

FARMSTAND

AT



FARMHOUSE

FALL & WINTER

NIBBLES

CHEESE PLATE \$14

daily selection of cheeses

NUTS AND OLIVES \$8

Marcona almonds and Castelvetro olives

SHOESTRING FRIES \$11

choice of: regular, harissa spice with harissa aioli, truffle parmesan with garlic aioli

HUMMUS & CANNELLINI

BEAN SALAD \$12

olives, 5 seeded crackers, feta, herbs

SALADS

DINO KALE CAESAR \$16

torn croutons, winter squash, crispy farro, boquerones, parmesan, anchovy dressing, fresh herbs

AUTUMN GREENS \$16

arugula, radicchio, frisée, local pears, toasted hazelnuts, shaved fennel, blue cheese vinaigrette

WINTER SOBA NOODLE SALAD \$18

broccolini, pickled mushroom, winter squash, tempeh, nori, green onion, sesame seed, ginger-tamari dressing, soy egg

*Salad Additions: Petaluma Poultry chicken \$6/
Smoked Turkey \$5 / Joe's Farm egg, over easy \$2/*

EATS

CHICKEN (OR VEGGIE) BANH MI SANDWICH \$16

hoisin marinated chicken, pickled cucumber, carrots, and onions, cilantro, green onion, jalapeno, siracha aioli, house made roll. served with fries or greens

DUNGENESS CRAB CAKE \$24

fennel, arugula, pickled onion, preserved lemon aioli, pickled mustard seed

FARMHOUSE BURGER \$22

8oz grass fed Sonoma County beef, house made brioche bun, lettuce, tomato jam, caramelized onion, pickles. served with fries or greens

*Burger Additions: American, White cheddar,
Blue Rock blue cheese \$2/ Hobb's Applewood smoked bacon \$4/ Joe's Farm egg \$2*

DRINKS

OCEAN RESERVE SPARKLING \$18

Iron Horse, Russian River Valley

ROSÉ OF PINOT NOIR \$15

Red Car, Sonoma Coast

SAUVIGNON BLANC \$14

Twomey, Napa & Sonoma Valleys

CHARDONNAY \$17

Carpenter, Stone Vineyard, Alexander Valley

PINOT NOIR \$18

Joseph Jewell, Russian River

CABERNET BLEND \$20

Calluna, Alexander Valley

FARMSTAND BLOODY MARY \$12

sake, fresh tomato, garden garnish

BELLINI \$10

prosecco and daily juice

SCRIMSHAW PILSNER \$8

North Coast Brewing Co, Fort Bragg, CA

PLINY THE ELDER \$9

Double IPA, Russian River Brewing Co, Windsor, CA

FRESH GREEN JUICE small \$4 large \$8

seasonal vegetables

*Seasonal Hours: Daily Noon to 4:30 pm (hours may vary, check with Front Desk).
Order directly from Farmstand call ext. #225*