

Breakfast

Starters

AVOCADO TOAST	Avocado, Chili Flakes, Sea Salt, Arugula, Radish, Lemon Juice, Cumin, Sesame Seeds & Olive Oil	15.75
RICCOTTA TOAST	Housemade Peach Vanilla Jam, Za'atar & Macadamia Nuts	17.50
HOMEMADE GRANOLA & YOGURT	Granola with Nuts, Plain Greek Yogurt, Berries & Honey	16.50
BOWL OF OATMEAL	Brown Sugar & Raisins	14.50
BUTTERMILK PANCAKES	Pure Maple Syrup, Butter & Powdered Sugar - Add Blueberry Compote +2	16.50
BLUEBERRY OR BANANA PANCAKES	Pure Maple Syrup, Butter & Powdered Sugar	17.50
CHALLAH FRENCH TOAST	Berries, Pure Maple Syrup & Powdered Sugar	17.50

Mains

Substitute Egg Whites 2 - Substitute Gluten Free Bread 3

CHIMICHIRRI BOWL	Black Forbidden Rice, Broccolini, Peppers, Mushrooms, Cabbage, Carrots & Soft Poached Eggs	17.50
SALMON LOX BAGUETTE	House Salmon Lox, Dill Whipped Burrata, Arugula, Tomato, Red Onion & Capers on a Baguette	22.75
FRIED EGG SANDWICH	Bacon, Shallot Aioli & Jack Cheese on Croissant with Potatoes or Organic Greens - Substitute Berries +3	17.50
HUEVOS RANCHEROS	Fried Eggs, Corn Tortilla, Black Beans, Jalapeno, Avocado, Pico de Gallo, Jack Cheese & Ranchero Sauce Add Chorizo +3.50	17.50
FARM BREAKFAST BURRITO	Scrambled Eggs, Chorizo, Jack Cheese, Crispy Potatoes & Roasted Tomatillo Salsa with Chips	17.50
LOX BENEDICT	Poached Eggs, Arugula, Salmon Lox & Hollandaise with Potatoes or Organic Greens - Substitute Berries +3	22.75
EGGS FLORENTINE	Poached Eggs, Spinach, Ham & Hollandaise with Potatoes or Organic Greens - Substitute Berries +3	18.75
BUILD YOUR OWN OMELET OR SCRAMBLE	Choice of 4 items with Potatoes or Organic Greens - Substitute Berries +3	18.75

Asparagus	Black Beans	Mushrooms	Ranchero Sauce	Feta Cheese	Bacon	Ham
Avocado +2	Onions	Tomato	Jack Cheese	Goat Cheese	Chicken	Turkey Sausage
Bell Peppers	Pico de Gallo	Spinach	Cheddar Cheese	Gruyère Cheese	Chorizo	Salmon Lox +6

Beverage

QUENCH COLD PRESSED JUICE

Watermelon, Jicama, Strawberry, Mint, Lime

GOLD N' GREEN COLD PRESSED JUICE

Pineapple, Fuji Apple, Cucumber, Kale, Dandelion, Turmeric,

Lemon & Mint

SUNRISE COLD PRESSED JUICE

Orange, Carrot, Coconut Water, Lemon, Ginger & Turmeric

KOMBUCHA GT's Trilogy

MOUNTAIN VALLEY STILL OR SPARKLING WATER

LAVENDER LEMONADE

LEMONADE

ICED TEA

ORANGE JUICE

GRAPEFRUIT JUICE

CRANBERRY JUICE

APPLE JUICE

FOUNTAIN SODA

Coffee and Tea

LA COLOMBE DRIP COFFEE

ESPRESSO DECAF OR REGULAR

AMERICANO

CAFFE MOCHA

CAPPUCCINO

LATTE Add Vanilla or Lavender

GOLDEN LATTE Milk, Turmeric, Ginger, Cinnamon & Maple Syrup

MATCHA LATTE with Almond Milk

HOT CHOCOLATE with Marshmallow & Sprinkles

HOT TEA English Breakfast, Citrus Mint, Earl Grey, Chamomile or Jasmine

WIFI: *FARM OF BH GUEST PASSWORD: farmbrownie

We are a cashless restaurant and gladly accept credit cards. Please alert your server of allergies. A 5% charge is added to all checks to cover the cost of healthcare benefits for our employees. If you would like this charge removed, please let us know.

