

FARMSTAND

AT



FARMHOUSE

NIBBLES

CHIPS, GUACAMOLE & SALSA \$10

made-to-order guacamole
fire roasted salsa

CHEESE PLATE \$14

daily selection of cheeses

NUTS AND OLIVES \$8

SHOESTRING FRIES \$11

choice of: (regular) (harissa spice)
(truffle, parmesan, & chive)

VEGETABLE CRUDITE \$15

seasonal vegetables, house made garlic hummus,
preserved lemon yogurt dip, seeded gluten free crack-
ers

SALADS

BEETS & GREENS \$12

roasted beets, Humboldt fog cheese, Marcona Al-
monds, Apple Thyme Jam, mixed greens, balsamic vin-
aigrette

CAESAR \$10

Little gem lettuce, anchovy & garlic dressing, shaved
parmesan, torn croutons, Boquerón's

EATS

BAJA TACO (3) \$18

daily fish, La Tortilla corn tortilla, cabbage and pepper
slaw, chipotle crema, salsa verde, cilantro

FARMHOUSE BLT \$18

Applewood smoked bacon, Sebastopol tomatoes, arugu-
la, pickled onions, avocado, spicy aioli, house made
crunchy roll, served with fries or greens

FARMHOUSE BURGER \$22

6oz grass fed Sonoma County beef, house made brioche
bun, lettuce, tomato, red onion, pickled vegetables
served with fries or greens

*Sandwich or Burger Additions: American, white cheddar, or
Blue Rock blue cheese \$2/ Avocado \$3/ Hobb's applewood
smoked bacon \$4/ Joe's Farm egg, \$2*

SWEETS

ADULT POPSICLES \$16

seasonal fruit and prosecco

ICE CREAM SANDWICHES \$9

seasonal offerings

*For your convenience, a 20% gratuity has
been added to your bill.*

DRINKS

ESTATE BRUT SPARKLING \$22

Caraccioli, Santa Lucia Highlands

ROSÉ OF PINOT NOIR \$15

La Pitchoune, Sonoma Coast

CHARDONNAY \$17

Lioco, Russian River Valley

PINOT NOIR \$17

Gary Farrell, Russian River Valley

SAUVIGNON BLANC \$14

Smith Story, Sonoma County

BELLINI \$9

prosecco and daily juice

SCRIMSHAW PILSNER \$8

HEFEWEIZEN BAVARIAN WHEAT \$8

BARREL BROTHERS IPA \$8

SMOOTHIE or FRESH JUICE small \$4

large \$8

seasonal fruit and vegetable

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