
BREAKFAST

SERVED UNTIL 3 PM DAILY SUBSTITUTE EGG WHITES 2

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| AVOCADO TOAST Avocado, Chile Flakes, Sea Salt, Arugula, Watermelon Radish, Lemon Juice, Cumin, Sesame Seeds & Olive Oil | 12.45 | HOUSE CURED LOX SANDWICH Cream Cheese, Cucumbers, Tomato, Red Onion, Arugula & Capers on a Toasted Everything Bagel with Baby Greens | 15.85 |
| BUTTERMILK PANCAKES Three Pancakes, Maple Syrup & Sweet Butter | 11.45 | FRIED EGG SANDWICH Fried Eggs, Bacon, Shallot Aioli & Jack Cheese on a Croissant with Potatoes or Organic Greens Substitute Berries 2 | 15.45 |
| BLUEBERRY OR BANANA PANCAKES | 12.45 | | |
| HOMEMADE GRANOLA & YOGURT Plain Greek Yogurt, Berries & Honey | 13.45 | BREAKFAST GRAIN BOWL Organic Wild Rice, Farro & Quinoa with Asparagus, Mushrooms, Cilantro, Arugula, Lemon Vinaigrette & Two Poached Eggs | 14.85 |
| BRIOCHE FRENCH TOAST Thick Cut Brioche French Toast, Maple Syrup & Sweet Butter | 12.45 | HUEVOS RANCHEROS Fried Eggs on a Crisp Corn Tortilla with a Black Bean Potato Cake, Avocado, Jack Cheese & Ranchero Sauce | 14.85 |
| BOWL OF OATMEAL Brown Sugar & Raisins | 11.85 | STEAK & EGGS Poached Eggs, Seasoned Breakfast Potatoes & Onions, Rib Eye Steak & Hollandaise Sauce | 21.85 |
| VEGETABLE & GOAT CHEESE QUICHE Leeks, Spinach, Asparagus & Goat Cheese with Organic Greens | 14.85 | BACON & SPINACH BENEDICT Poached Eggs, Spinach & Bacon on an English Muffin with Hollandaise with Potatoes or Organic Greens Substitute Berries 2 | 15.45 |
| FARM BREAKFAST BURRITO Scrambled Eggs, Bacon, Pico de Gallo, Potatoes, Cheddar Cheese & Avocado | 15.45 | | |

BUILD YOUR OWN THREE EGG OMELET OR SCRAMBLE 14.85

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

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| 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 - 3:30 PM DAILY

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

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| VEGAN CURRY LENTIL SOUP | BOWL 10.45 CUP 4.45 | CRISPY CHICKEN SANDWICH Jalapeno Slaw & Grilled Onions | 15.45 |
| TURKEY CHILI | BOWL 10.45 CUP 4.45 | BLACKENED CHICKEN WRAP Bacon, Tomatoes, Onions, Baby Greens & Cilantro Aioli | 15.45 |
| AHI TUNA TOWER #1 Sushi Grade Ahi Tuna, Tomato, Avocado, Cucumber, Sesame Seeds with Crisp Wontons with Sesame Dressing & Sriracha | 14.65 | FRIED EGG BURGER Grass Fed Beef Patty, Fried Egg, Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Pickles & Mayo | 16.85 |
| BRUSSELS SPROUTS Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese | 9.85 | FREE RANGE TURKEY & GRUYÈRE BURGER Gruyère, Sautéed Onions & Mushrooms & Country Mayo | 15.85 |
| CRISPY CALAMARI Jalapenos, Sriracha Aioli & Spicy Cilantro-Lime Dipping Sauce | 13.85 | CLASSIC BURGER Grass Fed Beef, Housemade Quinoa Veggie or Free Range Turkey with Mayo, Lettuce, Tomato, Onions & Pickles | 15.45 |
| CARAMELIZED ONION DIP Caramelized Onion Dip & Housemade Potato Chips | 10.85 | CHICKEN FETA SALAD Grilled Chicken, Shredded Cabbage, Feta Cheese, Caramelized Onions & Green Onion with Red Wine Vinaigrette | 15.85 |
| ROASTED BABY BEETS Baby Greens, Watercress, Goat Cheese, Avocado, Watermelon Radish & White Balsamic Vinaigrette | 11.85 | FARM COBB SALAD Chicken Breast, Bacon, Egg, Blue Cheese, Romaine, Avocado, Tomatoes & Sherry Vinaigrette | 16.85 |
| BLISTERED SHISHITO PEPPERS Blistered Shishito Peppers, Soy Glaze | 9.85 | HARVEST KALE SALAD Organic Kale, Arugula, Squash, Quinoa, Avocado & White Balsamic Vinaigrette | 15.45 |
| THICK CUT ONION RINGS | 9.85 | MAPLE BAKED SALMON SALAD Watercress, Organic Greens, Apples, Candied Walnuts, Cherry Tomatoes, Grapes & Maple Honey Mustard Vinaigrette | 18.85 |
| GRILLED SALMON GRAIN BOWL Farro, Quinoa, Wild Rice, Mushrooms, Snap Peas, Asparagus, Herbs, Arugula & Housemade Kimchi with Lemon Vinaigrette | 20.45 | SHRIMP & TORTILLA SALAD Romaine, Corn, Black Beans, Tomatoes, Tortilla Strips, Guacamole, Pico de Gallo & Cilantro Dressing | 17.85 |
| AHI THREE WAYS Pepper Crusted, Poke & Tartare Ahi Tuna; Baby Greens with Balsamic Dressing, Tomato & Warm Ponzu Sauce | 21.85 | BLACKENED CHICKEN SALAD Blackened Chicken, Romaine, Cabbage, Corn, Avocado, Pico de Gallo, Onion Rings & Ranch Dressing | 16.85 |
| CHICKEN PESTO PANINI Chicken Breast, Housemade Basil Pesto, Mozzarella Cheese & Arugula on Housemade Focaccia | 15.45 | | |
| ROASTED TOMATO BLTA Roasted Tomatoes, Arugula, Applewood Smoked Bacon, Avocado & Jalapeno Aioli on Pressed Wheat Bread | 15.45 | | |

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.