APPETIZERS AND EXTRAS

Deviled Kaliko Farm's Eggs 4 / 7
goat cheese, pickled beet, toasted hazelnuts, chives [v gf]

Mezze Dip Sampler 11
lebni, muhammara, grilled pita, market crudite [v]

Guacamole 9
California avocados only with fresh corn chips [v gf]

#1 Tuna Tartare 14
sushi-grade tuna, avocado mash, housemade tortilla chips

Fresh Kennebec French Fries 6
hand cut with sea salt [v gf]

Baked Potato "Yanks" 6
olive oil, sour cream, sea salt [v gf] (loaded +2)

OUR BAR

weekend brunch!
NOW SERVING AT 9 AM

Fresh Basil Gimlet 10
grapefruit vodka, torn basil, kaffir lime

The Greyhound 11
Ford's gin, fresh grapefruit, lemon, mint

Negroni 12
Sipsmith London dry, Carpano Antica, Cappelletti

Bobby Love 10
St. George green chile vodka, green juice, lime, served up

Old Fashioned 12
Buffalo Trace bourbon, house bitters, hand cut ice

L.A. "Frog Town" Special 11
Rittenhouse rye, China China, Aperol, lemon, served up

One Night in Babylon 11
Opihr gin, cucumber, Za'atar

Diego Rivera 10
Frida Kahlo blanco tequila, grapefruit, fresh thyme

SMFM Spiked Lemonade 10
Aylesbury Duck vodka, gaviota strawberries, basil, fresh lemonade

Executive Chef : Robb Hammond **Sous Chef** : Christine Oszkandy

FARM TO TABLE

Fresh Spring Peas, heirloom carrots, easter egg radish, mint, parsley [v gf] 9
Spicy Char-Grilled Broccoli, garlic, pequin chile, saffron yogurt [v gf] 10
Grilled Asparagus, ramp tahini, spring flowers, toasted bread crumbs [v gf] 10
Crispy Brussels Sprouts, marcona almonds, goat cheese dipping sauce [v gf] 11
Spiced Red Lentils, stewed tomato, pimenton vera dulce, lebni [v gf] 9
Maggie's Farm Simple Mix of Lettuce, avocado and vinaigrette [v gf] 7
Genuine Caesar Salad, sweet gem romaine, torn rustic croutons, parmesan [gf] 8
All Natural Jidori Chicken Soup, SM farmers market vegetables, #xtrabroth n/c (avocado +2) 9
Radicchio Salad, castelvetrano olive, pistachio, citrus, queso mahon, avocado vinaigrette (add turkey + 3) [v gf] 14
Chopped Salad, Diestel organic rotisserie turkey, kale, grains, bacon, egg, tomato, avocado, yogurt dressing [v gf] 15

DINER PROVISIONS

Vegan Black Bean Burger, cashew cheese, lettuce, tomato, pickle, on 5 grain toast with fries [v gf] 14
Blue Ribbon Cheeseburger, Strauss grass-fed beef, Wisconsin cheddar, pickle, aioli with fries [gf] 15
Paris Texas Burger, Strauss grass-fed beef, apple bbq, Nueske's bacon, cheddar, pickle with fries [gf] 15
The Farmer's Daughter Burger, Strauss grass-fed beef, dijonnaise, fol epi, sauerkraut (add onions n/c) [gf] 15
White Fish Club Sandwich, fresh Loup de Mer, tartar sauce, lettuce, tomato, pickle with fries [gf] 16
Signature Prime Rib French Dip, rotisserie prime rib, horseradish, aioli, au jus 17

FROM OUR ROTISSERIE

Rotisserie Jidori Chicken, stewed chickpeas, swiss chard [gf] 21
Jordan's Leg of Lamb, "Greek Town" style, shaved thin, harissa yogurt, cabbage salad, dirty jus [gf] 20
English Cut Prime Rib Au Jus, baked potato yank, horseradish 25
Chicken & Market Vegetable Hash, Kaliko Farms poached egg, bacon, olives, herbs [gf] 16

Meatballs, Burrata and some Spaghetti, hand-cranked pasta, pomodoro, parmesan, torn basil 18
"Naughty" Dottie's Jumbo Lump Crab Cakes, cabbage salad, pommery mustard sauce 23
Manila Clams, 7 herb salsa verde, fennel, sauvignon blanc, and grilled crusty bread [gf] 19
Loup de Mer, pan crisp, broccolini, lemon caper beurre blanc [gf] 23
Steak Frites, angus natural strip steak, french fries, arugula 26

Just ask! Many items can be or are made Gluten Free [gf], Vegetarian or Vegan [v]
Please alert us at beginning of meal to ALL possible food allergies.