

# BREAKFAST

SERVED UNTIL 3 PM DAILY SUBSTITUTE EGG WHITES 2

<b>AVOCADO TOAST</b> Avocado, Chile Flakes, Sea Salt, Arugula, Watermelon Radish, Lemon Juice, Cumin, Sesame Seeds & Olive Oil	12.85	<b>HOUSE CURED SALMON LOX SANDWICH</b> Cream Cheese, Cucumbers, Tomato, Red Onion, Arugula & Capers on a Toasted Everything Bagel with Baby Greens	16.45
<b>BUTTERMILK PANCAKES</b> Three Pancakes, Maple Syrup & Sweet Butter	12.45	<b>FRIED EGG SANDWICH</b> Fried Eggs, Bacon, Shallot Aioli & Jack Cheese on a Croissant with Potatoes or Organic Greens Substitute Berries 2	15.85
<b>BLUEBERRY OR BANANA PANCAKES</b>	13.45	<b>BREAKFAST GRAIN BOWL</b> Organic Wild Rice, Farro & Quinoa with Asparagus, Mushrooms, Cilantro, Arugula, Lemon Vinaigrette & Two Poached Eggs	15.45
<b>HOMEMADE GRANOLA &amp; YOGURT</b> Housemade Granola with Nuts, Plain Greek Yogurt, Berries & Honey	13.85	<b>HUEVOS RANCHEROS</b> Fried Eggs on a Crisp Corn Tortilla with a Black Bean Potato Cake, Avocado, Jack Cheese & Ranchero Sauce	15.45
<b>BRIOCHE FRENCH TOAST</b> Thick Cut Brioche French Toast, Maple Syrup & Sweet Butter	12.85	<b>BACON &amp; SPINACH BENEDICT</b> Poached Eggs, Spinach & Bacon on an English Muffin with Hollandaise with Potatoes or Organic Greens Substitute Berries 2	15.85
<b>BOWL OF OATMEAL</b> Brown Sugar & Raisins	11.85	<b>STEAK &amp; EGGS</b> Poached Eggs, Seasoned Breakfast Potatoes & Onions, Rib Eye Steak & Hollandaise Sauce	22.85
<b>FARM BREAKFAST BURRITO</b> Scrambled Eggs, Bacon, Pico de Gallo, Potatoes, Cheddar Cheese & Avocado	15.85		
<b>ORGANIC ACAI BOWL</b> Berries, Housemade Granola, Banana & Honey	15.85		

## BUILD YOUR OWN THREE EGG OMELET OR SCRAMBLE 15.45

Choice of 4 items from below. Served with choice of Potatoes or Organic Greens - Substitute Berries 2 Substitute Egg Whites 2

Asparagus	Onions	Tomato	Jack Cheese	Goat Cheese	Chicken
Bell Peppers	Pico de Gallo	Spinach	Cheddar Cheese	Gruyère Cheese	Turkey Sausage
Black Beans	Mushrooms	Ranchero Sauce	Feta Cheese	Bacon	Salmon Lox +4

