

Brunch served Saturday & Sunday 10:30am-3:00pm

— Starters —

- *Fresh-Pressed Juices of the Day* **3.5/5.5**
- *Barn Burner* our signature bloody mary **8.5**
- *Farmer's Daughter* fresh-pressed orange juice & prosecco **8**
- *Hot Chocolate* w/ whipped cream **2.5**
- *Fruit Salad* w/ Lancaster County yogurt **4.5**
- *Metropolitan Granola* w/ milk or soy milk or yogurt **5.5**
- *Freshly Baked Danish, Croissants, Muffins, & Scones*
they go fast!
- *Soup of the Season* **3/5.5**
- *Grilled Brie* pesto & toasted French baguette **6.5**
- *Trio of Spreads w/ Baguette*
black olive tapenade Tuscan white bean, artichoke-walnut pesto **5.5**
- *Trio of Cheeses* our selection of cow, sheep & goat milk cheeses
fruit chutney, toasts **11.75**
- *Nachos* white corn tortillas, re-fried black beans, tomato/chipotle salsa, jack cheese & sour cream **8.5**
- *FARMiCaesar Salad* romaine, egg-free Caesar dressing
croutons & parmesan **8.5** w/ chicken **11**
- *FARMiCiA Salad* lettuces, crunchy vegetables & croutons
herb vinaigrette or creamy blue cheese dressing **4.5/9**
- *French Lentil Salad*
baked goat cheese, greens, & sherry dressing **8.5**

— Griddle —

- *Waffle* blueberry syrup & whipped vanilla cream **8.5**
- *Buttermilk Pancakes* pure maple syrup & butter
(one **3.5** / two **6.5** / three **8.5**) bacon or sausage add **3**
- *Brioche French Toast* pure maple syrup
(one slice **4.5** / two slices **8.5**) bacon or sausage add **3**
- *Grilled Cheese* Amish cheddar, tomato, multi-grain bread
fruit salad **7.5** w/ bacon add **1.0**
- *Goat Cheese Panini on Toasted Sourdough*
pesto, tomato, mesclun salad **8.5**

— Organic Farmhouse Eggs and Tofu —

- *Two Eggs* any style w/ roasted potatoes & Metro toast **8**
- *Omelette* choose either turkey & swiss, goat cheese & herbs, roasted peppers, onions, & feta, or bacon & cheddar
w/ toast & a side of roasted potatoes or spinach salad **9**
- *Egg White Omelette* same choices as above **10**
- *The Chef's Frittata* served w/ fruit salad & toast **8.5**
- *Brunch Sandwich* two eggs, melted cheddar
crisp bacon on sourdough toast, aside fresh fruit salad **9**
- *Quesadilla* scrambled eggs, jack cheese, potatoes & sausage
wrapped in flour tortilla w/ side of green chili salsa **9.5**

- *Becker Eggs* scrambled eggs topped w/ Nova Salmon multi grain toast & sliced tomatoes **13.5**
- *Eggs Benedict w/ Smoked Salmon or Bacon* toasted whole grain English muffin, Hollandaise, sauteed spinach **13.5**
- *Organic Roasted Turkey Hash* diced aromatic vegetables and bliss potatoes, topped w/ a baked egg **11**
- *Hacienda Eggs* two fried eggs, crispy tortilla, re-fried black beans, salsa, sour cream, queso fresca **9.5**
- *Tofu & Italian Spiced Soy Sausage Scramble* (not vegan) w/ sauteed Swiss chard & roasted potatoes **8.75**

— **Sandwiches, Salads, Entrees** —

- *Lumbo Lump Crab Cake on Brioche Roll* sandwich fixings, herb mayo, fruit salad **12.5**
- *Lump Crabmeat & Green Apple Salad* lemon-mint dressing, greens, creamed avocado **12**
- *Cheeseburger* grass fed local beef, Amish cheddar, vegetables, Metro roll, pickle, french fries **10.5** w/ bacon add 1.0 (allow 20 mins to cook)
- *Turkey & Avocado Club* toasted sourdough, crisp bacon Cajun mayo, lettuce, tomato, homemade potato crisps **10**
- *Lancaster County BLT* toasted sourdough herb mayo, lettuce, tomato, french fries **9.5**
- *Hummus & Tapenade* grilled pita, tomatoes, cucumbers, lettuce, carrot salad w/ lemony yogur tdressing **8**
- *Chicken Enchiladas* w/ chipotle crema, mild salsa verde, avocado-tomato salsa, & queso fresco **9.5**
- *Mexican Hoagie* smoked turkey, citrus roasted peppers & onions, goat cheese, chipotle spread, lettuces in a flour tortilla **8.5**
- *Nova Salmon & Egg Salad* toasted bagel, tomatoes, lettuce, side cucumber & fennel salad, served open-faced **10.25**
- *Steak Fajita* lime & jalapeno marinated skirt steak, guacamole, salsa fresca, queso, sour cream, flour tortilla **10**
- *Grilled Yellowfin Tuna Salad* spinach, tomatoes, cucumber, tapenade, caesar dressing **11.5**



LUNCH MENU

served Tuesday-Friday 11:30am-3:00pm

— **Appetizers** —

- *Soup of the Season* **3/5.5**
- *Grilled Brie* pesto & baguette **6.75**
- *Hummus* w/ grilled flat bread & black olives **4.5**
- *Warm Tostados* w/ chunky avocado-tomato salsa **4.5**
- *Grilled Flour Quesadilla* w/ smoked Amish cheddar & salsa **5**
- *Trio of Spreads w/ Baguette* artichoke pesto, Tuscan white bean & olive tapenade **5.5**
- *Trio of Cheeses* our selection of cow, sheep & goat milk cheeses, fruit chutney, toasts **11.75**
- *Duck Trap Nova Salmon* dijon-rye toasts, caper cream cheese, sliced tomato, red onion **9.5**

- *Skillet Nachos* white corn tortillas, re-fried black beans, tomato chipotle salsa, jack cheese, sour cream **8.5**

