Italian Caviar

kendall farms creme fraiche & potato chips 98 | 148

Crown Maple Sticky Bun

toasted peacock family farms pecans & whipped crème fraîche 18

Pastry Basket

choose three pastries, seasonal preserves & vermont creamery butter 18

Chia Seed Pudding

crown maple syrup, coconut milk & seasonal jam 17

A Bowl of J.G. Farm Mixed Berries

whipped crème fraîche & poppy seeds 19

Avocado Hummus

santa barbara pistachio salsa verde, nigella & housemade lavash 16

Di Stefano Burrata

moroccan spiced tangerine marmalade, blood orange, florence fennel & superseed halva
with our griddled sourdough 22

Smoked & Cured Fish from Our Friends

herbed fromage blanc, smoked salmon, white fish, pickled herring, raw sauerkraut, pickled vegetables
& pumpernickel toast with a soft boiled egg 36

Organic Chicken Liver Mousse

red onion marmalade, mountain rose apples, pomegranate seeds, mendocino mustard & rustic sourdough 23

Blakesville Farmstead Goat Cheese

winter harvest pluots, fermented honey syrup, anise hyssop & griddled sourdough 18

FOLLOWED BY

Pastured Hanger Steak

spinach salad with warm conserva of tomatoes, baby artichokes, shishito peppers, coquillo olives, white anchovy,
capers & black garlic sauce 42

Coddled Eggs

smoked salmon with mushroom conserva & brioche toast 25

Rolled Omelet

fines herbes, weiser farms potatoes & griddled butter croissant 24

Huevos Rancheros con Chorizo

two over easy eggs, house made chorizo, rancho gordo black beans, spring hill farm white cheddar
& hass avocado guacamole 26

Farmers Classic

two farm eggs any style, bacon, ham, breakfast potatoes, choice of toast with vermont creamery butter
& house made preserves 24

Sweet Laurel Paleo Pancakes

blueberry-passion fruit marmalade, whipped coconut, maple syrup, pistachio crumble
& anise hyssop 22

Heirloom Quinoa

cara cara orange, hass avocado, roasted honey nut squash, pickled fresno chile & our super seed blend 24

Angry Crab Saffron Torchio Pasta

alle-pia 'nduja sausage, pacific dungeness crab, herbed walnuts & calabrian chili pesto 36

Mike & Sons Farm Egg Frittata

baby sweet potatoes, roasted mushrooms, pickled peppers, larry's kale, & goats' milk feta
with whole wheat sourdough 26

Poached Jidori Chicken Salad

sweet gem lettuces, murray family farm persimmon, watermelon radish, coachella dates, herbed walnuts, shaved
pecorino & mustard vinaigrette 26

Scottish Salmon a la Plancha

tandoori spiced chickpeas, savoy spinach, eggplant marmalade & coconut chutney with socca crisp 38



cheese

Crémeux Des Citeaux

cow | triple cream | rodolphe le menuier, fr
edmond fallot honey balsamic dijon mustard

O'Banon

goat | soft chèvre | capriole goat cheese | greenville, in
yume boshi ume plum jam

Winnimere

cow | raw | jasper hill creamery | greensboro, vt
torres jamón iberico potato chips

West West Blue

cow | raw | parish hill creamery | putney, vt
cliff family organic dark chocolate milk toffee crunch
& farmshop baguette

Yule Käse

cow | raw | beecher's handmade cheese | seattle, wa
yume boshi honey soaked salty plum jam
& eli's western malibu honey

desserts

Dragonfruit Meringue

whipped coconut cream, kiwi berries
& thorne family farms passion fruit 18

Frozen Pistachio Nougat

hebel & co. halva, harry's berries & whipped cream 15

Cookie Dough Crusted Profiteroles

salted caramel ice cream & warm mocha sauce 16

Bellwether Farms Ricotta Cake

j.g. berries & compote with whipped crème fraîche 16

market sweets

A Chocolate Bar from Our Market

ask your server for today's offerings mp

after dinner drinks

González Bypass Jerez 12yr

amontillado sherry | andalucia SP
15 /glass

Kopke 10yr

tawny port | douro PT
22 /glass

Donnafugata Ben Rye

zibibbo | passito di pantelleria IT 2019
28 /glass



tonight's menu

TO START

<< **Pommes Caitlyn** >>

hasselback yukon gold potato & caviar 48 just order one

Service of Italian Caviar

kendall farms creme fraiche & potato chips 98 | 148

Citrus Marinated Olives

goats' milk feta & marcona almonds 11

Organic Chicken Liver Mousse

black mission fig-lemon marmalade, pomegranate seeds, radish & rustic sourdough 23