# LUNCH

10 AM - 4 PM DAILY

SANDWICHES & BURGERS SERVED WITH CHOICE OF FRIES OR ORGANIC GREENS - SUBSTITUTE SWEET POTATO FRIES 1.50

<b>VEGAN CURRY LENTIL SOUP</b>	<b>BOWL</b> 10.85 <b>CUP</b> 4.85	<b>TURKEY CHILI</b>	<b>BOWL</b> 10.85 <b>CUP</b> 4.85
<b>AHI TUNA TOWER</b> #1 Sushi Grade Ahi Tuna, Tomato, Avocado, Cucumber, Sesame Seeds with Crisp Wontons with Sesame Dressing & Sriracha	15.45	<b>BLACKENED CHICKEN WRAP</b> Bacon, Tomatoes, Onions, Baby Greens & Cilantro Aioli	15.85
<b>BRUSSELS SPROUTS</b> Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese	10.45	<b>LAMB BURGER</b> Lamb Patty, Arugula, Feta, Red Onion & Tzatziki	17.45
<b>CRISPY CALAMARI</b> Crispy Fennel, Sweet Chili Sauce & Cilantro-Lime Dipping Sauce	14.45	<b>FREE RANGE TURKEY &amp; GRUYÈRE BURGER</b> Gruyère, Sautéed Onions & Mushrooms & Country Mayo	17.45
<b>CHIPS &amp; DIP</b> Blackbean Hummus, Guracamole & Housemade Tortilla Chips	11.45	<b>CLASSIC BURGER</b> Grass Fed Beef, Housemade Quinoa Veggie or Free Range Turkey with Mayo, Lettuce, Tomato, Onions & Pickles ADD CHEESE 2    ADD BACON 2    ADD FRIED EGG 2	16.45
<b>ROASTED BABY BEETS</b> Arugula, Beets, Roasted Butternut Squash, Blackberries & Goat Cheese with White Balsamic Dressing	11.85	<b>GRILLED CHICKEN SALAD</b> Spinach, Parmesan, Quinoa, Cherry Tomatoes, Spicy Cauliflower & Pesto Vinaigrette	16.45
<b>THICK CUT ONION RINGS</b>	9.85	<b>CHICKEN FETA SALAD</b> Grilled Chicken, Shredded Cabbage, Feta Cheese, Caramelized Onions & Green Onion with Red Wine Vinaigrette	16.45
<b>AHI TUNA &amp; MANGO STACK</b> #1 Sushi Grade Ahi Tuna, Organic Brown Rice, Mango, Cucumber, Avocado & Sesame Dressing	22.85	<b>FARM COBB SALAD</b> Chicken Breast, Bacon, Egg, Blue Cheese, Romaine, Avocado, Tomatoes & Sherry Vinaigrette	17.45
<b>GRILLED SALMON GRAIN BOWL</b> Farro, Quinoa, Wild Rice, Mushrooms, Snap Peas, Asparagus, Herbs, Cilantro, Arugula & Housemade Kimchi with Lemon Vinaigrette	21.45	<b>HARVEST KALE SALAD</b> Organic Kale, Arugula, Squash, Quinoa, Avocado & White Balsamic Vinaigrette	15.85
<b>SALMON TACOS</b> Jalapeno Slaw, Mango Salsa & Housemade Tortilla Chips	17.45	<b>MAPLE BAKED SALMON SALAD</b> Organic Greens, Apples, Candied Walnuts, Cherry Tomatoes, Grapes & Maple Honey Mustard Vinaigrette	19.85
<b>CHICKEN PESTO PANINI</b> Chicken Breast, Housemade Basil Pesto, Mozzarella Cheese & Arugula on Housemade Focaccia	15.85	<b>SHRIMP &amp; TORTILLA SALAD</b> Romaine, Corn, Black Beans, Tomatoes, Tortilla Strips, Guacamole, Pico de Gallo & Cilantro Dressing	18.45
<b>CRISPY CHICKEN SANDWICH</b> Jalapeno Slaw & Grilled Onions	15.85	<b>BLACKENED CHICKEN SALAD</b> Blackened Chicken, Romaine, Cabbage, Corn, Avocado, Pico de Gallo, Onion Rings & Ranch Dressing	16.45
<b>ROASTED TOMATO BLTA</b> Roasted Tomatoes, Arugula, Applewood Smoked Bacon, Avocado & Jalapeno Aioli on Pressed Wheat Bread	15.85		

