



Lunch | Brunch Menu

PLATED | 3-COURSE

Starters

(SELECT TWO)

ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

FRENCH ONION SOUP

ONION | MOZZARELLA CHEESE | CROSTINI | FRESH HERBS

FARMHOUSE SALAD

SEASONAL GREENS | DRIED CRANBERRIES | GOAT CHEESE | CANDIED WALNUTS | CITRUS VINAIGRETTE

CLASSIC CAESAR

ROMAINE | SHAVED PARMESAN | SOURDOUGH CROUTONS | CREAMY CAESAR

Entrées

(SELECT THREE)

BREAKFAST BURRITO

SCRAMBLE EGGS | CHORIZO | NOPALES | ONIONS | BELL PEPPERS | COTIJA | CRISPY POTATOES

\$39

· (AVAILABLE SAT.+ SUN. 11AM TO 4PM) ·

FARMER BREAKFAST

SCRAMBLED EGGS | BACON | SOURDOUGH TOAST | HOUSE JAM | CRISPY POTATOES

\$36

· (AVAILABLE SAT.+ SUN. 11AM TO 4PM) ·

BABY KALE + CHICKEN BOWL

BABY KALE | QUINOA | BROWN RICE | SUNFLOWER SEEDS | CRANBERRIES | CARROTS | CITRUS VINAIGRETTE

\$42

SOUTHWEST GRAIN BOWL

BLACK RICE + QUINOA | GRILLED CORN | BELL PEPPERS | NOPALES | ONION | COTIJA | AVOCADO MOUSSE

\$38

PAN-SEARED SALMON

LEMON ORZO | ROASTED RED PEPPER SAUCE | MUSHROOMS | SAUTÉED ASPARAGUS | FRESH HERBS

\$49

PRIME HANGER STEAK

GRILLED | ROASTED POTATOES | SAUTÉED BROCCOLINI | CHARRED LEEK CHIMICHURRI

\$52

Desserts

(SELECT ONE)

BUTTER PECAN CHEESECAKE

GRAHAM CRACKER CRUST | SEA SALT CARAMEL | WHIPPED CREAM

CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

WHITE CHOCOLATE CREME BRULEE

CARAMELIZED SUGAR | CRANBERRY SAUCE | PISTACHIO CRUMBLE

no substitutions | allergies should be communicated prior to event

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.