



## 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 | CUCUMBER | STRAWBERRY | BURRATA | SHAVED ALMONDS | STRAWBERRY BASIL  
VINAIGRETTE | 10 YEAR BALSAMIC DRIZZLE

#### CLASSIC CAESAR

ROMAINE | EGG | SHAVED PARMESAN | ROSEMARY FOCACCIA CROUTONS | LEMON ZEST | CREAMY CAESAR

### Entrées

(SELECT THREE)

#### SUNRISE FARM TACOS

SCRAMBLED EGGS | BACON | AVOCADO | QUESO FRESCO | PICO DE GALLO | HOMEMADE SALSA ROJA  
\$39

#### 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

HERBED PESTO COUSCOUS | SHAVED ASPARAGUS | ROASTED CARROTS | LEMON ZEST | 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

#### TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

#### CREME BRULEE

FRESH BERRIES | POWDERED SUGAR | MINT

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.