— Salads —

- *FARMiCiA Salad* lettuces & garden vegetables, croutons, blue cheese dressing or herb vinaigrette on the side **5.5/9.5**
- *FARMiCaesar Salad* romaine, egg-free dressing, croutons, parmesan **5/9.5** w/ chicken add **2.5**
- *Crispy-Fried Corn Crusted Squid Salad* romaine, tomatoes, creamy chipotle-lime dressing **10.5**
- *Roasted Beets & Shaved Fennel Salad* citrus dressing, greens, feta **8.5**
- *Greek Salad* romaine, cucumber, tomatoes, sweet peppers, feta, red onion, olives **8.75**
- *Cobb Salad* grilled chicken, smoked bacon, tomatoes, avocado, hard-cooked egg, romaine, blue cheese dressing **10.75**
- *Jumbo Lump Crab Salad* julienne green apple, lettuces, toasted almonds, mint dressing & avocado mousse **12.5**
- *Grilled Tuna* romaine, tomatoes, cucumber, tapenade, caesar dressing **12**
- *French Lentil Salad* baked goat cheese, greens, sherry dressing **8.75**

— Sandwiches —

- *Grilled Chicken Breast* red onion, tomato, lettuce, pesto, brioche bun, french fries **9.75** add bacon **1**
- *Grilled Goat Cheese on Sourdough* pesto, tomato, garden lettuce salad **8.75**
- *Grilled Cheese Sandwich* Amish cheddar, tomato, multi-grain bread, fruit salad **7.75**
- *Grilled Angus Cheeseburger* Amish cheddar, vegetable fixings, Metro roll, french fries **10.5** add bacon **1.0**
- *Hummus & Tapenade* organic miche, tomatoes, cucumbers, lettuce, carrot salad w/ lemony yogurt dressing **8.5**
- *Vegetarian Burger* roasted eggplant & peppers, tomato relish, Tuscan bean spread, brioche bun, spinach salad **8.75**
- *Lancaster County BLT* toasted sourdough, herb mayo, lettuce, tomato, french fries **10.5**
- *Mexican Hoagie* smoked turkey, citrus roasted peppers & onions, goat cheese, chipotle spread, lettuces in a flour tortilla **9**
- *Soy Sausage on Baguette* (not vegan) roasted tomatoes, peppers & onions & melted cheese w/ side caesar salad **8.75**
- *Crab Cake on Brioche* sandwich fixings, herb mayo, fruit salad **12.75**
- *Nova Salmon & Egg Salad* multi-grain bread, tomatoes, lettuce, aside cucumber & fennel salad **10.25**
- *Turkey & Avocado Club* toasted sourdough, crisp bacon, mayo, lettuce, tomato, French fries **10.5**

— Entrees —

- *Pan Crisped St. Peter's Fish Filet* lemon butter, roasted potatoes, swiss chard **12.5**
- *Jumbo Shrimp & Linguini* asparagus, tomatoes, spring herbs, extra virgin lemon olive oil **12.5**
- *London Broil* herb mustard basted, green beans w/ caramelized onions, French fries **13**
- *Chicken Enchiladas* w/ chipotle crema & mild salsa verde, queso fresco, tomato-avocado salsa **9.75**
- *The Chef's Frittata* mesclun salad, walnuts, apples, creamy balsamic dressing **9**
- *Omelette* two organic eggs, fine herbs, goat cheese, garden lettuce salad, toast **9.5**
- *Egg White Omelette* **10.5**

— Sides —

- Fruit Salad, Roasted Potatoes, French fries, Mesclun Salad **2.5**

DINNER MENU

served Tuesday-Saturday Beginning at 5:30pm, Sundays at 5:00pm

— Appetizers —

- *Trio of Cheeses* our selection of cow, sheep and goat milk cheeses, fruit chutney, toasts **11.75**
- *Capellini & Sauteed Tofu* tomatoes, greens, toasted pine nuts, basil olive oil **9.5** with shrimp **14.0**
- *Nova Salmon* greens, beets, cucumber, red onion, creamy cracked pepper caper dressing **12.5**
- *Antipasto* white anchovies, Roma tomatoes, capers, grilled olives, marinated mushrooms, arugula **11**
- *Jumbo Lump Crab Cake* green goddess sauce, baby greens, potato sticks **13.5/25**
- *Masa-crusted Jumbo Shrimp* quick fried w/chunky avocado-tomato salsa **13**
- *Vietnamese Crispy-Fried Squid* sweet and hot tomato dipping sauce **9.5**
- *Soup of the Season* **7.0**

— Salads —

- *FARMiCiA Salad* lettuces & garden vegetables, croutons, blue cheese dressing or herb vinaigrette on the side **9**
- *Crabmeat & Asian Pear Salad* almonds, lemon-mint dressing, lettuces, creamed avocado **12.5**
- *Tuscan Grain Salad* organic spelt, chopped garden vegetables, lemon-basio vinaigrette, arugula, ricotta salata **8.5**
- *Bacon & Egg Salad* over easy organic egg, crisp Lancaster County bacon, spinach, warm mustard dressing **9.5**
- *Roasted Butternut Squash Salad* toasted walnuts, gorgonzola, sauteed chard, sherry vinaigrette **9**
- *Curry Roasted Pear* toasted pistachios, golden raisins, Feta, pomegranate dressing **9**
- *FARMiCaesar* Salad romaine, egg-free dressing, croutons, Parmigiano Reggiano **10**
- *Beet & Fennel Salad* fresh orange rosemary citronette, young greens, feta **8**
- *French Lentil Salad* baked goat cheese, greens, sherry dressing **8.5**

— Entrees —

meats, poultry & fish

- *10 Ounce Rib-eye* flame-grilled, chive mashed potatoes, sauteed greens & blue cheese butter **28**
- *London Broil* herb-mustard basted, cheddar potato gratin, green beans, mushroom glaze **24**
- *Grilled Angus Burger* Amish cheddar, smoked bacon, caramalized onions, vegetable fixings, French fries **15.5**
- *Boneless Pork Chop* honey-garlic grilled, buttermilk mashed potatoes, broccoli, Dijon sage sauce **19.5**
- *Meadow Run Chicken Breast* herb-roasted, pimpkin risotto, Swiss chard, roasted garlic balsamico **18**
- *Lamb Shank* red wine braised, creamy parmesan polenta, long cooked Tuscan kale, gremolata **22.5**
- *Duck Breast* crisped skin, sun-dried cherry glaze, native grains pilaf, sauteed sugar peas w/ sage **22**
- *Yellow Fin Tuna* lemon/olive oil grilled, green beans & red potatoes, tarragon-caper aioli **21.5**
- *Wild Alaskan Salmon* pan-crisped, roasted beets, lentils, Swiss chard, creamy herb sauce **25**

