



FARMSTAND

AT FARMHOUSE INN

FROM THE GARDEN

Green Garlic Bagna Cauda

shaved spring vegetables
14.

Young Lettuces

golden balsamic,
goat gouda
16.

Asparagus

sunny-side up eggs, fried
shallots, nuoc cham
16.

Carrots

carrot top salsa verde,
quinoa
15.

Beets

feta, blood orange,
everything crumble
15.

Romanesco

pistachio romesco
18.

Shoestring Fries

chives, aioli
12.



WOOD-FIRED PIZZA

Margherita

fresh mozzarella, basil
22.

Soppresata

sausage, olives, pesto
25.

Funghi

maitake, leeks, goat cheese
24.

CARNE

Beef Tartare

smoked trout roe, horseradish toast
20.

Mussels & Clams

merguez sausage, chili butter, ciabatta
28.

Half Chicken

meyer lemon, new potatoes
30.

Flat Iron Steak

arancini, blue cheese, bordelaise
36.

DESSERTS

Vanilla Soft Serve

hazelnut magic shell, chocolate pearls
12.

Meyer Lemon Tart

sea salt caramel, chantilly
12

Flourless Chocolate Torte

berry geleé, bourbon caramel
12.

WE SUPPORT SMALL FARMERS AND
USE SUSTAINABLE PRODUCTS.

\$25 CORKAGE PER 750 ML BOTTLE,
1500 ML MAXIMUM PER PARTY.

AUTOMATIC 20% SERVICE CHARGE
ADDED TO ALL CHECKS.