

# lunch

THE FRONT YARD

## not to be missed...

**CHIVE FLAT BREAD 4**  
cultured chimichurri butter

**WHITE CHEDDAR GRIT CAKES 10**  
bacon jam, pickled fresno



## bites

- CHORIZO DEVILED EGGS 5
- GREEN GARBANZO HUMMUS 7
- WOOD OVEN ROASTED OLIVES 6
- TASTE OF TODAY'S SOUP 4

## starters

- TUNA TARTARE 16  
big eye tuna, pineapple, roasted chili pepper, yogurt, plantains
- SMOKED BEELER'S PORK QUESADILLA 12  
queso chihuahua, charred tomatillo
- CARAMELIZED BRUSSEL SPROUTS 10  
chili, crushed peanuts, lime, fish sauce, yuzu
- CHARRED SHISHITO PEPPERS 7  
bottarga, shoyu, lemon
- TODAY'S SOUP 7

## flatbreads

- ZOE'S PEPPERONI AND MARKET PEPPER 14  
all natural pepperoni, suzie's peppers, basil, red sauce
- VALLEY 101 14  
house sriracha, crispy chicken, carrots, celery, bacon, ricotta salata
- MARGHERITA 12  
the classic, tomato sauce, mozzarella and basil
- WILD MUSHROOM 14  
roasted mushrooms, truffle cheese, white sauce, leeks
- PEACH AND PROSCIUTTO 16  
gruyere, caramelized onions, white sauce, port reduction

Due to California's continuing drought, water will be available upon request only. We source local and sustainable ingredients when available. These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

12% Taxable Service Charge will be added to all food and beverage, 15% on parties of 8 or more.

We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support. 100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

## salads

+ chicken 5 + skirt steak 6 +thai shrimp 8

- KALE CAESAR 13  
tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing
- ANCIENT GRAINS 13  
farro, red quinoa, yellow beet, tuscan kale, butternut squash, pomegranate
- CHOP SHOP 14  
marinated artichokes, cherry tomatoes, red onion, nicoise olives, romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette
- THAI TOWN SHRIMP 17  
papaya, jicama, thai bird chili vinaigrette, vermicelli noodles, peanuts
- STEAK SALAD 19  
skirt steak, baby spinach with moody blue cheese, mushrooms, cherry tomatoes, avocado, red wine vinaigrette
- CRAB SALAD 21  
blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce, honey ginger vinaigrette

## plates

sandwiches and tacos come with choice of side salad or adobo fries

- TFY PATTY MELT 16  
ground short rib burger, toasted rye, chili aioli, caramelized onions, gruyere cheese
- ROYALE WITH CHEESE 15  
ground short rib burger, potato bun, white cheddar, secret sauce, house pickles + FRIED EGG 2
- TANDOORI GRILLED CHICKEN SANDWICH 15  
toasted whole wheat bun, prosciutto, smashed avocado, tomato, baby arugula, roasted garlic aioli
- "K-TOWN" SHORT RIB TACOS 16  
honey carrot slaw, peanuts, pickled chilies, cilantro
- VEGETARIAN PORTABELLA PRESS 14  
whole wheat kaiser bun, grilled portabella, onion, tomato, bell pepper, arugula, gruyere, sun dried tomato pesto
- CHICKEN PAILLARD 17  
white wine lemon sauce, cherry tomatoes, feta, arugula
- ARUGULA PESTO TAGLIATELLE 15  
asparagus, toasted pine nuts, shaved manchego
- PASTRAMI SANDWHICH 16  
house cured pastrami, dijon slaw, marble rye

## sweets

One for here and/or one for the road

- SHARABLE BROWNIE or BIG CHOCOLATE CHIP COOKIE 4 (ea)
- SCOOP OF ICE CREAM OR SORBET 4
- BUTTERSCOTCH PUDDING 5

## mixes

CRANKY J | 14

nolet's, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS | 11

belvedere, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

OLD FASHIONED ENVY | 13

angel's envy, coriander spiced syrup, bitters

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 13

bulldog gin, lime juice, cilantro, cucumber, st. germain liqueur

LOBBY BOY | 12

grey goose le melon, peach de vigne, peach puree, mint

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

PINK NEGRONI | 12

plymouth gin, lillet, aperol, lemon

BLACKBERRY SAGE SHRUB

belvedere, st. germaine, bitter truth violet liqueur, lime | 12

ALOE VERDE | 12

blanco tequila, el silencio mescal, chateau aloe liqueur, basil, arugula

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

HIGH OR HELL WATERMELON | WHEAT | 6

ACE PINEAPPLE | CIDER | 6

#### FULLER BODY BEERS

BALLAST POINT | MANGO EVEN KEEL | 6

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

### DRAFTS

#### LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVEDA KELLERWEISS | HEFE | 8

#### FULLER BODIED BEERS

ALESMITH NUT BROWN | ALE | 8

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

MISSION DARK SEAS | IMPERIAL STOUT | 8

## wines

### SPARKLING

MUMM BRUT | Napa | 12

SCHARFENBERGER ROSE | North Coast | 16

### WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl.

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl.

PROVENANCE, SAUVIGNON BLANC | Napa | 13 | 52 btl.

IMAGERY, CHARDONNAY | CA | 9 | 36 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl.

WENTE, ROSÉ | CA | 13 | 48 btl.

### RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl.

PATZ & HALL, PINOT NOIR, | Central Coast | 18 | 72 btl.

AV VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl.

FRANCISCAN ESTATE, MERLOT | North Coast | 12 | 48 btl.

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl.

MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl.

CHAPPELLET MOUNTAIN CUVÉE | Napa | 18 | 72 btl.