- *St. Peter's Fish* classic saute, lemon-thyme butter, pan roasted potatoes, sauteed spinach **18**

—Vegetarian & Vegan—

- *Roasted Eggplant Cannelloni* Italian grain & home-made ricotta filling, roasted tomato sauce, greens **16**
- *Mega Dose of Vegetables & Grains* served warm & cool on one plate, vegetarian or vegan **15**
- *Rosemary & Thyme Tofu* pan-roasted, braised white beans, broccoli, roasted garlic balsamico **15.5**
- *Pumpkin Risotto* sauteed wild mushroom, long cooked Tuscan kale, toasted pumpkin seeds & pumpkin oil **15**

—Sides—

- *Garden Vegetables, Mashed Potatoes, Roasted Vegetables, FARMiCiA Fries, Sauteed Greens, Native Grains Pilaf* **5**

FARMiCiA is dedicated to producing great-tasting food & beverages crafted from artisanal producers. This emphasis on local, seasonal ingredients is based on our support for sustainable agriculture & to the growing demand for healthy, creative cuisine.

We would love to have you dine with us.

B.Y.O. WINE Every Night!

Pair your favorite wine with our farm-fresh cuisine any night. *BYO First 2 bottles no fee. Each additional bottle will incur a corkage fee of \$15.00*

- *FARMiCiA Restaurant also boasts a full bar, cocktail menu, and extensive wine list.*

DESSERT MENU

- *Classic Vanilla Bean Creme Brulee*
dark chocolate/hazelnut shortbread **6**
- *Coconut Custard Tart*
whipped vanilla cream & fudge sauce **6**
- *Orchard Fruit Crisp*
local apples, pears, & sun-dried cherries baked under brown sugar streusel w/vanilla bean ice cream **6**
- *Chocolate Layer Cake with Fudge Frosting*
vanilla bean ice cream **6**
- *Key Lime Tart*
baked in a Graham cracker crust w/ mango sauce & shipped vanilla cream **6**
- *Chocolate Pecan Pie*
chocolate fudge sauce and whipped vanilla cream **6**
- *FARMiCiA Sundae*
rich, moist dark chocolate brownie w/ your choice of ice cream, chopped pecans and whipped cream **6**
- *Trio of Cheeses*
our selection of cow, sheep & goat milk cheeses, fruit chutney, toasts **4.0 each/11.5 for three**
- *Ice Creams & Sorbets*
w/ freshly baked cookies **2/scoop**
- *Metropolitan Chocolate Chip or Oatmeal Raisin Cookie* **1.75**
- *Warm Chocolate Brownie* **2**



WINE LIST

*denotes wines made from organically grown grapes and/or biodynamic cultivation.

Please allow 10 minutes to chill white wines

B.Y.O. WINE Every Night!

Pair your favorite wine with our farm-fresh cuisine any night.

BYO First 2 bottles no fee. Each additional bottle will incur a corkage fee of \$15.00. Not available during special promotions and holidays.

Or choose from our extensive wine list...

— Wine by the Glass —

SPARKLING

Banear Prosecco

Veneto, Italy **8**

Black Oak Brut Cuvée

Woodbridge, California **7**

WHITE

Brampton Sauvignon Blanc

Western Cape, South Africa **8.5**

Diamond Oaks Chardonnay

Carneros, California **9**

Michel Lynch Sauvignon Blanc

Bordeaux, France **9**

Torrediluna Pinot Grigio

Rovere Della Luna, Italy **8.5**

Legado del Conde Albarino

Pontevedra, Spain **8.5**

Twisted River Riesling

Trier, Germany **8.5**

Lucien Albrecht Cuvee Balthazar Pinot Blanc

Alsace, France **8.5**

Fleur de California Chardonnay

Central Coast, California **8**

Robertson Chardonnay
Robertson, South Africa **8.5**

Remy Pannier Chardonnay
St Hilaire-St Florent, France **9**

Fuchs Gruner Veltliner
Glanz, Austria **8.5**

Crios Torrontes
Cafayate, Argentina **8.5**

RED

VMV Cotes du Ventoux Rose
Bedoin, France **8.5**

Grayson Cellars Cabernet Sauvignon
Paso Robles, California **9**

Domaine Dupre Beaujolais
Rhone, France **8.5**

Oriel Courant Cotes du Rhone
Gigondas, France **9**

Baywood Cellars Tempranillo
Lodi, California **9**

Castle Rock Pinot Noir
Mendocino, California **9**

La Linda Finca Malbec
Mendoza, Argentina **9**

MontGras Cabernet Sauvignon
Colchagua Valley, Chile **9**

Cielo Merlot
Montorso Vincento, Italy **8.5**

Victoria Street Syrah
Santa Maria, California **8.5**

Tarrica Pinot Noir
Monterey, California **9**

Glorioso Crianza Rioja
Rioja, Spain **9**

San Fabiano Chianti

Tavarnelle, Italy **8.5**

Peter Zimmer Pinot Nero

Cortina, Italy **9**

— **Antidotes** —

Elation Tonic

peaches & prosecco **8.5**

Relaxation Tonic

apricot, jujube, stoli vanil, pineapple juice **8.5**

Clarity Tonic

plums, gingko, rum, grapefruit juice, soda **8.5**

Deep Replenisher Tonic

berries, ginseng, vodka, o.j. & soda **8.5**

Resistance Tonic

lemon,herbs, honeysuckle, jack daniels, sweet vermouth **8.5**

Tonic Shots

2.0

— **Cocktails** —

Pomtini

pomegranate vodka, triple sec, lime and pom juices w/twist **9.5**

Chocolate Martini

vanilla vodka, godiva, white crème de cacao, bailey's **9.5**

Black Cherry Soda

black cherry vodka, cola, splash grenadine liquor **7.5**

Pimms Cup

Pimms, lemon lime soda, apple, orange, cucumber **8**

Applemelontini

watermelon and apple vodkas w/ apple pucker **8.5**

Champagne Napoleon

brut Cuvee, cointreau, orange juice **8.5**

Georgia Peach

vodka, peach schnapps, cointreau, lime juice **9**

Melon Bull

red bull, Bacardi Grand Melon, cranberry 9

FARMitini

our signature martini made w/ your choice of grey goose vodka or tanqueray gin, served w/ an olive & onion 9.5

