



2017 Summer Dine LA

LUNCH | MON – FRI 11:00AM – 2:30PM | \$20*

first course

KALE CAESAR

tuscan kale, caper, cured egg yolk, mini croutons,
garlic-parmesan dressing

CARAMELIZED BRUSSELS SPROUTS

chili, crushed peanuts, lime, fish sauce, yuzu

GREEN GARBANZO HUMMUS

second course

ROYALE WITH CHEESE

ground short rib burger, potato bun, white cheddar,
secret sauce, house pickles

ANCIENT GRAINS

grilled chicken, farro, red quinoa, yellow beet,
greens, butternut squash, pomegranate

EL CUBANO

smoked pork shoulder, crisp serrano ham, swiss, house pickles

third course

SEASONAL SORBET & BERRIES

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.

*Excludes tax and service charge. 12% Taxable Service Charge will be added to all food and beverage. 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.