



Let's Lunch

11am to 3pm Monday-Friday

Salads

Korean Picnic Salad Cabbage, Pineapple, Avocado, Cashew, Sesame Seeds, Cilantro, Thai Basil, Mint, Fresno Chilies & Gochujang Lime Vinaigrette 12.50

Caesar Romaine, White Anchovy, Croutons, Pecorino & Caesar Dressing 12.50

Shrimp Louie Louie Romaine, Radicchio Tomatoes, Peppadew Peppers, Capers, Scallions, Green Beans, Cucumber & Louie Dressing 15.25

Roasted Baby Beet Arugula, Marcona Almonds, Feta, Farro, Apple & Sherry Vinaigrette 12.50

Duck Confit & Blackberry Black Pepper Whipped Goat Cheese, Frisee, Candied Pecans, Tarragon & White Balsamic Honey Vinaigrette 14.25

King Cobb Endive, Butter Lettuce, Bacon, Bleu Cheese, Avocado, Egg, Chicken, Cherry Tomatoes & Red Wine Vinaigrette 13.50

Add Protein to Any Salad Chicken 5.00 Shrimp 7.00 Salmon 8.00 Albacore 8.00 Steak 7.00

Plates

Hummus & Quinoa Bowl Roasted Baby Carrots, Smoked Almond Dukkah, Grilled Lemon & Dill 13.50

Seared Salmon Roasted Golden Beets, Cremini Mushrooms, Rapini, Lemon, Fennel Frond Chimichurri 17.00

Steak Frites Chimichurri, French Fries & Mixed Greens 16.75

Sustainable Albacore Tuna Roasted Marble Potatoes, Haricot Verts, Ramen Egg & Kalamata Calabrian Chili Tarragon Vinaigrette 17.25

Sandwiches

Tomato Soup 5.00 **W/Grilled Cheese** 9.50

The Farmer Turkey Sandwich On Artisan Farmer Bread With Lettuce, Alfalfa Sprouts, Avocado, Bacon, Tomato & Aleppo Pepper Aioli 14.75

Open Faced Lobster Roll With Heirloom Tomatoes, Bacon, Butter Lettuce, Tarragon, & Whole Grain Mustard Aioli 22.00

Fried Chicken Sandwich On a Brioche Bun With Kimchi Slaw, Pickled Ginger Aioli & Cilantro 13.50

Grass Fed Burger On a Brioche Bun With Aged White Cheddar, Balsamic Onions, Butter Lettuce, Heirloom Tomatoes & Aleppo Pepper Aioli 14.50 Add Bacon, Avocado or Fried Egg 2.00

Crab Cake Club On a Brioche Bun With Bacon, Avocado, Crispy Onion, Arugula & Aioli 16.75

Avocado Toast On Sourdough with Tomato, Basil, Sunflower Sprouts, Feta & White Balsamic Serrano Vinaigrette 8.50

Smoked Salmon Toast Whipped Goat Cheese, Red Onion, Cherry Tomatoes, Herbs, Crispy Shallots & Thai Vinaigrette 12.50

Sides

House Fries 4.00 **Fresh Fruit** 4.00 **Roasted Beets** Tarragon Whipped Feta & Marcona Almonds 6.00

Roasted Brussels Sprouts Lemon Chili Vinaigrette, Dried Cranberries, & Crispy Farro 6.00

Heirloom Tomato & Burrata Torn Basil 7.00

Hi Sweetie **Mexican Chocolate Pot De Creme** Chocolate Crumble 6.00

Olive Oil Cake Hazelnuts, Whipped Yogurt, Citrus Marmalade 6.00

Please let your server know if you have any food allergies. Consumption of raw or undercooked food of animal origin may increase your risk of food borne illness.

FARMER

&

THE SEAHORSE



Happy Hour!

Tuesday-Friday 4pm-8pm

Coffee & Espresso Drinks

Coffee 2.25 • **Espresso** 3.25 • **Americano** 3.25 • **Latte** 3.75 • **Cappuccino** 4.25

Chai Latte 4.25 • **Matcha Latte** 4.75 • **Macchiato** 4.25 • **Iced Americano** 3.50

Iced Mocha 4.75 • **Cold Press** 4.75

Add Flavor: Hazelnut - Vanilla - Caramel - Lavender 1.00 Extra

Hot Tea

Dragon Well (Green) 4.00 • **Orchid** (Oolong) 4.00 • **Assam Gold** (Black) 3.75

Apricot Escape 3.75 • **Egyptian Chamomile** (Tisane) 3.75

Earl Grey Creme (Black Blend) 3.75

Smoothies

Green Man Avocado, Green Tea, Kale, Pinch of Salt & Almond Milk 7.00

In A Nutshell Banana, House-Made Cashew Butter & Almond Milk 7.00

Java Jones "In A Nutshell" With A Shot of Espresso 7.00

Ginger Berry Blackberry, Blueberry, Banana, Ginger Syrup, OJ 7.00

Tropic Like It's Hot Pineapple, Strawberry, Banana, Mango Puree,
Coconut Milk 7.00

Add Protein or Chia Seeds for 1.00 Extra

Juices

Agua Del Dia 4.00

Lemonade 3.00

Fresh Juices 3.00