



Lunch | Brunch Menu

PLATED | 3-COURSE

Starters

(SELECT TWO)

ROASTED TOMATO BISQUE

BASIL | SOURDOUGH | CROUTONS | FRESH HERBS

FRENCH ONION SOUP

ONION | MOZZARELLA CHEESE | CROSTINI | FRESH HERBS

GF V FARMHOUSE SALAD

HARVEST GREENS | POACHED PEARS | DRIED CRANBERRIES | GOAT CHEESE | SHAVED RED ONION | TOASTED PECANS | POMEGRANATE VINAIGRETTE

CLASSIC CAESAR

ROMAINE | SHAVED PARMESAN | SOURDOUGH CROUTONS | CREAMY CAESAR

Entrées

(SELECT THREE)

GF SUNRISE FARM TACOS

SCRAMBLED EGGS | BACON | AVOCADO | QUESO FRESCO | PICO DE GALLO | HOMEMADE SALSA ROJA

\$34

· (AVAILABLE SAT.+ SUN. 11AM TO 4PM) ·

FARMER'S BREAKFAST

SCRAMBLED EGGS | BACON | SOURDOUGH TOAST | HOUSE JAM | CRISPY POTATOES

\$36

· (AVAILABLE SAT.+ SUN. 11AM TO 4PM) ·

GF MACRO GRAIN BOWL

BABY KALE | QUINOA | BROWN RICE | SUNFLOWER SEEDS | CRANBERRIES | CARROTS | PESTO | CITRUS VINAIGRETTE

\$42

GF V SOUTHWEST GRAIN BOWL

BLACK RICE + QUINOA | GRILLED CORN | BELL PEPPERS | NOPALES | ONION | COTIJA | AVOCADO MOUSSE

\$38

MISO-GLAZED SALMON

MISO GLAZE | CARROT GINGER PURÉE | HERB-INFUSED COUSCOUS | SAUTÉED ASPARAGUS | MICROGREENS | SESAME SEEDS | SHAVED RADISH

\$52

GF PRIME HANGER STEAK

GRILLED | CRISPY POTATOES | CHARRED LEEK CHIMICHURRI

\$58

Desserts

(SELECT ONE)

BUTTER PECAN CHEESECAKE

GRAHAM CRACKER CRUST | SEA SALT CARAMEL | WHIPPED CREAM

TRIPLE LAYER CHOCOLATE CAKE

TRIPLE LAYER | CHOCOLATE GANACHE | CARAMEL

GF WHITE CHOCOLATE CREME BRULEE

WHITE CHOCOLATE | FRESH BERRIES | POWDERED SUGAR | MINT

no substitutions | allergies should be communicated prior to event

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.