Lunch

Starters

TURKEY CHILI	Bowl 12.50 Cup 6.50
VEGAN CURRY LENTIL SOUP	Bowl 12.50 Cup 6.50
ROASTED CAULIFLOWER Chili Flakes & Capers	12.50
BRUSSELS SPROUTS Flash Fried Brussels Sprouts with Lemon & Parmesan Cheese	13.50
CURRY HUMMUS CRUDITE Housemade Curry Hummus with Assorted Vegetables	14.50
FRENCH ONION YOGURT DIP with Housemade Potato Chips	12.50

Salads and Bowls

CHOPPED SALAD Romaine, Spinach, Peppers, Zucchini, Cucumbers, Tomatoes, Red Onion, Olives, Feta & Red Wine Vinaigrette	20.50
SUMMER KALE SALAD Kale, Arugula, Strawberries, Goat Cheese, Almonds, Poppy Seeds & White Balsamic Vinaigrette	18.50
FARM COBB SALAD Chicken Breast, Bacon, Egg, Blue Cheese, Romaine, Avocado, Tomatoes & Sherry Vinaigrette	21.50
SESAME CRUSTED AHI SALAD Romaine, Carrots, Cabbage, Cucumber, Avocado, Cilantro, Mint, Wontons & Miso Dressing	20.50
MAPLE BAKED SALMON SALAD Greens, Apples, Walnuts, Cherry Tomatoes, Grapes & Maple Honey Mustard Vinaigrette	25.50
TORTILLA SALAD Blackened Chicken, Romaine, Corn, Black Beans, Tortilla Strips, Guacamole, Pico & Cilantro Dressing	21.50
TAHINI CAESAR SALAD Chicken, Romaine, Kale, Radicchio, Parmesan, Za'atar Breadcrumbs, & Vegan Tahini Caesar Dressing	21.50
MISO SALMON BOWL Forbidden Rice, Carrots, Cabbage, Broccolini, Kim Chi, Snap Peas, Sesame Seeds, Green Onions & Miso Dressing	25.50

Sandwiches

with Fries or Salad - Substitute Sweet Potato Fries +2 Substitute Gluten Free Bread +3

CLASSIC BURGER Grass Fed Beef, or Free Range Turkey with Mayo, Lettuce, Tomato, Onions & Pickles add cheese +2 add bacon +2 add fried egg +2	20.50
BRIE & PROSCIUTTO SANDWICH Arugula & Date Jam on a Baguette	18.50
TUNA MELT Housemade Albacore Tuna Salad & Cheddar Cheese on Sourdough	18.50
CRISPY CHICKEN SANDWICH Crispy Chicken, Pickles, Zab's Aioli Slaw & Zab's Hot Honey	19.50
BLACKENED CHICKEN WRAP Bacon, Tomatoes, Onions, Baby Greens & Cilantro Aioli	18.50
TURKEY CLUB Oven Roasted Turkey Breast, Bacon, Tomato, Lettuce & Mayo on Triple Decker Sourdough	19.50
CURRY HUMMUS VEGETABLE WRAP Curry Hummus, Mini Peppers, Red Onion, Zucchini, Spinach, Chili Garlic Oil	18.50
PULLED PORK SANDWICH Pulled Pork, Pickled Red Onions, Hot Honey Mustard & Slaw	19.50

Dessert

FAMOUS FARM BROWNIE SUNDAE Famous Farm Brownie, McConnell's Ice Cream, Chocolate Sauce & Whipped Cream	12.50
AFFOGATO McConnell's Sweet Cream Ice Cream, Cinnamon & Espresso	7.50
BUTTERCAKE Blueberry Compote & Whipped Cream	12.50
LEMON BAR Berries & Powdered Sugar	10.50

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