

brunch

THE FRONT YARD

not to be missed...

- WILDBERRY POP TARTS 5**
classic frosting, rainbow sprinkles
- CINNAMON CARDAMOM BIEGNETS 6**
local honey, raspberry preserves
- BANANA BREAD 6**
pecan, mascarpone, brûléed banana



bites

- CHORIZO DEILED EGGS 5**
GREEN GARBANZO HUMMUS 7
FRUIT AND BERRY BOWL 7
CORN CHOWDER 8

something special

- SHRIMP AND SWEET POTATO HASH 17**
poached egg, bacon, caramelized sweet potato, bell peppers, onion, fresnos, fresh herbs
- HOT CHICKEN BISCUIT 17**
fried marys farm chicken thigh, buttermilk biscuit, house B + B pickles, fingerling potato salad
- AVOCADO TOAST 14**
yuzu, heirloom tomato, breakfast radish, cucumber, petite greens
ADD FRIED EGG +2
- NUTELLA STUFFED FRENCH TOAST 14**
brioche, nutella mascarpone mousse, sliced banana and strawberry
- TFY GRANOLA 12**
strawberry stonyfield or plain greek yogurt, seasonal berries, honey

eggs n' such

- OPEN FACE STEAK AND EGGS 17**
two fried eggs, grilled brioche, rucola, ricotta salata, mushroom, charred tomato
- TFY BENNY 15**
two poached eggs, braised short rib, baby spinach, chimichurri, hollandaise
- HUEVOS RANCHEROS 16**
eggs, avocado, corn tortilla cotija, black bean, chorizo, salsa verde
- BAKED EGGS 14**
roasted tomato sauce, chorizo, fingerlings, onion, bell pepper, grilled rustic bread
- SMOKED BEELER'S PORK TAMALES 14**
sofrito puree, fried egg, salsa verde, crema, cotija

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.

leafy decisions

- CHOP SHOP 14**
marinated artichokes, cherry tomatoes, red onion nicoise olives, with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette
- KALE CAESAR 12**
tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan dressing
- THAI TOWN SHRIMP 17**
papaya, jicama, thai bird chili vinaigrette, soba noodle, peanut

tried and true

- Choice of side salad or adobo fries
- BREAKFAST ROYALE WITH CHEESE 16**
ground short rib burger, fried egg, potato bun, white cheddar, secret sauce, house pickles.
- TANDOORI GRILLED CHICKEN SANDWICH 15**
toasted whole wheat bun, prosciutto, smashed avocado, tomato, baby arugula, roasted garlic aioli
- VEGETARIAN PORTABELLA PRESS 13**
whole wheat kaiser bun, grilled portabella, roasted onion, roasted tomato, roasted pepper, arugula, gruyere, sun dried tomato pesto

flatbreads

- WILD MUSHROOM FLATBREAD 15**
roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks
- CHORIZO AND BURRATA FLATBREAD 15**
fresnos, roasted cherry tomatoes, poached egg, red onion
- SMOKED SALMON AND ARUGULA FLATBREAD 15**
avocado, pickled red onion, caper, white sauce

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.

cocktails

mixes

CRANKY J | 14

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

ALOE VERDE | 12

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

MAI TAI | 12

selvarey light rum, black magic rum, citrus juices, orgeat syrup, ferrand dry curacao

STRAWBERRY FIELDS | 11

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

CUCUMBER PRESS | 13

bulldog gin, lime juice, cilantro, cucumber, combier pamplemousse

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

BLACKBERRY SAGE SHRUB | 12

stoli vodka, st. germaine, bitter truth violet liqueur, lime

brunching...

THE BLOODY MARY | 7

vodka, homemade spiced and smoked mix

BOTTOMLESS* TFY MIMOSA | 17

bubbles, brandy, oj, apricot bitter truth

ROSÈ ALL DAY, ERRYDAY | 20

*Enjoy bottomless mimosas with your entrée when you brunch at The Front Yard! Just know, champagne showers, snoozing, loitering and any other questionable behavior won't be allowed. Now kick back and relax!

Rosè All Day is 11AM – 3PM, daily

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

BALLAST POINT | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

21ST AMENDMENT | WATERMELON WHEAT | 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 NEVADA KELLERWEISS | HEFE | 8

FULLER BODIED BEERS

ALESMITH NUT BROWN | ALE | 8

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREWING 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 | 39 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 | 67 btl.

ALEXANDER VALLEY 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.