Transfusion

vodka, grape juice, splash lemon-lime 7

County Fair

vanilla vodka, lime, raspberry liquor 9

Storm Cloud

spiced rum, ginger ale, lime 7.5

Hacienda

FARMiCiA's own margarita 8.5

— Red Wines —

Rose Wines

2005 Dry Rose, Vinavera Vineyard

Napa Valley, California 36

2005 Rose du Pays, Frog's Leap

Napa Valley, California 31

2003 Rosado, Vina Sardasol de Lagrima

Lerin, Spain 26

2006 Rose, Domaines Corey Creek

Long Island, New York 28

Rose, Routs Rouviere

Provence, France 25

2006 Cotes du Ventoux, LaVignerous du Mont-Ventoux*

Bedoin, France 27

Pinot Noir

2003 Pinot Noir, Chehalem 3 Vineyards*

Willamette Valley, Oregon 51

2004 Pinot Noir, The Jibe

Marlborough, New Zealand 38

2003 Pinot Noir, Copeland Creek Vineyards

Santa Rosa, California 64

2005 Pinot Noir, Amity
Willamette Valley, Oregon **44**

2002 Pinot Noir, Marimar-Don Miguel's
Sebastopol, California **62**

2004 Pinot Noir, Baileyana Firepeak Vineyards
San Luis Obispo, California **56**

2005 Pinot Noir, Siduri
Willamette Valley, Oregon **42**

Syrah

2004 Syrah, "6th Sense" Michael & David Phillips
Graton, California **41**

2004 Syrah, Le Pousseur, Bonny Doon Vineyard
Santa Cruz, California **39**

2004 Syrah, Dom. Combiere Crozes Hermitage*
Tain l' Hermitage, France **54**

2003 Syrah, The Syrah, M. Cosantino
Yountville, California **29**

Merlot

2004 Merlot, Paul Hobbs La Garto
Mendoza Valley, Argentina **39**

2001 Merlot, Ventana Vineyards
Monterey, California **38**

2002 Merlot, Michel Lynch
Bordeaux, France **42**

2003 Merlot, Chalone Vineyard
Monterey, California **45**

Zinfandel

2004 Zinfandel, Starry Night
Amador County, California **42**

2004 Zinfandel, "Earthquake" Michael & David
Lodi, California **66**

Cabernet Sauvignon

2004 Cabernet Sauvignon, Daniel Gehrs
Santa Ynez Valley, California **62**

2003 Cabernet, Earthquake- Michael & David
Lodi, California **66**

2003 Cabernet Sauvignon, Louis M. Martini
Sonoma County, California **25**

2003 Cabernet Sauvignon, The Cab, M. Cosentino
Yountville, California **29**

2001 Cabernet Sauvignon, Mount Eden
Saratoga, California **68**

2004 Cabernet, Domaine de la Citadelle*
Menerbes, France **24**

2004 Cabernet Sauvignon, Robertson Winery
Robertson, South Africa **28**

Malbec

2003 Malbec, Laurel Glen Terra Rosa*
Mendoza, Argentina **24**

2005 Malbec, Don Miguel Gascón
Mendoza, Argentina **26**

Tempranillo

2003 Tempranillo, Ercavio
Toledo, Spain **28**

2004 Tempranillo, Tiberio
Burgos, Spain **25**

Sangiovese

2002 Sangiovese, Sant'Antimo Gea
Siena, Italy **40**

2002 Sangiovese, Mietz
Sonoma County, California **32**

Grenache

2003 Grenache, Trevor Jones Boots
Barossa Valley, Australia **32**

Chianti

2004 Chianti, San Fabiano Putto DOCG
Arezzo, Italy **26**

2000 Chianti, Tenuta Sant'Alfonso
Chianti, Italy **40**

2004 Chianti, Monticello DOCG
Pobbibonsi, Italy **24**

Shiraz

2003 Shiraz, Paringa
Clarendon, Australia **23**

2003 Shiraz, Lengs & Cooter "The Victor"
Belair, South Australia **38**

2004 Shiraz, Excelsior
Robertson, South Africa **23**

Other Red Varietals

2004 Chinon, Domaine Fabrice Gasnier Cuvee*
Cravant les Coteaux, France **54**

2004 Petite Sirah, "Earthquake" Michael & David
Lodi, California **65**

2004 Cotes Du Rhone, La Friande
Vinsobres, France **25**

2004 Domaine Galus Costières de Nîmes*
Rhône Valley-Neynes, France **28**

1999 Navarra, Vina Sardasol Reserva
Navarra, Spain **30**

2000 Salice Salentino, Masseria Le Baccanti
Puglia, Italy **28**

2004 Dolcetta d'Alba, Germano Ettore*
Serralunga d'Alba, Italy **35**

Red Blends

2000 Toscana Rossa, N'antia
Badia di Morrona, Tuscany, Italy **35**

2004 Meritage, Incognito, Michael & David
Lodi, California **38**

2003 Lodi Reds Zinfandel, Carigane, Petite Sirah
Graton, California **23**

2003 Pinotage, Robertson Winery
Robertson, South Africa **36**

2004 Grenache/ Shiraz/ Mourvedre, Marquee*
Melbourne, Australia **29**

2004 Cabernet/Syrah/Merlot: Ironberry
Margaret River, Western Australia **25**

2002 Red Barossa Blend, Hare's Chase
Barossa Valley, Australia **34**

2003 Super Tuscan, Badiola
Tuscany, Italy **35**

2002 Shiraz/ Grenache/Mourvedre
Canonbah Bridge, NSW Australia **35**

— Sparkling Wines —

NV Diebolt Vallois Brut Champagne
Champagne, France **35**

NV G.H. Mumm Carte Classique Extra Dry
Reims, France **53**

NV Moet & Chandon White Star
Epernay, France **55**

NV Charles de Fère Blanc de Blancs Brut
Fère-en Tardenois, France **24**

NV Nino Franco Prosecco Rustico
Valdobbiadene, Italy **28**

Moet & Chandon, White Star
Epernay, FR **65**

Charles de Fere Blanc de Blancs_
Fere-en Tardenois, FR **52**
h2. — White Wines —

