

FARMSTAND

AT



FARMHOUSE

NIBBLES

CHEESE PLATE \$14

daily selection of cheeses

NUTS AND OLIVES \$8

SHOESTRING FRIES \$11

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

CAESAR \$10

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

*Salad Additions: Petaluma Poultry chicken \$6/ local fish
\$8*

EATS

POZOLE \$14

Braised pork, hominy, cabbage, avocado, radish, cilantro

BAJA TACO (3) \$18

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

FARMHOUSE BURGER \$22

6oz grass fed Sonoma County beef, house made brioche

DRINKS

ESTATE BRUT SPARKLING \$22

Caraccioli, Santa Lucia Highlands

ROSÉ OF PINOT NOIR \$15

La Pitchoune, Sonoma Coast

CHARDONNAY \$17

Daniel, Los Carneros

PINOT NOIR \$18

Alquimista Cellars, 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

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