
BREAKFAST

SUBSTITUTE EGG WHITES 2

AVOCADO TOAST

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

14.50

FRIED EGG SANDWICH

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

16.50

BUTTERMILK PANCAKES

Three Pancakes, Maple Syrup & Sweet Butter

14.50

BREAKFAST GRAIN BOWL

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

16.50

BLUEBERRY OR BANANA PANCAKES

15.50

HUEVOS RANCHEROS

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

16.50

HOMEMADE GRANOLA & YOGURT

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

15.50

FARM BREAKFAST BURRITO

Scrambled Eggs, Bacon, Pico de Gallo, Potatoes, Cheddar served with Chips & Guacamole

16.50

BOWL OF OATMEAL

Brown Sugar & Raisins

13.50

BUILD YOUR OWN THREE EGG OMELET OR SCRAMBLE 16.75

Choice of 4 items from below. Served with choice of Potatoes or Organic Greens - Substitute Berries 2.50 Substitute Egg Whites 2.50

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

LUNCH

10 AM - 4 PM DAILY

SANDWICHES & BURGERS SERVED WITH CHOICE OF FRIES OR ORGANIC GREENS - SUBSTITUTE SWEET POTATO FRIES 2.00

VEGAN CURRY LENTIL SOUP

BOWL 11.50 **CUP** 5.50

TURKEY CHILI

BOWL 11.50 **CUP** 5.50

ROASTED CAULIFLOWER

Chile Flakes & Capers

11.50

GRILLED CHICKEN SALAD

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

19.50

BRUSSELS SPROUTS

Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese

11.50

CHICKEN FETA SALAD

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

18.50

CHIPS & DIP

Blackbean Hummus, Guacamole & Housemade Tortilla Chips

12.50

FARM COBB SALAD

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

19.50

GRILLED SALMON GRAIN BOWL

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

23.50

HARVEST KALE SALAD

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

16.50

CRISPY CHICKEN SANDWICH

Japaleno Slaw & Grilled Onions

17.50

MAPLE BAKED SALMON SALAD

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

21.50

BLACKENED CHICKEN WRAP

Bacon, Tomatoes, Onions, Baby Greens & Cilantro Aioli

17.50

BLACKENED CHICKEN & TORTILLA SALAD

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

19.50

FREE RANGE TURKEY & GRUYÈRE BURGER

Gruyère, Sautéed Onions & Mushrooms & Mayo

18.50

CLASSIC BURGER

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

17.50

ADD CHEESE 2

ADD BACON 2

ADD FRIED EGG 2

KIDS

AGES 10 AND UNDER - SUBSTITUTE SWEET POTATO FRIES 2.00

TWO EGGS

Two Eggs any style with Toast & Mixed Berries

7.50

GRILLED CHEESE SANDWICH

Grilled Cheese Sandwich with Fries or Mixed Berries

8.50

SILVER DOLLAR PANCAKES

Served with Sweet Butter, Maple Syrup & Mixed Berries

7.50

CHICKEN TENDERS

Crispy Chicken Tenders served with Fries or Mixed Berries

8.50

PEANUT BUTTER & JELLY

Peanut Butter & Raspberry Jelly served with Fries or Mixed Berries

8.50

KID'S PASTA

Penne Pasta with Butter and Parmesan

7.50

DESSERT

FAMOUS FARM BROWNIE SUNDAE

Warm Famous Farm Brownie, McConnell's Sweet Cream Ice Cream, Chocolate Sauce & Whipped Cream

10.50

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 HAVE INCREASED SANITATION MEASURES AND ARE FOLLOWING ALL CDC & LACDPH GUIDELINES.
WE NO LONGER ACCEPT CASH PAYMENT.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE ALERT YOUR SERVER OF ALLERGIES.

THE FARM
of Beverly Hills

COCKTAILS

PALOMA Tequila, Fresh Grapefruit Juice & Lime

APEROL SPRITZ Aperol, Sparkling Wine, Soda & Orange

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

GOLDEN HOUR Kettle One Vodka, Chambord Liqueur, Lemon Juice & Simple Syrup

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

BACON BLOODY MARY Tomato Juice, Spices, Horseradish, Vodka & Bacon Olive Skewer

WINE

WHITE

SPARKLING, Cava, Poem, NV

CHAMPAGNE, Veuve Cliquot, Orange Label, Brut

ROSE, Whispering Angel, Cotes de Provence, 2018

SAUVIGNON BLANC Greywache, New Zeland, 2017

PINOT GRIGIO, Swanson, San Benito, 2018

CHARDONNAY Landmark, Sonoma County, 2018

GLASS 1/2 BTL BTL

12

60

15

50

12

40

12

40

15

50

RED

PINOT NOIR Samsara, Sta. Rita Hills, 2014

MALBEC Don Paulo, Argentina, 2015

SYRAH Qupe, Central Coast, 2015

CABERNET SAUVIGNON, Daou, Paso Robles, 2019

ZINFANDEL, Seghesio, Sonoma, 2016

GLASS BTL

15

50

10

34

12

40

15

50

15

50

BEER

BOTTLED

Bud Light

Beverly Pils - Indie Brewing Co.

Corona

IPA Del Rey - Indie Brewing Co.

Stella

Blond Marble - Saint Archer

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 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