

FARMSTAND

AT



FARMHOUSE

GUACAMOLE & CHIPS \$8

House made salsa

CAESAR SALAD \$12

Pannagrattato, asiago crisps,
parmesan

KALE & CHICKPEA SALAD \$14

tahini dressing, avocado, celery, carrot,
radish, seeded muesli

SHRIMP CEVICHE \$20

jalapeño, avocado, cucumber, radish, lime,
sun gold tomatoes, cilantro, garlic,

FISH TACOS \$20

daily fish, chipotle lime crema, shaved cabbage
pickled jalapeño, cilantro

BLAT \$18

Hobbs Bacon, Parson's tomatoes, mayo, lettuce, avocado
Served with Fries or Greens

FARMHOUSE BURGER \$20

6oz grass fed Sonoma County beef, house made brioche bun, cheddar, Hobb's bacon,
lettuce, tomato, onion
Served with Fries or Greens

COOKIES & ICE CREAM \$10

Non Alcoholic Beverages

ORGANIC ICED TEAS \$4

Bergamot Black / Big Sur Blend

LEMONADES \$4

Myer Lemon, Strawberry, Rose Geranium

INDIRA TEA TONIC \$7

craft non alcoholic gin & tonic

Wines By the Glass

CEP ROSE \$12

Hopkins Ranch, Russian River Valley 2018

LIOCO CHARDONNAY \$18

Russian River Valley, 2018

ALQIMNISTA PINOT NOIR \$18

Russian River Valley, 2016

THURSDAY—MONDAY 12-4

TUESDAY—WEDNESDAY 12-7

PLEASE DIAL 100 FRONT DESK TO ORDER