



# FARMHOUSE

## Sample Menu

### Pastry Basket

Trio of House Baked Pastries,  
Butter and Jam  
10

### Granola and Yogurt

Cream on Top Yogurt, Seasonal Fruit  
16

### Five Grain Porridge

*Hemp, Buckwheat, Barley, Oats, Rye*  
Apricot Vanilla Jam  
18

### Avocado Toast

Red Bird Bakery Seeded Sourdough, Grapefruit  
Togarashi, Gathered Greens & Radish  
18

### French Flag Toast

Blueberry Compote, Warmed Marin French Brie,  
Macerated Strawberries, Orange Bourbon Custard  
18

### Macro Bowl

Poached Egg, Kimchi, Chickpeas, Avocado,  
Pickled Hon Shimeji, Tempeh, Miso Dressing  
22

### Farmhouse Plate

Two Eggs, Choice of One Protein,  
Choice of Side  
20

### Beans and Greens

Chicken Sausage, Braising Greens, Cannellini Beans,  
Parmesan, Bread Crumbs, Olive Oil Toast  
22

### Beverages

Small French Press 8  
Large French Press 14  
Pot of Tea 7  
Fresh Squeezed Orange Juice 8  
Fresh Squeezed Grapefruit Juice 8  
Mimosa 14  
Roederer Estate Brut 18

### Organic Tea Selections

Grand Crimson ( English Breakfast)  
Bergamot Black ( Earl Grey)  
Pacific Peppermint  
Nile Valley Chamomile  
Toasted Rice Green Tea  
Rooibos  
Spiced Chai

### Proteins

Hobbs Bacon  
Country Sausage Patty  
Ham Steak  
Chicken Sausage Patty  
Tempeh Bacon

### A La Carte

Avocado 5  
Cottage Cheese 6  
Potatoes 6  
Sourdough Toast 6  
Mama Mel's Gluten Free Toast 6  
Oat Rye Toast 6  
Seasonal Fruit Bowl 8

**Chef De Cuisine Neil Corsten**

**Morning Pastry Vanessa Garrido**

For your convenience, a 20% Gratuity has been added to your bill

\*Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of foodborne illness.