Chickpea Fritters

panisse, crispy herbs & smoked paprika condiment 18

NEXT

Avocado Hummus

santa barbara pistachio salsa verde, nigella seeds & lavash 17

Crudo of Albacore Tuna

salted plums, sesame with seaweed & ninja radish 23

Salad of Fall Chicories

warren pear, al pistachio pecorino, pomegranates, hass avocado mousse, zante currants & za'atar vinaigrette 18

Curried Cauliflower Soup

cuyama valley apples, coachella date chutney, urfa chile oil & coriander 17

Crispy Artichokes

di stefano burrata, frog hollow farm pears, pomegranate salsa & pistachio crumble 24

FOLLOWED BY

Mancini Whole Wheat Pasta

caramelized fennel sausage, broccoli di cicco, freddy guys hazelnuts & black truffle 48

Georges Bank Sea Scallops

pearled farrotto, mushroom conserva, honeynut squash & black truffle sauce 48

Snake River Farms Eye of Ribeye

charred caulilini & cauliflower puree with lemon caper condiment 69

Angry Crab Saffron Torchio Pasta

alle-pia 'nduja sausage, pacific dungeness crab, herbed walnuts & calabrian chili pesto 36

Pitman's Heritage Chicken a La Plancha

wild rice tabouleh, summer squash, whipped ricotta & hazelnut gremolata 36

Spaghetti alle Cozze

spicy mussels with eureka lemon, arugula & bottarga breadcrumbs 34

Faroe Islands Salmon

walnut crust, broccoli rabe, pipelchuma marinated chickpeas & tangerines 42

FROM THE FIELD

Roasted Weiser Farms Calliope Eggplant

pomegranate seeds, pepita dukkah & colatura agrodolce 16

Smashed Yukon Gold Potatoes

chermoula, fresh horseradish & red veined sorrel 12

Charred Broccoli di Ciccio

fat uncle farms pepper almonds & corno pepper conserva 15

Our Sourdough Bread

central coast family farm extra virgin olive oil 9

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harmful to other diners' appetites. please refrain.*

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Lunch

TO START

Service of Italian Caviar kendall farms creme fraiche & potato chips 98 | 148

Castelvetrano Olives

drake's family farm goats' milk feta, miller farm almonds & smoked paprika 9

Avocado Hummus

santa barbara pistachio salsa verde, nigella & lavash 16

Di Stefano Burrata

moroccan spiced tangerine marmalade, blood orange, florence fennel & superseed halva with our griddled sourdough 22

Crudo of Royal Hamachi

hearts of palm, granny smith apple, avocado purée, finger lime, wasabi & japanese mint 24

Chickpea Fritters

panisse, crispy herbs & smoked paprika condiment 18

Crispy Artichokes

di stefano burrata, frog hollow farm pears, pomegranate salsa & pistachio crumble 24

Organic Chicken Liver Mousse

red onion marmalade, mountain rose apples, pomegranate seeds, mendocino mustard & rustic sourdough 23

Curried Cauliflower Soup

cuyama valley apples, coachella date chutney, urfa chile oil & coriander 17

Blakesville Farmstead Goat Cheese

winter harvest pluots, fermented honey syrup, anise hyssop & griddled sourdough 18

FOLLOWED BY

Bronze Cut Spaghetti all'uovo

charred rapini pesto, di stefano burrata, white anchovy, eureka lemon & rye pangrattato 32

Heirloom Quinoa

cara cara orange, hass avocado, roasted honey nut squash, pickled fresno chile & our super seed blend 24

Poached Jidori Chicken Salad

sweet gem lettuces, murray family farm persimmon, watermelon radish, coachella dates, herbed walnuts, shaved pecorino & mustard vinaigrette 26

House Made Pastrami

raw kraut, spring hill farms white cheddar, mendocino mustard & apple cabbage slaw with a pacific works dill pickle 26

Scottish Salmon a la Plancha

tandoori spiced chickpeas, savoy spinach, eggplant marmalade & coconut chutney with socca crisp 38

Pastured Hanger Steak

spinach salad with warm conserva of tomatoes, baby artichokes, shishito peppers, coquillo olives, white anchovy, capers & black garlic sauce 42

Chopped Salad of California Endive

dungeness crab, honey crisp apples, pomegranate seeds, toasted almonds & citrus vinaigrette 34

Mike & Sons Farm Egg Frittata

baby sweet potatoes, roasted mushrooms, larry's kale, pickled peppers & goats' milk feta with whole wheat sourdough 26

Angry Crab Saffron Torchio Pasta

alle-pia 'nduja sausage, pacific dungeness crab, herbed walnuts & calabrian chili pesto 36

FROM THE FIELD

Marinated Baby Beets

drake family farms goat cheese & poppy seeds 14

Smashed Yukon Gold Potatoes

shishito peppers, chermoula, fresh horseradish & red veined sorrel 13

Charred Broccoli di Ciccio

fat uncle farms lemon pepper almonds & corno pepper conserva 15

Our Sourdough

california olive oil 9

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