Chardonnay

2005 Chardonnay, Dreyer Sonoma
Sonoma, California **22**

2005 Chardonnay, Vignoble Guillaume
Charcenne, France **32**

2002 Chardonnay, Mount Eden Vineyards
Saratoga, California **39**

2004 Chardonnay, the Chard, M. Cosentino
Yountville, California **28**

2002 Chardonnay, Copeland Creek Vineyards
Sonoma, California **38**

2004 Chardonnay, Robertson Winery
Robertson, South Africa **34**

2003 Chardonnay, Raymond Reserve
Napa Valley, California **36**

2004 Chardonnay, Aquinas
Napa Valley, California **25**

Sauvignon Blanc

2005 Sauvignon Blanc, White Oak
Healdsburg, California **32**

2005 Sauvignon Blanc, Warwick Estate
Simonsber-Stellenbosch, South Africa **38**

2003 Sauvignon Blanc, Quivira
Dry Creek Valley, California **36**

2004 Sauvignon Blanc, Ventana
Monterey, California **28**

2004 Sauvignon Blanc, Michel Lynch
Bordeaux, France **34**

2004 Sauvignon Blanc, Shaw and Smith
Adelaide Hills, Australia **35**

2005 Sauvignon Blanc, Dashwood
Marlborough, New Zealand **32**

2004 Sauvignon Blanc, Tuatara
Nelson, New Zealand **19**

Riesling

2003 Riesling, Zilliken Butterfly
Mosel Saar Ruwer, Germany **40**

2004 Riesling, Leasingham Magnus
Clare Valley, Australia **25**

2005 Riesling, Marquee*
Melbourne, Australia **27**

2005 Riesling, Chateau Ste. Michelle
Columbia Valley, Washington **39**

2004 Riesling, Falkner Winery
Temecula Valley, California **34**

2005 Riesling, Two Princes, Schloss Wallhausen
Rhein, Germany **22**

2005 Riesling "Late Harvest" Twisted River
Trier, Germany **28**

Pinot Grigio

2004 Pinot Grigio, Mosby
Santa Barbara County, California **23**

2005 Pinot Grigio, Della Scala
Della Venezia, Italy **21**

2005 Pinot Grigio, Anime
Venezie, Italy **26**

Other White Varietals

2002 Chenin Blanc, Foxen
Santa Barbara County, California **36**

2003 Gewürtztraminer, Airlie
Willamette Valley, Oregon **26**

2003 Gewürtztraminer, Dr. Frank*
Finger Lakes, New York **38**

2004 Pinot Gris, Rex Hill Vineyards
Newberg, Oregon **37**

2002 Semillon, The Willows Vineyard
Marlborough, New Zealand **39**

2004 Chablis, Joseph Drouhin, Dom. de Vaudon
Chablis, France **48**

2005 Viognier, Incognito- Michael & David
Lodi, California **38**

2004 Viognier, Jean-Luc Colombo " La Violette "
Pays d'Oc, France **29**

2003 Gruner Veltliner, Kartausser
Wachau-Osterreich, Austria **32**

2003 Vouvray, La Craie*
Vouvray, France **33**

2003 Pinot Blanc, Cuvee Les Amours "Hugel"
Alsace, France **38**

2004 Albarino, Granbazán Ambar*
Galacia, Spain **48**

2004 Marqués de Cáceres Blanco
Rioja, Spain **24**

2004 Tocai Friuliano, Cantarutti
Grave, Italy **23**

2004 Frascati, Donnardea
Frascati, Italy **22**

2004 Orvieto Classico, Rocca delle Macie*
Chianti, Italy **25**

White blends

2005 Chardonnay/Sauvignon Blanc, CMS White
Columbia Valley, Washington **32**

2005 Viognier/Chardonnay, High Altitude
Agregado, Argentina **21**

2005 Riesling/Chardonnay, Leapfrogmilch
Leap, Napa Valley, California **36**

2005 Château Turcaud 'Entre-deux-Mers'
Bordeaux, France **28**

2004 Tuscan Bianco Solitario
Chianti, Italy **24**

2004 Satinela, Marqués de Cáceres (semi-sweet)
Rioja, Spain **24**

METRO CAFE

Breakfast served Tuesday-Friday 8:00am-11:30am Saturday and Sunday 8:30am-10:30am

- *Granola w/ milk or soy milk* **3.95**
- *Granola w/ yogurt* **4.35**
- *Bagel plain or seeded* **.75**
- *Toasted Bagel w/ cream cheese* **add .75**

w/ salmon-dill cream cheese **3.25**

- *Toast w/ berry spread & butter* **2**
- *Freshly Baked Danish, Croissants, Muffins, & Scones* priced accordingly & they go fast!
- *Oatmeal w/ brown sugar & butter* **3.5**
- *The Chef's Frittata* **7** add salad or seasonal fruit **1.5**
- *Two Organic Eggs* any style w/ toast **5.5** add bacon **3**
- *Omelette* choose from herbs & goat cheese; amish cheddar & bacon; feta, roasted peppers, & onions; or smoked turkey & swiss all served w/ toast **8** add bacon **3** add seasonal fruit **2.5**
- *Becker Eggs* scrambles eggs topped w/ Nova salmon, aside multi grain toast & sliced tomatoes **9.5**
- *Soy Sausage Scramble* Italian soy sausage, scrambled eggs, roasted peppers, feta & toasted pita **7.5**

Breakfast Sandwiches

- *Bacon, Egg, & Cheddar* bacon, two eggs & melted Amish cheddar on sourdough toast **6**
- *Toasted Bagle & Sliced Nova* avocado, cream cheese, tomato & red onion **8**
- *BLT & E* toasted sourdough bread, herb mayo, lettuce & tomato, Lancaster County bacon & fried egg **8**
- *Burrito* country pork sausage, scrambled eggs, jack cheese, salsa **7**

