



The Farm – A Storied Past, Filled with “ForkLore”

As early as the '40's and 50's, visitors to the storybook farms could view what farm life was like for area pioneers.

The Farm, as we know it today, had a meager beginning as a small garden where the 10 major crops of California were grown, including a citrus grove and apple orchard. In the middle 2000's, an outdoor kitchen was built to demonstrate farm cooking and canning for the annual Fair.

Back in the day, our Farm to Fork to Mouth dinners were held mainly for in-house functions or visiting dignitaries.

They became so popular that they were made available to the general public and our hotel guests.

Today, thanks to a partnership with the Fairplex and the California Department of Food and Agriculture, we have access to a thriving five-acre organic farm, where an average of 130-150 specialty crops are grown. Students come to the Farm to learn about California agriculture, healthy eating and where food comes from. In addition, the Farm is a learning lab for child development, urban farming classes and teaching volunteers and visitors how to use plants to make vinegars and teas.

Executive Chef Ramon Ramos

This is throwback, farm-sourced cooking at its finest and raised to a remarkably elevated level. With the Farm as his playground, Chef Ramos and his team carefully gather seasonally available, organically-produced selections straight from the Farm, plucked at their peak. For our guests, the Farm's bounty arrives as a complement to highlight the freshest seasonal harvest in a wide array of dishes served on the very same day.

Eat some breakfast, then change the world

All breakfast items come with a choice of breakfast potatoes or fruit

Eggs, Your Way 18

When it comes to eggs, your way, it's all about you. You decide how you like them, you choose your accompaniment, you make the rules.
two cage-free eggs cooked to your liking, with a choice of whole hog sausages, Diestel turkey sausage or Noble Star bacon.

Benedicts

Said to have been created by a Wall Street broker by the name of Lemuel Benedict in New York, we follow his original recipe. Kinda.

Traditional 18

toasted English muffin | Canadian bacon

poached cage-free eggs | hollandaise

Florentine 18

toasted English muffin | poached cage-free eggs | tomato

spinach | hollandaise

Toasted Croissant Sandwich 17

Light and fluffy, yet filling, starting your day with this savory dish is a good kick-start to what lies ahead.
egg | bell pepper | onion | ham | cheese

Sunrise Breakfast Sandwich 17

This is a great way to meet the day, with your breakfast favorites nestled on a crunchy sourdough bed.

folded egg | bacon | cheddar cheese | roasted tomato | sour dough bread | sunny side up egg

Barnyard Breakfast Burrito 18

A classic breakfast staple, we fill “The Barnyard” with a hearty helping of traditional fillings, including house-made, farm fresh salsas.
chorizo | scrambled eggs

beans | red & green salsa | cream avocado salsa



Omelets

The Omelet was a word first officially used in a French cooking publication, meaning flat, like a pancake. Ours include cultivated Farm delights.

Denver 18

bell peppers | red onion | black forest ham | cheddar cheese

Hearty 19

bacon | ham | pork sausage | cheddar & jack cheese

Wellness 19

egg white | turkey | spinach | onion | cheese



Traditional Farmhouse Specials

HouseMade Buttermilk Pancakes 15

Farm folks are known to start their day with a stack of pancakes, so we make ours in-house just for you.

whipped butter | maple syrup | powdered sugar

add blueberries 3

add chocolate chips 3

Brioche French Toast 14

Not invented by the French. It was named after the guy who supposedly did.

Try Chef Ramos' luxurious brioche version!

whipped butter | maple syrup | powdered sugar

add Nutella 4 or bananas 3

Accompaniments

Plenty of extras for add-ons or for a small plate selection.

Diestel Turkey Sausage 6

Whole Hog Sausage 5

Noble Star Bacon 5

Cup of Fruit 5

Two-Cage Free Eggs 6

Toast 5

white | wheat | sourdough | English muffin | 12 grain

Pastries

Blueberry Muffin 5

Pain au Chocolat 5

Croissant 5

Cereal

Fruit Loops 12

Frosted Flakes 12

HouseMade Granola 12

Harvest Basket Oatmeal 15

Fresh seasonal berries and local farm honey are the stars of this well-dressed Steel Cut oatmeal. Savor the fruits of the Farm and a head start on the day.

local farm honey | caramelized brown sugar | mixed nuts | seasonal berries

Sliced Fruit Bowl 13

High fiber and a load of essential vitamins and minerals make this plate a nutritious choice. And, it tastes great!

Seasonal fruit | mint-yogurt sauce | agave nectar

Healthy Basket Yogurt Parfait 17

Our parfait has everything you like and need to stay healthy, complemented by local, organic and house-made toppings. Bon Appetit!

local seasonal mixed berries | honey | house made granola

Beverages

Regular and Decaffeinated Coffee 4

Assorted Teas 4

Orange Juice 4

Cranberry Juice 4

Grapefruit Juice 4

Apple Juice 4



*Warning consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*If you have any concerns regarding food allergies, please alert your server prior to ordering

*Our menu is prepared in a kitchen that is not gluten free, however most items can be made gluten friendly.

*A 20% gratuity will be added to all parties of 8 or more