

let's begin ...

BANANA BREAD 8

chocolate chips, honey butter

APPLE & SQUASH SOUP 9

sour cream, toasted pepitas

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 \$4

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 14

spring mix, spinach, blackberries, blueberries, strawberries, beets, seeds, avocado, açai vinaigrette

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 BY THE GLASS

WHITE / SPARKLING

PINOT GRIS <i>La Crema, Monterey</i>	10/38
SANCERRE <i>Domaine Cherrier Et Fils, France</i>	16/62
SAUVIGNON BLANC <i>Round Pond Estate, Napa</i>	13/50
CHARDONNAY <i>Daou, Paso Robles</i>	12/46
CHARDONNAY <i>Poundstone, Sonoma</i>	14/54
CHARDONNAY <i>Miner, Napa</i>	17/68
ROSÈ <i>Justin, Paso Robles</i>	13/50
CAVA <i>Segura Vidas, Spain</i>	11/42
BRUT ROSÈ <i>Gruet, USA</i>	12/46

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

BEER DRAUGHT/BOTTLE

CREAM ALE <i>Mother Earth "Cali Creamin" 5.0%</i>	7
BLONDE ALE <i>Coronado Salty Crew 4.5%</i>	8
PILSNER <i>East Brothers "Bo Pilsner" 5.0%</i>	6
SAISON <i>North Coast Brewing "Le Merle" 7.9%</i>	8
IPA <i>Russian River Brewing "Blind Pig" 6.3%</i>	8
AMBER <i>Fat Tire Amber Ale 5.2%</i>	7
RED ALE <i>Federation Brewing "Utopia Planitia" 7.4%</i>	7
STOUT <i>Alesmith "Speedway" 12.0%</i>	9
ROTATING <i>Fieldwork - Ask Server</i>	AQ
PILSNER <i>Russian River "STS Pils" 510ml 5.4%</i>	9
IPA <i>Ballast Point "Sculpin" 12oz 7.0%</i>	6
DIPA <i>Russian River "Pliny the Elder" 510ml 8.0%</i>	10
CIDER <i>Sincere "Bonafide Dry" (16oz can) 5.6%</i>	6
LAGER <i>Pabst Blue Ribbon (12oz can)</i>	4
ERDINGER (non-alcoholic)	4

COCKTAILS

BLOODY MARY <i>vodka, house made Mary mix, garnishes</i>	nine dollars twelve dollars six dollars
MIMOSA <i>orange or passion fruit/orange</i>	
SOUTHPAW <i>bourbon, kumquat, lemon, bitters</i>	
HI-TIDE <i>house-infused blood orange tequila, Remazzotti Rosato, lime, hibiscus</i>	
ROSEMIRE <i>cranberry infused rum, falernum, bitter bianco, lemon, smoked rosemary</i>	
SOLSTICE <i>vodka, earl grey, lemon, mint</i>	
PRESSURE DROP <i>barrel aged gin, Amaro Meletti, dry vermouth, spiced pear</i>	
TRADESMAN <i>mezcal, Amaro Averna, sherry, apricot, black walnut bitters</i>	
SPICED CIDER <i>house apple cider recipe, served hot</i>	
ZERO PROOF COCKTAILS	
WHAT-A-PEAR <i>fresh pear & lemon juice, cinnamon</i>	six dollars
CUE THE MINT <i>cucumber, earl grey, lemon juice, mint leaves</i>	
GINGER BERRY <i>cranberry, ginger beer, rosemary</i>	

BEVERAGES	
LEMONADE / ICED TEA	3
SPARKLING WATER (500 mL)	6
FOUNTAIN <i>Diet Coke, Coke, Sprite, Ginger Ale</i>	3
ORGANIC JUICE <i>Orange, Apple</i>	4
ROOT BEER <i>Abita Brewing</i>	5
COFFEE <i>Equator - Regular & Decaf</i>	3
HOT TEA <i>Green, Earl Grey, Peppermint, Camomile</i>	3

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