

BREAKFAST

SUBSTITUTE EGG WHITES 2

AVOCADO TOAST

Avocado, Chile Flakes, Sea Salt, Arugula, Watermelon Radish, Lemon Juice, Cumin, Sesame Seeds & Olive Oil

13.85

FRIED EGG SANDWICH

Fried Eggs, Bacon, Shallot Aioli & Jack Cheese on a Croissant with Potatoes or Organic Greens Substitute Berries 2

15.85

BUTTERMILK PANCAKES

Three Pancakes, Maple Syrup & Sweet Butter

12.85

BREAKFAST GRAIN BOWL

Organic Wild Rice, Farro & Quinoa with Asparagus, Mushrooms, Cilantro, Arugula, Lemon Vinaigrette & Two Poached Eggs

15.85

BLUEBERRY OR BANANA PANCAKES

13.85

HUEVOS RANCHEROS

Fried Eggs on a Crisp Corn Tortilla with a Black Bean Potato Cake, Avocado, Jack Cheese & Ranchero Sauce

15.85

HOMEMADE GRANOLA & YOGURT

Housemade Granola with Nuts, Plain Greek Yogurt, Berries & Honey

13.85

FARM BREAKFAST BURRITO

Scrambled Eggs, Bacon, Pico de Gallo, Potatoes, Cheddar & Avocado

15.85

BOWL OF OATMEAL

Brown Sugar & Raisins

12.45

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

KIDS

AGES 10 AND UNDER - SUBSTITUTE SWEET POTATO FRIES 1.50

TWO EGGS 6

Two Eggs any style with Toast & Mixed Berries

GRILLED CHEESE SANDWICH

Grilled Cheese Sandwich with Fries or Mixed Berries

7.50

SILVER DOLLAR PANCAKES 6

Served with Sweet Butter, Maple Syrup & Mixed Berries

CHICKEN TENDERS

Crispy Chicken Tenders served with Fries or Mixed Berries

7.50

PEANUT BUTTER & JELLY

Peanut Butter & Raspberry Jelly served with Fries or Mixed Berries

7.50

KID'S PASTA

Penne Pasta with Butter and Parmesan

7.50

LUNCH

10 AM - 4 PM DAILY

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

VEGAN CURRY LENTIL SOUP

BOWL 10.85 CUP 4.85

TURKEY CHILI

BOWL 10.85 CUP 4.85

ROASTED CAULIFLOWER

Chile Flakes & Capers

10.45

GRILLED CHICKEN SALAD

Spinach, Parmesan, Quinoa, Cherry Tomatoes, Spicy Cauliflower & Pesto Vinaigrette

17.45

BRUSSELS SPROUTS

Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese

10.85

CHICKEN FETA SALAD

Grilled Chicken, Shredded Cabbage, Feta Cheese, Caramelized Onions & Green Onion with Red Wine Vinaigrette

17.45

CHIPS & DIP

Blackbean Hummus, Guracamole & Housemade Tortilla Chips

11.85

FARM COBB SALAD

Chicken Breast, Bacon, Egg, Blue Cheese, Romaine, Avocado, Tomatoes & Sherry Vinaigrette

18.45

GRILLED SALMON GRAIN BOWL

Farro, Quinoa, Wild Rice, Mushrooms, Snap Peas, Asparagus, Herbs, Cilantro, Arugula & Housemade Kimchi with Lemon Vinaigrette

22.45

HARVEST KALE SALAD

Organic Kale, Arugula, Squash, Quinoa, Avocado & White Balsamic Vinaigrette

15.85

CRISPY CHICKEN SANDWICH

Japaleno Slaw & Grilled Onions

15.85

MAPLE BAKED SALMON SALAD

Organic Greens, Apples, Candied Walnuts, Cherry Tomatoes, Grapes & Maple Honey Mustard Vinaigrette