THE FARM  
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# DINNER

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BEGINNING AT 4:00 PM DAILY

<b>VEGAN CURRY LENTIL SOUP</b>	<b>BOWL</b> 10.45 <b>CUP</b> 4.45	<b>ROASTED BABY BEETS SALAD</b>	11.85
<b>TURKEY CHILI</b>	<b>BOWL</b> 10.45 <b>CUP</b> 4.45	Arugula, Beets, Roasted Butternut Squash, Blackberries & Goat Cheese with White Balsamic Dressing	
<b>AHI TUNA TOWER</b>	15.45	<b>GRILLED ASPARAGUS</b>	11.85
#1 Sushi Grade Ahi Tuna, Tomato, Avocado, Cucumber, Sesame Seeds with Crisp Wontons with Sesame Dressing & Sriracha		Chimichurri Sauce, Feta & Kalamata Olives	
<b>CRISPY CALAMARI</b>	14.45	<b>ROASTED CAULIFLOWER</b>	10.45
Crispy Fennel & Spicy Cilantro-Lime Dipping Sauce		Chile Flakes & Capers	
<b>CHIPS &amp; DIP</b>	11.45	<b>BRUSSELS SPROUTS</b>	10.45
Blackbean Hummus, Guracamole & Housemade Tortilla Chips		Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese	
<b>SHRIMP CEVICHE</b>	14.45	<b>AVOCADO TOAST</b>	12.85
Tomato, Onion, Cucumber, Jalapeno, Cilantro		Avocado, Chile Flakes, Sea Salt, Arugula, Watermelon Radish, Lemon Juice, Cumin, Sesame Seeds & Olive Oil	
<b>BLISTERED SHISHITO PEPPERS</b>	10.65	<b>GARLIC FRIES</b>	6.85
Blistered Shishito Peppers, Soy Glaze		<b>THICK CUT ONION RINGS</b>	9.85
<b>TRUFFLE MAC N' CHEESE</b>	9.85		

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## SALADS

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<b>MAPLE BAKED SALMON SALAD</b>	19.85
Baby Greens, Apples, Candied Walnuts, Cherry Tomatoes, Grapes & Maple Honey Mustard Vinaigrette	
<b>CHICKEN FETA SALAD</b>	16.45
Grilled Chicken, Shredded Cabbage, Feta Cheese, Caramelized Onions & Green Onion with Red Wine Vinaigrette	
<b>FARM COBB SALAD</b>	17.45
Chicken Breast, Bacon, Egg, Blue Cheese, Romaine, Avocado, Tomatoes & Sherry Vinaigrette	
<b>HARVEST KALE SALAD</b>	15.85
Organic Kale, Arugula, Squash, Quinoa, Avocado & White Balsamic Vinaigrette	

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## ENTREES

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<b>CLASSIC BURGER</b>	16.45
Grass Fed Beef, Housemade Quinoa Veggie or Free Range Turkey with Housemade Mayo, Lettuce, Tomato, Onions & Pickles choice of Fries or Organic Greens Substitute Sweet Potato Fries 1.50 <b>ADD CHEESE 2</b> <b>ADD BACON 2</b> <b>ADD FRIED EGG 2</b>	
<b>LAMB BURGER</b>	17.45
Lamb Patty, Arugula, Feta, Red Onion & Tzatziki	
<b>FILET MIGNON</b>	33.85
Chimichurri Sauce Roasted Cauliflower & Grilled Asparagus	
<b>AHI TUNA &amp; MANGO STACK</b>	24.85
#1 Sushi Grade Ahi Tuna, Organic Brown Rice, Mango, Cucumber, Avocado & Sesame Dressing	
<b>GRILLED SALMON GRAIN BOWL</b>	23.85
Farro, Quinoa, Wild Rice, Mushrooms, Snap Peas, Asparagus, Herbs, Cilantro, Arugula & Housemade Kimchi with Lemon Vinaigrette	
<b>HAWAIIAN RIB EYE STEAK</b>	31.85
Garlic Mashed Potatoes & Roasted Carrots	
<b>ROASTED HALF CHICKEN</b>	27.45
Garlic Mashed Potatoes, Beets, Grilled Corn & Lemon Chardonnay Sauce	
<b>GRILLED COD</b>	31.85
Organic Brown Rice, Cilantro & Mango Salsa	
<b>PAN ROASTED SALMON</b>	23.85
Toasted Farro, Asparagus, Snap Peas, Cherry Tomatoes & Arugula with Lemon Vinaigrette	
<b>CHIPOTLE CHICKEN</b>	22.45
Roasted Red Potatoes, Parsnips, Carrots & Roasted Chipotle Chili Sauce	
<b>ORGANIC FRIED CHICKEN BREAST</b>	22.45
Fried Chicken Breast, Lemon Brussels Sprouts, Truffle Mac n' Cheese	
<b>FARM MEATLOAF</b>	23.45
Mushroom Gravy, Green Beans with Bacon & Mashed Potato	