Sides

- *Fruit Salad, Roasted Potatoes, Garden Salad* **2.5**
- *Applewood Smoked Bacon, Country Pork Sausage* **3**
- *Nova Salmon, Country Ham, Soy Sausage(not vegan)* **4**

served Saturday & Sunday 10:30am-3:00pm

— Starters —

- *Fresh-Pressed Juices of the Day* **3.5/5.5**
- *Barn Burner* our signature bloody mary **8.5**
- *Farmer's Daughter* fresh-pressed orange juice & prosecco **8**
- *Hot Chocolate* w/ whipped cream **2.5**
- *Fruit Salad* w/ Lancaster County yogurt **4.5**
- *Metropolitan Granola* w/ milk or soy milk or yogurt **5.5**
- *Freshly Baked Danish, Croissants, Muffins, & Scones* they go fast!
- *Soup of the Season* **3/5.5**
- *Grilled Brie* pesto & toasted French baguette **6.5**
- *Trio of Spreads w/ Baguette*
black olive tapenade Tuscan white bean, artichoke-walnut pesto **5.5**

- *Trio of Cheeses* our selection of cow, sheep & goat milk cheeses
fruit chutney, toasts **11.75**
- *Nachos* white corn tortillas, re-fried black beans, tomato/chipotle salsa, jack cheese & sour cream **8.5**
- *FARMiCaesar Salad* romaine, egg-free Caesar dressing
croutons & parmesan **8.5** w/ chicken **11**
- *FARMiCiA Salad* lettuces, crunchy vegetables & croutons
herb vinaigrette or creamy blue cheese dressing **4.5/9**
- *French Lentil Salad*
baked goat cheese, greens, & sherry dressing **8.5**

— Griddle —

- *Waffle* blueberry syrup & whipped vanilla cream **8.5**
- *Buttermilk Pancakes* pure maple syrup & butter
(one **3.5** / two **6.5** / three **8.5**) bacon or sausage add **3**
- *Brioche French Toast* pure maple syrup
(one slice **4.5** / two slices **8.5**) bacon or sausage add **3**
- *Grilled Cheese* Amish cheddar, tomato, multi-grain bread
fruit salad **7.5** w/ bacon add **1.0**
- *Goat Cheese Panini on Toasted Sourdough*
pesto, tomato, mesclun salad **8.5**

— Organic Farmhouse Eggs and Tofu —

- *Two Eggs* any style w/ roasted potatoes & Metro toast **8**
- *Omelette* choose either turkey & swiss, goat cheese & herbs, roasted peppers, onions, & feta, or bacon & cheddar
w/ toast & a side of roasted potatoes or spinach salad **9**
- *Egg White Omelette* same choices as above **10**
- *The Chef's Frittata* served w/ fruit salad & toast **8.5**
- *Brunch Sandwich* two eggs, melted cheddar
crisp bacon on sourdough toast, aside fresh fruit salad **9**
- *Quesadilla* scrambled eggs, jack cheese, potatoes & sausage
wrapped in flour tortilla w/ side of green chili salsa **9.5**
- *Becker Eggs* scrambled eggs topped w/ Nova Salmon
multi grain toast & sliced tomatoes **13.5**
- *Eggs Benedict w/ Smoked Salmon or Bacon* toasted whole grain English muffin, Hollandaise, sauteed spinach **13.5**
- *Organic Roasted Turkey Hash* diced aromatic vegetables and bliss potatoes, topped w/ a baked egg **11**
- *Hacienda Eggs* two fried eggs, crispy tortilla, re-fried black beans, salsa, sour cream, queso fresca **9.5**
- *Tofu & Italian Spiced Soy Sausage Scramble*
(not vegan) w/ sauteed Swiss chard & roasted potatoes **8.75**

— Sandwiches, Salads, Entrees —

- *Lumbo Lump Crab Cake on Brioche Roll*
sandwich fixings, herb mayo, fruit salad **12.5**
- *Lump Crabmeat & Green Apple Salad*
lemon-mint dressing, greens, creamed avocado **12**
- *Cheeseburger* grass fed local beef, Amish cheddar, vegetables, Metro roll, pickle, french fries **10.5** w/
bacon add 1.0 (allow 20 mins to cook)

- *Turkey & Avocado Club* toasted sourdough, crisp bacon
Cajun mayo, lettuce, tomato, homemade potato crisps **10**
- *Lancaster County BLT* toasted sourdough
herb mayo, lettuce, tomato, french fries **9.5**
- *Hummus & Tapenade* grilled pita, tomatoes, cucumbers, lettuce, carrot salad w/ lemony yogurt dressing **8**
- *Chicken Enchiladas* w/ chipotle crema, mild salsa verde, avocado-tomato salsa, & queso fresco **9.5**
- *Mexican Hoagie* smoked turkey, citrus roasted peppers & onions, goat cheese, chipotle spread, lettuce in a flour tortilla **8.5**
- *Nova Salmon & Egg Salad* toasted bagel, tomatoes, lettuce, side cucumber & fennel salad, served open-faced **10.25**
- *Steak Fajita* lime & jalapeno marinated skirt steak, guacamole, salsa fresca, queso, sour cream, flour tortilla **10**
- *Grilled Yellowfin Tuna Salad* spinach, tomatoes, cucumber, tapenade, caesar dressing **11.5**

LUNCH MENU

served Tuesday-Friday 11:30am-3:00pm

— Appetizers —

- *Soup of the Season* **3/5.5**
- *Grilled Brie* pesto & baguette **6.75**
- *Hummus* w/ grilled flat bread & black olives **4.5**
- *Warm Tostados* w/ chunky avocado-tomato salsa **4.5**
- *Grilled Flour Quesadilla* w/ smoked Amish cheddar & salsa **5**
- *Trio of Spreads* w/ Baguette artichoke pesto, Tuscan white bean & olive tapenade **5.5**
- *Trio of Cheeses* our selection of cow, sheep & goat milk cheeses, fruit chutney, toasts **11.75**
- *Duck Trap Nova Salmon* dijon-rye toasts, caper cream cheese, sliced tomato, red onion **9.5**
- *Skillet Nachos* white corn tortillas, re-fried black beans, tomato chipotle salsa, jack cheese, sour cream **8.5**

