



Lunch | Brunch Menu

PLATED | 3-COURSE

Starters

(SELECT TWO)

ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

GF V FARMHOUSE SALAD

ARCADIAN HARVEST GREENS | SHAVED APPLE | GOAT CHEESE | PICKLED SHALLOTS | POMEGRANATE SEEDS |
CANDIED PECANS | POMEGRANATE MOLASSES VINAIGRETTE

CLASSIC CAESAR

ROMAINE | SHAVED PARMESAN | SOURDOUGH CROUTONS | CREAMY CAESAR

Entrées

(SELECT THREE)

GF SUNRISE FARM TACOS

SCRAMBLED EGGS | BACON | AVOCADO | QUESO FRESCO | PICO DE GALLO | HOMEMADE SALSA ROJA
\$34

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

FARMER'S BREAKFAST

SCRAMBLED EGGS | BACON | SOURDOUGH TOAST | HOUSE JAM | CRISPY POTATOES
\$36

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

GF MACRO GRAIN BOWL

BABY KALE | QUINOA | BROWN RICE | SUNFLOWER SEEDS | CRANBERRIES | CARROTS | PESTO | CITRUS
VINAIGRETTE
\$42

GF V SOUTHWEST GRAIN BOWL

BLACK RICE + QUINOA | GRILLED CORN | BELL PEPPERS | NOPALES | ONION | COTIJA | AVOCADO MOUSSE
\$38

PAN-SEARED ATLANTIC SALMON

CAULIFLOWER PURÉE | ROASTED FINGERLING POTATOES | CHARRED BROCCOLINI | POMEGRANATE-THYME
GASTRIQUE | MICROGREENS SALAD
\$52

GF PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI
\$58

Desserts

(SELECT ONE)

GF PUMPKIN CRÈME BRÛLÉE

PUMPKIN CUSTARD | CARAMELIZED SUGAR | SPICED CHANTILLY CREAM

TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

CARROT CAKE

MASCARPONE MAPLE CREAM | SPICED APPLE CARAMEL | CANDIED PECAN 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.