

## Appetizers

**ROASTED PEPPER HUMMUS | \$16** ♻️ 🍴

5-acre farm crudité, grilled naan bread, award winning olive oil

**TEMPURA PLATTER | \$20** 🍴

tempura battered seasonal vegetables, shrimp, crab,  
tempura sauce, homemade spicy aioli

**CHARCUTERIE & CHEESE | \$30**

chef's choice

**BEEF SLIDERS | \$18**

brisket & chuck patties, potato bun, aged cheddar, caramelized  
onions, bacon bits, pickles, homemade tomato aioli

**TRUFFLE FRIES | \$16** ♻️

truffle salt, parmesan, herbs,  
Homemade sundried tomato aioli

**CHICKEN WINGS | \$24** 🍴

12 wings, house made pickled vegetables  
*choice of one sauce*  
classic buffalo, guajillo chili bbq, honey chipotle

## Soups & Salads

**FARMERS BOUNTY | \$15** ♻️

mix of seasonal greens, cucumber, heirloom carrot ribbons,  
confit tomato, red onion, oil and vinegar  
(both made from scratch on the farm)

**CAESAR SALAD | \$18** 🍴

leafed romaine lettuce, heirloom cherry tomatoes,  
ciabatta croutons, parmesan cheese,  
homemade classic caesar dressing

**COBB SALAD | \$19** 🍴

mixed greens, applewood smoked bacon, red onion, tomato, hard  
boiled farm eggs, cheddar cheese, avocado,  
homemade honey mustard

**ASIAN CHOPPED SALAD | \$18** ♻️ 🍴

romaine, purple cabbage, shredded carrots, edamame,  
red bell pepper, mandarin oranges, peanuts, crispy wontons,  
miso ginger vinaigrette

**SOUP OF THE DAY | CUP \$8, BOWL \$14** 🍴

chef's daily creation  
*ask server for details*

**SALAD ADDITIONS**

Chicken 8 | Steak 14 | Fried Tofu 8 | Salmon 16

## Between 2 Slices Of Bread

*Served with a choice of: crispy house fries, fresh fruit, sweet potato fries, green salad*

**MCKINLEY BURGER | \$20** 🍴

applewood smoked bacon, lettuce, tomato, onion,  
pickle, cheddar cheese, McKinley bun

**TURKEY CLUB SANDWICH | \$20** 🍴

smoked turkey, multigrain wheat bread, bacon, swiss cheese,  
lettuce, tomato, onion, homemade garlic aioli

**CHEF FRANKS FAVORITE PATTY MELT | \$22**

parmesan crusted sourdough, swiss and cheddar cheese, sauteed mushrooms,  
caramelized onion, thousand island spread, brisket and chuck patty

**HONEY CHIPOTLE CHICKEN SANDWICH | \$20** 🍴

grilled organic chicken breast, honey chipotle sauce, lettuce,  
tomato, onion, pickle, McKinley bun

**TUNA MELT | \$18** 🍴

tuna salad, cheddar cheese, avocado,  
tomato, multigrain bread

## Entrees

**ROASTED GARLIC AND LEMON BUTTER PASTA | \$22**

house made fettuccini, caramelized leeks,  
asparagus ribbons, confit tomato, piave vecchio

**ANCIENT GRAIN POWER BOWL | \$24** 🍴

quinoa, farro, confit tomato, seasonal vegetables,  
tatsoi, feta cheese, citrus vinaigrette

**LOCH DUART SCOTTISH SALMON | \$36** 🍴

seasonal greens wilted in garlic butter, eggplant caponata,  
garlic and herb roasted fingerling potatoes

**BRANDT BEEF DELMONICO STEAK | \$60** 🍴

24-day wet aged prime brandt farms strip loin,  
5-acre chimichurri, roasted sunchoke,  
grilled asparagus, blistered tomato

**BUTTERMILK FRIED CHICKEN FOR TWO | \$70** 🍴

mary's organic half chicken marinated in buttermilk, double breaded and fried,  
served with garlic mashed potatoes, country gravy, collard greens, biscuit

## From Our Own Kitchen

**BANANAS FOSTER BREAD PUDDING | \$12**

brioche and french bread, banana, fosters sauce, whipped cream

**CHEESECAKE | \$12**

seasonal coulis, graham cracker dust, whipped cream

🍴 = Contains Items From The Farm | ♻️ = Vegetarian  
Children's Menu (0 -10 years) Available Upon Request

Split Order Charge | \$5

Located right behind our hotel, lies The Farm. It had meager beginnings as a small garden where the 10 major crops of California were grown. In the mid-2000's, an outdoor kitchen was built to demonstrate farm cooking and canning for the annual L.A. County Fair. Today, the Farm is a thriving five-acre organic farm, where 130-150 specialty crops are grown annually. Many of the fruits, vegetables and herbs on our menu come directly from the Farm, providing a true farm-to-table experience for our guests.