— Salads —

- *FARMiCiA Salad* lettuces & garden vegetables, croutons, blue cheese dressing or herb vinaigrette on the side **5.5/9.5**
- *FARMiCaesar Salad* romaine, egg-free dressing, croutons, parmesan **5/9.5** w/ chicken add **2.5**
- *Crispy-Fried Corn Crusted Squid Salad* romaine, tomatoes, creamy chipotle-lime dressing **10.5**
- *Roasted Beets & Shaved Fennel Salad* citrus dressing, greens, feta **8.5**
- *Greek Salad* romaine, cucumber, tomatoes, sweet peppers, feta, red onion, olives **8.75**
- *Cobb Salad* grilled chicken, smoked bacon, tomatoes, avocado, hard-cooked egg, romaine, blue cheese dressing **10.75**
- *Jumbo Lump Crab Salad* julienne green apple, lettuces, toasted almonds, mint dressing & avocado mousse **12.5**
- *Grilled Tuna* romaine, tomatoes, cucumber, tapenade, caesar dressing **12**
- *French Lentil Salad* baked goat cheese, greens, sherry dressing **8.75**

— Sandwiches —

- *Grilled Chicken Breast* red onion, tomato, lettuce, pesto, brioche bun, french fries **9.75** add bacon **1**
- *Grilled Goat Cheese on Sourdough* pesto, tomato, garden lettuce salad **8.75**
- *Grilled Cheese Sandwich* Amish cheddar, tomato, multi-grain bread, fruit salad **7.75**
- *Grilled Angus Cheeseburger* Amish cheddar, vegetable fixings, Metro roll, french fries **10.5** add bacon **1.0**
- *Hummus & Tapenade* organic miche, tomatoes, cucumbers, lettuce, carrot salad w/ lemony yogurt dressing **8.5**
- *Vegetarian Burger* roasted eggplant & peppers, tomato relish, Tuscan bean spread, brioche bun, spinach salad **8.75**
- *Lancaster County BLT* toasted sourdough, herb mayo, lettuce, tomato, french fries **10.5**
- *Mexican Hoagie* smoked turkey, citrus roasted peppers & onions, goat cheese, chipotle spread, lettuces in a flour tortilla **9**
- *Soy Sausage on Baguette* (not vegan) roasted tomatoes, peppers & onions & melted cheese w/ side caesar salad **8.75**
- *Crab Cake on Brioche* sandwich fixings, herb mayo, fruit salad **12.75**
- *Nova Salmon & Egg Salad* multi-grain bread, tomatoes, lettuce, aside cucumber & fennel salad **10.25**
- *Turkey & Avocado Club* toasted sourdough, crisp bacon, mayo, lettuce, tomato, French fries **10.5**

— Entrees —

- *Pan Crisped St. Peter's Fish Filet* lemon butter, roasted potatoes, swiss chard **12.5**
- *Jumbo Shrimp & Linguini* asparagus, tomatoes, spring herbs, extra virgin lemon olive oil **12.5**
- *London Broil* herb mustard basted, green beans w/ caramelized onions, French fries **13**
- *Chicken Enchiladas* w/ chipotle crema & mild salsa verde, queso fresco, tomato-avocado salsa **9.75**
- *The Chef's Frittata* mesclun salad, walnuts, apples, creamy balsamic dressing **9**
- *Omelette* two organic eggs, fine herbs, goat cheese, garden lettuce salad, toast **9.5**
- *Egg White Omelette* **10.5**

— Sides —

- Fruit Salad, Roasted Potatoes, French fries, Mesclun Salad **2.5**



DINNER MENU

served Tuesday-Saturday Beginning at 5:30pm, Sundays at 5:00pm

— Appetizers —

- *Trio of Cheeses* our selection of cow, sheep and goat milk cheeses, fruit chutney, toasts **11.75**
- *Capellini & Sauteed Tofu* tomatoes, greens, toasted pine nuts, basil olive oil **9.5** with shrimp **14.0**
- *Nova Salmon* greens, beets, cucumber, red onion, creamy cracked pepper caper dressing **12.5**
- *Antipasto* white anchovies, Roma tomatoes, capers, grilled olives, marinated mushrooms, arugula **11**
- *Jumbo Lump Crab Cake* green goddess sauce, baby greens, potato sticks **13.5/25**
- *Masa-crusted Jumbo Shrimp* quick fried w/chunky avocado-tomato salsa **13**

- *Vietnamese Crispy-Fried Squid* sweet and hot tomato dipping sauce **9.5**
- *Soup of the Season* **7.0**

— Salads —

- *FARMiCiA Salad* lettuces & garden vegetables, croutons, blue cheese dressing or herb vinaigrette on the side **9**
- *Crabmeat & Asian Pear Salad* almonds, lemon-mint dressing, lettuces, creamed avocado **12.5**
- *Tuscan Grain Salad* organic spelt, chopped garden vegetables, lemon-basio vinaigrette, arugula, ricotta salata **8.5**
- *Bacon & Egg Salad* over easy organic egg, crisp Lancaster County bacon, spinach, warm mustard dressing **9.5**
- *Roasted Butternut Squash Salad* toasted walnuts, gorgonzola, sauteed chard, sherry vinaigrette **9**
- *Curry Roasted Pear* toasted pistachios, golden raisins, Feta, pomegranate dressing **9**
- *FARMiCaesar Salad* romaine, egg-free dressing, croutons, Parmigiano Reggiano **10**
- *Beet & Fennel Salad* fresh orange rosemary citronette, young greens, feta **8**
- *French Lentil Salad* baked goat cheese, greens, sherry dressing **8.5**

— Entrees —

meats, poultry & fish

- *10 Ounce Rib-eye* flame-grilled, chive mashed potatoes, sauteed greens & blue cheese butter **28**
- *London Broil* herb-mustard basted, cheddar potato gratin, green beans, mushroom glaze **24**
- *Grilled Angus Burger* Amish cheddar, smoked bacon, caramalized onions, vegetable fixings, French fries **15.5**
- *Boneless Pork Chop* honey-garlic grilled, buttermilk mashed potatoes, broccoli, Dijon sage sauce **19.5**
- *Meadow Run Chicken Breast* herb-roasted, pimpkin risotto, Swiss chard, roasted garlic balsamico **18**
- *Lamb Shank* red wine braised, creamy parmesan polenta, long cooked Tuscan kale, gremolata **22.5**
- *Duck Breast* crisped skin, sun-dried cherry glaze, native grains pilaf, sauteed sugar peas w/ sage **22**
- *Yellow Fin Tuna* lemon/olive oil grilled, green beans & red potatoes, tarragon-caper aioli **21.5**
- *Wild Alaskan Salmon* pan-crisped, roasted beets, lentils, Swiss chard, creamy herb sauce **25**
- *St. Peter's Fish* classic saute, lemon-thyme butter, pan roasted potatoes, sauteed spinach **18**

