



Lunch | Brunch Menu

PLATED | 3-COURSE

Starters

(SELECT TWO)

ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

GF V FARMHOUSE SALAD

SEASONAL GREENS | STRAWBERRIES | BLUEBERRIES | ALMONDS | GOAT CHEESE | STRAWBERRY BASIL VINAIGRETTE

GEM CAESAR

LITTLE GEM | AGED PARMESAN | TOASTED FOCACCIA CRUMBLE | LEMON ZEST | 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

GRILLED CHICKEN | BROWN RICE + QUINOA | BABY KALE | SHAVED CARROTS | SUN-DRIED TOMATOES |
AVOCADO | SUNFLOWER SEEDS | PESTO | CHARRED LEMON VINAIGRETTE

\$42

GF SHRIMP POWER BOWL

MEDITERRANEAN SPICED SHRIMP | CILANTRO-LIME BROWN RICE | AVOCADO | FIRE ROASTED CORN | CHARRED
BROCCOLINI | CITRUS HERB VINAIGRETTE

\$44

GF WILD CAUGHT ATLANTIC SALMON

PAN SEARED | BLACK RICE | ASPARAGUS | TOMATO BEURRE BLANC | PEA SHOOTS

\$49

GF PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI

\$58

Desserts

(SELECT ONE)

GF WHITE CHOCOLATE CREME BRÛLÉE

WHITE CHOCOLATE | FRESH BERRIES | POWDERED SUGAR | MINT

TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

LEMON PISTACHIO CHEESECAKE

GRAHAM CRACKER CRUST | PISTACHIO CRUMBLE | LEMON ZEST | WHIPPED CREAM | SEASONAL BERRY
COMPOTE

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.