

# 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 DEVEILED EGGS 5  
GREEN GARBANZO HUMMUS 7  
FRUIT AND BERRY BOWL 7  
ROASTED TOMATO SOUP 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 13  
brioche, nutella mascarpone mousse, sliced banana  
TFY GRANOLA 12  
strawberry stonyfield or plain greek yogurt,  
seasonal berries, honey  
SMOKED BEELER'S PORK TAMALES 14  
sofrito puree, fried egg, salsa verde, crema, cotija

## eggs n' such

OPEN FACE STEAK AND EGGS 17  
two fried eggs, grilled brioche, rucola,  
ricotta salata, radish, charred tomato  
TFY BENNY 15  
two poached eggs, braised pork belly,  
baby spinach, meyer lemon hollandaise  
HUEVOS RANCHEROS 16  
eggs, avocado, corn tortilla  
cotija, black bean, chorizo, salsa verde  
MARKET SKILLET 14  
parsnip, onion, potato, bloomsdale spinach,  
pasilla, mushrooms, white cheddar, fried egg

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

CHICKEN CHOP SHOP 16  
grilled chicken breast, romaine lettuce, quinoa, golden beets, avocado,  
grilled artichoke, tomato, smoked white cheddar, bacon, red wine vinaigrette  
KALE CAESAR 12  
tuscan kale, caper, cured egg yolk, mini croutons, garlic-parmesan  
dressing  
THAI TOWN SHRIMP 17  
green 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.  
MARY'S CHICKEN CLUB 14  
toasted 9 grain bread, bacon, avocado, marinated tomato,  
baby arugula, meyer lemon aioli  
VEGETARIAN PORTABELLA BURGER 13  
whole wheat kaiser bun, grilled portabella, roasted onion, roasted tomato,  
roasted pepper, arugula, gruyere, sun dried tomato pesto

## flatbreads

FETA AND BROCCOLINI FLATBREAD 14  
chili flake, garlic, crispy egg, red sauce  
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

## sides

apple wood smoked bacon, chicken sausage, fingerling potatoes 5  
country white, wheat, english muffin, yogurt, bagel 3

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

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

LOBBY BOY | 12

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

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

BLACKBERRY SAGE SHRUB | 12

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

## table mixes

THE BLOODY MARY | 5

vodka, homemade spiced and smoked mix

BOTTOMLESS\* TFY MIMOSA | 12

bubbles, brandy, oj, apricot bitter truth

\*The Front Yard engages in responsible alcohol service and we hope that you will enjoy our offerings responsibly.

## beers

### BOTTLES AND CANS

#### LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

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MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

#### FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

BISCON HOP CUVÉE | Organic PALE ALE | 6

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

LAGUNITAS | IPA | 6

STONE RUINATION DOUBLE | IPA | 7

### DRAFTS

#### LIGHTER BODIED BEERS

SIERRA NEVADA KELLERWEISS |

HEFEWEIZEN | 8

PIZZA PORT | PILSNER | 8

#### FULLER BODIED BEERS

PORT BREWING WIPEOUT | IPA | 8

KNEE DEEP BREWING CITRA | XPA | 8

KNEE DEEP BREWING STOUTELLA | STOUT | 8

NORTH COAST LE MERLE | BELGIAN ALE | 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.

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

LIGHT HORSE, CHARDONNAY | CA | 10 | 39 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

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

WENTE, ROSÉ | CA | 13 | 48 btl.

### RED

MACMURRAY, PINOT NOIR | Russian River | 14 | 56 btl.

PATZ & HALL, PINOT NOIR, | Central Coast | 18 | 67 btl.

SUMMMERLAND, SYRAH | Paso Robles | 13 | 52 btl.

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

WHIPLASH MALBEC | Paso Robles | 13 | 52 btl.

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

JAMIESON, CAB SAUV | Napa | 20 | 80 btl.

CONCRETE, ZINFANDEL | Lodi | 11 | 44 btl.

