
DINNER

BEGINNING AT 3:30 PM DAILY

VEGAN CURRY LENTIL SOUP	BOWL 10.45 CUP 4.45	ROASTED BABY BEETS	11.85
TURKEY CHILI	BOWL 10.45 CUP 4.45	Baby Greens, Watercress, Goat Cheese, Avocado, Watermelon Radish & White Balsamic Vinaigrette	
AHI TUNA TOWER	14.65	CARAMELIZED ONION DIP	10.85
#1 Sushi Grade Ahi Tuna, Tomato, Avocado, Cucumber, Sesame Seeds with Crisp Wontons with Sesame Dressing & Sriracha		Caramelized Onion Dip & Housemade Potato Chips	
CRISPY CALAMARI	13.85	ROASTED CAULIFLOWER	9.85
Jalapenos, Sweet Chili & Spicy Cilantro-Lime Dipping Sauce		Chile Flakes & Capers	
BLISTERED SHISHITO PEPPERS	9.65	BRUSSELS SPROUTS	9.85
Blistered Shishito Peppers, Soy Glaze		Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese	
TRUFFLE MAC N' CHEESE	8.85	GARLIC FRIES	6.85
HOUSEMADE FOCACCIA BREAD	6.85	THICK CUT ONION RINGS	9.85

SALADS

MAPLE BAKED SALMON SALAD	18.85
Watercress, Baby Greens, Apples, Candied Walnuts, Cherry Tomatoes, Grapes & Maple Honey Mustard Vinaigrette	
AHI THREE WAYS	21.85
Pepper Crusted, Poke & Tartare Ahi Tuna; Baby Greens with Balsamic Dressing, Tomato & Warm Ponzu Sauce	
CHICKEN FETA SALAD	15.85
Grilled Chicken, Shredded Cabbage, Feta Cheese, Caramelized Onions & Green Onion with Red Wine Vinaigrette	
FARM COBB SALAD	16.85
Chicken Breast, Bacon, Egg, Blue Cheese, Romaine, Avocado, Tomatoes & Sherry Vinaigrette	
HARVEST KALE SALAD	15.45
Organic Kale, Arugula, Squash, Quinoa, Avocado & White Balsamic Vinaigrette	

BURGERS & SANDWICHES

CLASSIC BURGER	15.45
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	
FREE RANGE TURKEY & GRUYÈRE BURGER	15.85
Gruyère Cheese, Sautéed Onions, Sautéed Mushrooms choice of Fries or Organic Greens Substitute Sweet Potato Fries 1.50	
FRIED EGG BURGER	16.85
Grass Fed Beef Patty, Fried Egg, Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Pickles & Mayo choice of Fries or Organic Greens Substitute Sweet Potato Fries 1.50	
BLACKENED CHICKEN WRAP	15.45
Bacon, Tomatoes, Onions, Baby Greens & Cilantro Aioli choice of Fries or Organic Greens Substitute Sweet Potato Fries 1.50	
CHICKEN PESTO PANINI	15.45
Chicken Breast, Housemade Basil Pesto, Mozzarella Cheese & Arugula on Housemade Focaccia	

ENTREES

GRILLED SALMON GRAIN BOWL	23.85
Farro, Quinoa, Wild Rice, Mushrooms, Snap Peas, Asparagus, Herbs, Arugula & Housemade Kimchi with Lemon Vinaigrette	
RIB EYE STEAK	31.85
Loaded Baked Potato with Sour Cream, Cheddar Cheese, Bacon, Butter & Chives	
ROASTED ORGANIC CHICKEN BREAST	22.45
Oven Roasted Chicken Breast, Cauliflower, Chile Flakes & Capers with Lemon Chardonnay Sauce	
PAN ROASTED SALMON	23.85
Toasted Farro, English Peas, Snap Peas, Cherry Tomatoes & Arugula with Lemon Vinaigrette	
ORGANIC FRIED CHICKEN BREAST	22.45
Oven Fried Chicken Breast, Lemon Brussels Sprouts, Truffle Mac n' Cheese	
FARM MEATLOAF	22.85
Mushroom Gravy, Green Beans with Bacon & Mashed Potato	
CAPPELLINI	17.85
Cherry Tomatoes, Goat Cheese, Capers, Kalamata Olives & Basil Infused Olive Oil - Add Organic Chicken Breast \$5	

DESSERT

FAMOUS FARM BROWNIE HOT FUDGE SUNDAE	Housemade Hot Fudge & Vanilla Bean Ice Cream
RASPBERRY COBBLER	Topped with Vanilla Bean Ice Cream
DARK CHOCOLATE & SEA SALT COOKIE CHEESE CAKE	

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.