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## DESSERT

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<b>FAMOUS FARM BROWNIE SUNDAE</b>	Housemade Hot Fudge & Vanilla Bean Ice Cream
<b>PINEAPPLE BREAD PUDDING</b>	Topped with Vanilla Bean Ice Cream & Carmel Sauce
<b>DARK CHOCOLATE &amp; SEA SALT COOKIE CHEESE CAKE</b>	

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## COCKTAILS

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**PALOMA** Tequila, Fresh Grapefruit Juice & Lime

**APEROL SPRITZ** Aperol, Sparkling Wine, Soda & Orange

**SPICY PINEAPPLE MEZCALITA** Xicaru Mezcal, Pineapple, Lime, Cilantro & Jalapeno

**FRENCH KENTUCKY** Maker's Mark Bourbon, Chartreuse, Bitters, Honey & Soda

**G&T** Wilder Gin, East Imperial Burma Tonic, Lime

**PINK ANGEL** Sparkling Wine, Chambord Liqueur, Simple Syrup

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## WINE

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### WHITE

	GLASS	BTL
<b>SPARKLING</b> , Mumm Napa, Brut Prestige, NV 187 ml	15	
<b>SPARKLING</b> , JCB, No. 21, Brut, Burgundy		45
<b>ROSE</b> , Beiler, Bandol, France, 2016	15	50
<b>SAUVIGNON BLANC</b> Greywache, New Zeland, 2017	12	40
<b>PINOT GRIGIO</b> , Terra D'oro, Clarksburg, 2018	12	40
<b>CHARDONNAY</b> Sonoma Cutrer, Napa Valley, 2011	15	50

### RED

	GLASS	BTL
<b>PINOT NOIR</b> Samsara, Sta. Rita Hills, 2014	15	50
<b>MALBEC</b> Don Paulo, Argentina, 2015	10	34
<b>SYRAH</b> Qupe, Central Coast, 2015	12	40
<b>CABERNET SAUVIGNON</b> , Justin Paso Robles, 2017	15	50
<b>ZINFANDEL</b> , Seghesio, Sonoma, 2016	15	50
<b>RIOJA</b> , Finca Nueva, Crianza, 2014	10	34

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## BEER

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### BOTTLED

Corona  
Bud Light  
Pabst Blue Ribbon

Coors Light  
Rogue Ales Hazelnut Brown Nectar

### DRAFT

Santa Monica Brew Works IPA  
Angel City Citrus Wheat  
Stella Artios  
Anchor California Lager

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## LOCAL ORGANIC

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### COLD PRESSED JUICE & KOMBUCHA

BELLA DODO COLD PRESSED JUICE 12- 8oz BOTTLE

ORGANIC KOMBUCHA FROM HEALTH-ADE 9 - 12 oz BOTTLE

**UBERGREEN** Grannysmith Apple, Kale, Ruby Grapefruit

**BETABLEND** Carrot, Apple, Cucumber, Orange, Lemon & Tumeric

**CLEANSEBLEND** Pineapple, Lemon, Ginger, Agave, Cayenne

**HEALTH-ADE ORGANIC KOMBUCHA** Raw & Organic Pomegranate Kombucha

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## ORGANIC TEA

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**EGYPTIAN CHAMMOMILE (CAFFEINE FREE)**

**BREAKFAST BLEND**

**JASMINE RESERVE**

**EARL GREY**

**MINT**

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## COFFEE & ESPRESSO

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**REGULAR COFFEE**

**DECAF AMERICANO**

**ESPRESSO**

**DOUBLE ESPRESSO**

**CAFE AU LAIT**

**CAFE AMERICANO**

**CAFE MOCHA**

**CAPPUCCINO**

**MACCHIATO**

**LATTE**

**VANILLA LATTE**

**NON FAT LATTE**

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## NON ALCOHOLIC

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**COKE**

**DIET COKE**

**SPRITE**

**GINGER ALE**

**ICED TEA**

**LEMONADE**

**ORANGE JUICE**

**GRAPEFRUIT JUICE**

**CRANBERRY JUICE**

**APPLE JUICE**

**SAN PELLEGRINO**

**AQUA PANNA**