

let's begin ...

BANANA BREAD 8

chocolate chips, honey butter

MELON GAZPACHO 9

mixed melons, cucumber, cherry tomatoes

DI STEFANO BURRATA 13

fruit and nut "relish", crostini

CINNAMON ROLL 8

Old Towne Bakery roll, walnuts, caramel, berries

FRUIT & YOGURT PARFAIT 9

Whole Greek yogurt, berry compote, organic granola, fresh berries

HUSHPUPPIES 8

corn, cheddar, scallion, bell pepper, honey butter

sides

*fresh fruit 5
applewood bacon 5
chicken apple sausage 5
fries 5*



breakfast

AVOCADO TOAST 12

toasted multigrain bread, wild arugula, olive oil, sea salt

add: egg your way +3

COUNTRY BREAKFAST PLATE 15

2 eggs your way, choice of chicken apple sausage or applewood bacon, breakfast potatoes, served with toast

HARVEST GRAIN BOWL 18

barley, quinoa, sweet potato, snow peas, avocado, seeds, piopini mushrooms, kale, mustard miso vinaigrette

add: egg your way +3

WAFFLES 14

house recipe, seasonal fruit, whipped cream

HAM BENEDICT 15

spinach, tomato, hollandaise, breakfast potatoes

FARMER'S MARKET OMELET 14

seasonal vegetables, cheese, breakfast potatoes, served with toast (egg white optional)

KALE QUICHE LORRAINE 14

applewood bacon, kale, swiss cheese, served with house salad

lunch

Add side of Fries / Salad for \$3

SMOKED TURKEY SANDWICH 13

applewood bacon, swiss cheese, avocado, tomato, honey mustard, arugula, multigrain bread

CHICKEN SALAD SANDWICH 13

toasted pecans, applewood bacon, avocado, grapes, arugula, croissant

FRIED CHICKEN SANDWICH 13

cabbage slaw, swiss cheese, jalapeño, mayonnaise

GRASS FED BEEF BURGER 13

1/2 pound, onion, lettuce, tomato, pickles, white truffle aioli, brioche bun

CHOPPED SALAD 13

romaine, arugula, fuji apple, date, pistachios, ewenique cheese, sherry vinaigrette

add: roasted chicken +5 shrimp +8 salmon +14

FARMER'S SUPER FOOD SALAD 13

baby greens, escarole, brussels sprouts, beets, avocado, mixed berries, sunflower seeds, flax seeds, açai dressing

add: roasted chicken +5 shrimp +8 salmon +14

CHICKEN & CASHEW SALAD 18

kale, napa cabbage, roasted chicken, crispy wontons, sesame seeds, carrots, ginger-cashew vinaigrette

sub: shrimp +3 salmon +9

Vegan & Gluten Free dishes available upon request



Bread service upon request. 20% gratuity for parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE

WHITE / SPARKLING

PINOT GRIS <i>La Crema, Monterey</i>	10/38
SANCERRE <i>Langolis, France</i>	16/62
SAUVIGNON BLANC <i>Round Pound Estate, Napa</i>	13/50
CHARDONNAY <i>Substance, Columbia Valley Washington</i>	12/46
CHARDONNAY <i>En Route, Russian River</i>	14/54
CHARDONNAY <i>Miner, Napa</i>	17/68
ROSÈ <i>Justin, Paso Robles</i>	13/50
SAUVIGNON BLANC <i>Quintessa Illumination, Napa</i>	75
CHARDONNAY <i>Flowers, Carneros</i>	85
CHARDONNAY <i>Far Niente, Napa</i>	115
CAVA <i>Segura Vidas, Spain</i>	11/42
BRUT ROSÈ <i>Gruet, USA</i>	12/46
SPARKLING <i>Schramsberg, Blanc de Blancs, Napa</i>	75
CHAMPAGNE <i>Taittinger Brut La Francaise, France</i>	85

RED

PINOT NOIR <i>Cloudline, Willamette Valley Oregon</i>	13/50
PINOT NOIR <i>Walt "Blue Jay", Anderson Valley</i>	16/62
SYRAH <i>Bedrock, North Coast</i>	11/42
TEMPRANILLO <i>Montecillo, Spain</i>	13/50
MALBEC <i>Zuccardi, Valle de Uco</i>	14/54
ZINFANDEL <i>Seghesio, Sonoma</i>	15/58
MERLOT <i>Wood Family, Livermore</i>	13/50
SUPER TUSCAN <i>Argiano, Tuscany</i>	13/50
CABERNET SAUVIGNON <i>Textbook, Napa</i>	17/66
CABERNET SAUVIGNON <i>Austin Hope, Paso Robles</i>	19/74
BORDEAUX BLEND <i>Pessimist, Paso Robles</i>	13/50
PINOT NOIR <i>Belle Glos, Santa Barbara</i>	75
PINOT NOIR <i>Gary Farrell, Russian River Valley</i>	80
PINOT NOIR <i>Red Stitch, Santa Lucia Highlands</i>	112
RED BLEND <i>Justin Isoceles, Paso Robles</i>	130
CABERNET SAUVIGNON <i>Daou Reserve, Paso Robles</i>	90
CABERNET SAUVIGNON <i>Stag's Leap Artemis, Napa</i>	145
CABERNET SAUVIGNON <i>Nickel & Nickel CC Ranch, Napa</i>	185

COCKTAILS

nine dollars

BLOODY MARY

vodka, house made Mary mix, garnishes

MIMOSA

choice of orange or passion fruit/orange

twelve dollars

SOUTHPAW bourbon, kumquat, lemon, bitters

HI-TIDE house-infused blood orange tequila, Remazzotti Rosato, lime, hibiscus

MARITIME dark rum, Bitter Truth falernum, apricot, lime, tonic bitters

SOLSTICE vodka, earl grey, lemon, mint

TWILIGHT Butterfly pea infused gin, Luxardo bitter Bianco, Lillet

BLACKBERRY BLISS cava, blackberry, herbs, bitters

ZERO PROOF

six dollars

WHAT-A-PEAR

fresh pear & lemon juice, cinnamon

CUE THE MINT

cucumber, earl grey, lemon juice, mint leaves

BEER

CREAM ALE <i>Mother Earth "Cali Creamin"</i>	5.0%	7
PILSNER <i>Coronado Brewing "Sea Coast"</i>	4.9%	6
SAISON <i>North Coast Brewing "Le Merle"</i>	7.9%	8
IPA <i>Russian River Brewing "Blind Pig"</i>	6.3%	8
AMBER <i>Abita Brewing</i>	7.9%	7
RED ALE <i>Federation Brewing "Utopia Planitia"</i>	7.4%	7
STOUT <i>East Brothers</i>	5.4%	8
ROTATING <i>Fieldwork - Ask Server</i>		AO
PILSNER <i>Russian River "STS Pils"</i>	510ml 5.4%	9
IPA <i>Ballast Point "Sculpin"</i>	120z 7.0%	6
DIPA <i>Russian River "Pliny the Elder"</i>	510ml 8.0%	10
CIDER <i>Sincere "Bonafide Dry" (16oz can)</i>	5.6%	6
LAGER <i>Pabst Blue Ribbon (120z can)</i>		4
ERDINGER (non-alcoholic)		4

Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