20.45

BLACKENED CHICKEN WRAP

Bacon, Tomatoes, Onions, Baby Greens & Cilantro Aioli

15.85

FREE RANGE TURKEY & GRUYÈRE BURGER

Gruyère, Sautéed Onions & Mushrooms & Country Mayo

17.85

BLACKENED CHICKEN & TORTILLA SALAD

Romaine, Corn, Black Beans, Tomatoes, Tortilla Strips, Guacamole, Pico de Gallo & Cilantro Dressing

19.45

CLASSIC BURGER

Grass Fed Beef, Housemade Quinoa Veggie or Free Range Turkey with Mayo, Lettuce, Tomato, Onions & Pickles

16.85

ADD CHEESE 2

ADD BACON 2

ADD FRIED EGG 2

WE ARE SO HAPPY TO SEE YOU AGAIN & WANT TO ASSURE YOU THAT EVERYONE'S HEALTH AND SAFETY IS OUR TOP PRIORITY.
TO COMBAT THE SPREAD OF COVID-19, WE HAVE IMPLEMENTED THE FOLLOWING NEW MEASURES:

WE ARE OPEN MONDAY - SUNDAY 9 AM TO 4 PM FOR OUTDOOR DINING (RESERVATION PREFERRED), DELIVERY & TAKE OUT

WE HAVE INCREASED SANITATION MEASURES AND ARE FOLLOWING ALL CDC & LACDPH GUIDELINES.
OUR STAFF HAS UNDERGONE TRAINING ON COVID-19, IS FULLY EQUIPPED WITH ALL RECOMMENDED PPE
& ARE SCREENED DAILY FOR SYMPTOMS & TEMPERATURE.

WE NO LONGER ACCEPT CASH PAYMENT & ENCOURAGE ALL GUESTS TO USE MOBILE PAYMENT OPTIONS.

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.

COCKTAILS

PALOMA Tequila, Fresh Grapefruit Juice & Lime

APEROL SPRITZ Aperol, Sparkling Wine, Soda & Orange

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

PINK ANGEL Sparkling Wine, Chambord Liqueur & Simple Syrup

THE BEST MAI TAI White Rum, Goslings Dark Rum, Triple Sec, Orgeat, Lime Juice & Pineapple Juice

WINE

WHITE

	GLASS	BTL
SPARKLING , Mumm Napa, Brut Prestige, NV 187 ml	15	
SPARKLING , JCB, No. 21, Brut, Burgundy		45
ROSE , Whispering Angel, Cotes de Provence, 2018	15	50
SAUVIGNON BLANC Greywache, New Zeland, 2017	12	40
PINOT GRIGIO , Swanson, San Benito, 2018	12	40
CHARDONNAY Landmark, Sonoma County, 2018	15	50

RED

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

BEER

BOTTLED

Corona	Coors Light
Bud Light	Rogue Ales Hazelnut Brown Nectar

ORGANIC KOMBUCHA & ORGANIC JUICE

HEALTH-ADE ORGANIC KOMBUCHA Raw & Organic Pomegranate Kombucha 9

ORGANIC COLD PRESSED GREEN JUICE Spinach, Celery, Cucumber, Pineapple 8

ORGANIC TEA

EGYPTIAN CHAMMOMILE (CAFFEINE FREE)

BREAKFAST BLEND

JASMINE RESERVE

EARL GREY

MINT

COFFEE & ESPRESSO

REGULAR COFFEE
DECAF AMERICANO
ESPRESSO
DOUBLE ESPRESSO
CAFE AU LAIT
CAFE AMERICANO

CAFE MOCHA
CAPPUCCINO
MACCHIATO
LATTE
VANILLA LATTE
NON FAT LATTE

NON ALCOHOLIC

COKE
DIET COKE
SPRITE
ICED TEA
LEMONADE

ORANGE JUICE
GRAPEFRUIT JUICE
CRANBERRY JUICE
APPLE JUICE
SAN PELLEGRINO
AQUA PANNA