



## 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

#### **GF V** FARMHOUSE SALAD

MESCLUN MIX | CUCUMBER | SEASONAL BERRIES | SHAVED RADISH | GOAT CHEESE | ROASTED ALMONDS |  
LEMON, STRAWBERRY + BASIL 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 SALMON

LEMON ORZO | ASPARAGUS | SUN-DRIED TOMATOES | LEMON-DILL SAUCE | MICRO GREENS | CHARRED LEMON

\$52

#### **GF** PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI

\$58

### Desserts

(SELECT ONE)

#### CRÈME BRÛLÉE

ORANGE TWIST | VANILLA BEAN CUSTARD | POWDERED SUGAR | MINT

#### TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

#### BERRY CHEESECAKE

SEASONAL BERRIES | GRAHAM CRACKER CRUST | WHIPPED CREAM | CHOCOLATE SAUCE

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.