



## 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.

### **Culinary Team**

This is throwback, farm-sourced cooking at its finest and raised to a remarkably elevated level. With the Farm as their playground, the culinary team carefully gathers 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 20**

two cage-free eggs cooked to your liking, with a choice of whole hog sausages, Diestel turkey sausage or Noble Star bacon.

### **Benedicts**

#### **Traditional 19**

housemade English muffin | poached egg | black forest ham  
steak hollandaise | paprika | chives

#### **Farmers Benedict 20**

housemade English muffin | poached egg | tomato | kale  
black forest ham | avocado hollandaise | paprika | chives

### **Chilaquiles 20**

tortilla chips tossed in guajillo chile sauce | queso fresco |  
cilantro pickled onions | avocado | sour cream |  
2 eggs your way

### **Monte Christo 22**

brioche bread | black forest ham | swiss cheese  
blueberry coriander jam

### **Breakfast Burrito 19**

scrambled eggs | bacon | chorizo | potato  
cheddar cheese | molcajete 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.*

#### **Meat Lovers 20**

bacon | sausage | ham | mushrooms | caramelized onion | 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 18**

whipped butter | maple syrup | powdered sugar  
add blueberries 5  
add chocolate chips 5

### **Brioche French Toast 18**

whipped butter | maple syrup | powdered sugar  
add Nutella 4 | bananas 3

### Accompaniments

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

Diestel Turkey Sausage 6

Whole Hog Sausage 6

Noble Star Bacon 6

Cup of Fruit 6

Regular or Non-Fat Yogurt 6

Two-Cage Free Eggs 6

Potatoes 6

Toast 5

white | wheat | sourdough | English muffin | 12 grain

### **Harvest Basket Oatmeal 17**

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

### **Sliced Fruit Bowl 15**

Seasonal fruit | mint-yogurt sauce | agave nectar

### **Healthy Basket Yogurt Parfait 17**

local seasonal mixed berries | honey | house made granola

### Beverages

Regular and Decaffeinated Coffee 6

Assorted Teas 6

Orange Juice 7

Cranberry Juice 7

Grapefruit Juice 7

Apple Juice 7



### Pastries

Blueberry Muffin 5

Pain au Chocolat 5

Croissant 5

### Cereal

Fruit Loops 12

Frosted Flakes 12

Housemade Granola 12

\*\*\*Children's menu upon request ages 0-10yrs

\*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 6 or more