
BREAKFAST

SUBSTITUTE EGG WHITES 2

AVOCADO TOAST

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

15.75

BUTTERMILK PANCAKES

Three Pancakes, Maple Syrup & Sweet Butter

15.75

BLUEBERRY OR BANANA PANCAKES

16.50

CHALLAH FRENCH TOAST

With Berries & Powdered Sugar

17.50

HOMEMADE GRANOLA & YOGURT

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

16.50

BOWL OF OATMEAL

Brown Sugar & Raisins

14.50

SUPERFOOD BOWL

Oats, Chia Seeds, Kim Chi, Spinach, Mushrooms, Grilled Onions & Avocado

17.50

FRIED EGG SANDWICH

Fried Eggs, Bacon, Shallot Aioli & Jack Cheese on a Croissant with Potatoes or Organic Greens Substitute Berries 2.50

17.50

BREAKFAST GRAIN BOWL

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

17.50

HUEVOS RANCHEROS

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

17.50

FARM BREAKFAST BURRITO

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

17.50

EGGS BENEDICT

Two Poached Eggs & Ham on an English Muffin topped with Hollandaise Sauce

18.50

BUILD YOUR OWN THREE EGG OMELET OR SCRAMBLE 18.75

Choice of 4 items from below. Served with choice of Potatoes or Organic Greens - Substitute Berries 2.50 Substitute Egg Whites 2.00

Asparagus

Onions

Tomato

Jack Cheese

Goat Cheese

Chicken

Bell Peppers

Pico de Gallo

Spinach

Cheddar Cheese

Gruyère Cheese

Ham

Black Beans

Mushrooms

Ranchero Sauce

Feta Cheese

Bacon

Turkey Sausage

LUNCH

10 AM - 3:30 PM DAILY

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

ROASTED CAULIFLOWER

Chile Flakes & Capers

12.50

BRUSSELS SPROUTS

Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese

13.50

CHIPS & DIP

Blackbean Hummus, Guacamole & Housemade Tortilla Chips

13.50

GRILLED SALMON GRAIN BOWL

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

25.50

CRISPY CHICKEN SANDWICH

Jalapeno Slaw & Grilled Onions

18.50

BLACKENED CHICKEN WRAP

Bacon, Tomatoes, Onions, Baby Greens & Cilantro Aioli

18.50

FREE RANGE TURKEY & GRUYÈRE BURGER

Gruyère, Sautéed Onions & Mushrooms & Mayo

21.50

CLASSIC BURGER

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

20.50

ADD CHEESE 2 ADD BACON 2 ADD FRIED EGG 2

TURKEY CLUB

Oven Roasted Turkey Breast, Bacon, Tomato, Lettuce & Mayo on Triple Decker Sourdough

18.50

TURKEY CHILI

BOWL 12.50 **CUP** 6.50

VEGAN CURRY LENTIL SOUP

BOWL 12.50 **CUP** 6.50

GRILLED CHICKEN SALAD

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

20.50

CHICKEN FETA SALAD

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

20.50

FARM COBB SALAD

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

21.50

HARVEST KALE SALAD

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

17.50

MAPLE BAKED SALMON SALAD

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

25.50

BLACKENED CHICKEN & TORTILLA SALAD

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

21.50

DESSERT

FAMOUS FARM BROWNIE SUNDAE

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

12.50

WIFI: *FARM OF BH GUEST PASSWORD: farmbrownie

WE ARE A CASHLESS RESTAURANT AND GLADLY ACCEPT VISA, MASTERCARD, AMERICAN EXPRESS AND DISCOVERY.

A 5% CHARGE IS ADDED TO ALL CHECKS TO COVER THE COST OF HEALTH CARE BENEFITS FOR OUR EMPLOYEES.

THANK YOU FOR SUPPORTING A HEALTHIER & HAPPIER RESTAURANT STAFF. IF YOU WOULD LIKE THIS CHARGE REMOVED, PLEASE LET US KNOW.

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

ESPRESSO MARTINI Vodka, Kahlua & Espresso

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

	GLASS	1/2 BTL	BTL
PROSECCO , NV	15		
CHAMPAGNE , Veuve Cliquot, Orange Label, Brut		60	
ROSE , Whispering Angel, Cotes de Provence, 2018	15		50
SAUVIGNON BLANC Greywache, New Zealand, 2017	12		40
PINOT GRIGIO , Swanson, San Benito, 2018	12		40
CHARDONNAY Au Bon Climant, Santa Barbara County, 2018	15		50

RED

	GLASS		BTL
PINOT NOIR Samsara, Sta. Rita Hills, 2014	15		50
SYRAH Qupe, Central Coast, 2015	12		40
CABERNET SAUVIGNON , Daou, Paso Robles, 2019	15		50

BEER

Bud Light	IPA Hollywood Way - Lincoln Beer Company
Corona	Mosaic Pilsner - Lincoln Beer Company
Stella	Chela de Playa Mexican Style Lager - Golden Road Brewing

ORGANIC KOMBUCHA & ORGANIC JUICE

GTS Raw Trilogy Kombucha 9

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

ORGANIC TEA

CHAMMOMILE (CAFFEINE FREE)

BREAKFAST BLEND

JASMINE RESERVE

EARL GREY

PEPPERMINT CARDAMOM (CAFFEINE FREE)

LA COLUMBE COFFEE & ESPRESSO

REGULAR COFFEE

DECAF AMERICANO

ESPRESSO

CAFFE AMERICANO

CAFFE MOCHA

CAPPUCCINO

MACCHIATO

LATTE

VANILLA LATTE

NON FAT LATTE

MATCHA LATTE with Almond Milk

NON ALCOHOLIC

COKE

DIET COKE

SPRITE

ICED TEA

LEMONADE

ORANGE JUICE

GRAPEFRUIT JUICE

CRANBERRY JUICE

APPLE JUICE

TOPO CHICO

MOUNTAIN VALLEY STILL WATER

KIDS

AGES 10 AND UNDER - SUBSTITUTE SWEET POTATO FRIES 2.00

TWO EGGS	9.50	GRILLED CHEESE SANDWICH	10.50
Two Eggs any style with Toast & Mixed Berries		Grilled Cheese Sandwich with Fries or Mixed Berries	
SILVER DOLLAR PANCAKES	9.50	CHICKEN TENDERS	11.50
Served with Sweet Butter, Maple Syrup & Mixed Berries		Crispy Chicken Tenders served with Fries or Mixed Berries	
PEANUT BUTTER & JELLY	10.50	KID'S PASTA	10.50
Peanut Butter & Raspberry Jelly served with Fries or Mixed Berries		Penne Pasta with Butter and Parmesan	