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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>	

THE FARM  
of Beverly Hills

Thank you for dining with us, we appreciate your patronage. Not all ingredients are listed on the menu. Please alert your server of allergies.