



# 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 egg,  
fried shallots, nuoc cham  
16.

**Carrots**

carrot top salsa verde,  
quinoa  
15.

**Beets**

feta, cherries,  
everything crumble  
16.

**Romanesco**

pistachio romesco  
18.

**Shoestring Fries**

chives, aioli  
12.



WOOD-FIRED PIZZA

**Margherita**

fresh mozzarella, basil  
22.

**Carne**

soppressata, sausage, olives, pesto  
25.

**Funghi**

maitake, leeks, goat cheese  
24.

FROM THE LAND AND SEA

**Mussels, Clams & Shrimp**

merguez sausage, chili butter, ciabatta  
28.

**Slow Roasted Pork Shoulder**

apricot, fennel, chile crunch  
30.

**Half Chicken**

meyer lemon, new potatoes  
32.

**Flat Iron Steak**

arancini, blue cheese, bordelaise  
38.

DESSERTS

**Vanilla Soft Serve**

chocolate magic shell  
12.

**Meyer Lemon Tart**

chantilly cream  
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.