—Vegetarian & Vegan—

- *Roasted Eggplant Cannelloni* Italian grain & home-made ricotta filling, roasted tomato sauce, greens **16**
- *Mega Dose of Vegetables & Grains* served warm & cool on one plate, vegetarian or vegan **15**
- *Rosemary & Thyme Tofu* pan-roasted, braised white beans, broccoli, roasted garlic balsamico **15.5**
- *Pumpkin Risotto* sauteed wild mushroom, long cooked Tuscan kale, toasted pumpkin seeds & pumpkin oil **15**

—Sides—

- *Garden Vegetables, Mashed Potatoes, Roasted Vegetables, FARMiCiA Fries, Sauteed Greens, Native Grains Pilaf* **5**

FARMiCiA is dedicated to producing great-tasting food & beverages crafted from artisanal producers. This emphasis on local, seasonal ingredients is based on our support for sustainable agriculture & to the growing

demand for healthy, creative cuisine.
We would love to have you dine with us.

B.Y.O. WINE Every Night!

Pair your favorite wine with our farm-fresh cuisine any night. *BYO First 2 bottles no fee. Each additional bottle will incur a corkage fee of \$15.00*

- *FARMiCiA Restaurant also boasts a full bar, cocktail menu, and extensive wine list.*

DESSERT MENU

- *Classic Vanilla Bean Creme Brulee*
dark chocolate/hazelnut shortbread **6**
- *Coconut Custard Tart*
whipped vanilla cream & fudge sauce **6**
- *Orchard Fruit Crisp*
local apples, pears, & sun-dried cherries baked under brown sugar streusel w/vanilla bean ice cream **6**
- *Chocolate Layer Cake with Fudge Frosting*
vanilla bean ice cream **6**
- *Key Lime Tart*
baked in a Graham cracker crust w/ mango sauce & shipped vanilla cream **6**
- *Chocolate Pecan Pie*
chocolate fudge sauce and whipped vanilla cream **6**
- *FARMiCiA Sundae*
rich, moist dark chocolate brownie w/ your choice of ice cream, chopped pecans and whipped cream **6**
- *Trio of Cheeses*
our selection of cow, sheep & goat milk cheeses, fruit chutney, toasts **4.0 each/11.5 for three**
- *Ice Creams & Sorbets*
w/ freshly baked cookies **2/scoop**
- *Metropolitan Chocolate Chip or Oatmeal Raisin Cookie* **1.75**
- *Warm Chocolate Brownie* **2**

WINE LIST

*denotes wines made from organically grown grapes and/or biodynamic cultivation.

Please allow 10 minutes to chill white wines

B.Y.O. WINE Every Night!

Pair your favorite wine with our farm-fresh cuisine any night.

BYO First 2 bottles no fee. Each additional bottle will incur a corkage fee of \$15.00. Not available during special promotions and holidays.

Or choose from our extensive wine list...

— **Wine by the Glass** —

SPARKLING

Banear Prosecco

Veneto, Italy **8**

Black Oak Brut Cuvée

Woodbridge, California **7**

WHITE

Brampton Sauvignon Blanc

Western Cape, South Africa **8.5**

Diamond Oaks Chardonnay

Carneros, California **9**

Michel Lynch Sauvignon Blanc

Bordeaux, France **9**

Torrediluna Pinot Grigio

Rovere Della Luna, Italy **8.5**

Legado del Conde Albarino

Pontevedra, Spain **8.5**

Twisted River Riesling

Trier, Germany **8.5**

Lucien Albrecht Cuvee Balthazar Pinot Blanc

Alsace, France **8.5**

Fleur de California Chardonnay

Central Coast, California **8**

Robertson Chardonnay

Robertson, South Africa **8.5**

Remy Pannier Chardonnay

St Hilaire-St Florent, France **9**

Fuchs Gruner Veltliner

Glanz, Austria **8.5**

Crios Torrontes

Cafayate, Argentina **8.5**

RED

VMV Cotes du Ventoux Rose

Bedoin, France **8.5**

Grayson Cellars Cabernet Sauvignon
Paso Robles, California 9

Domaine Dupre Beaujolais
Rhone, France 8.5

Oriel Courant Cotes du Rhone
Gigondas, France 9

Baywood Cellars Tempranillo
Lodi, California 9

Castle Rock Pinot Noir
Mendocino, California 9

La Linda Finca Malbec
Mendoza, Argentina 9

MontGras Cabernet Sauvignon
Colchagua Valley, Chile 9

Cielo Merlot
Montorso Vincento, Italy 8.5

Victoria Street Syrah
Santa Maria, California 8.5

Tarrica Pinot Noir
Monterey, California 9

Glorioso Crianza Rioja
Rioja, Spain 9

San Fabiano Chianti
Tavarnelle, Italy 8.5

Peter Zimmer Pinot Nero
Cortina, Italy 9

— Antidotes —

Elation Tonic
peaches & prosecco 8.5

Relaxation Tonic
apricot, jujube, stoli vanil, pineapple juice 8.5

Clarity Tonic
plums, ginkgo, rum, grapefruit juice, soda 8.5

Deep Replenisher Tonic

berries, ginseng, vodka, o.j. & soda **8.5**

Resistance Tonic

lemon,herbs, honeysuckle, jack daniels, sweet vermouth **8.5**

Tonic Shots

2.0

— Cocktails —

Pomtini

pomegranate vodka, triple sec, lime and pom juices w/twist **9.5**

Chocolate Martini

vanilla vodka, godiva, white crème de cacao, bailey's **9.5**

Black Cherry Soda

black cherry vodka, cola, splash grenadine liquor **7.5**

Pimms Cup

Pimms, lemon lime soda, apple, orange, cucumber **8**

Applemelontini

watermelon and apple vodkas w/ apple pucker **8.5**

Champagne Napoleon

brut Cuvee, cointreau, orange juice **8.5**

Georgia Peach

vodka, peach schnapps, cointreau, lime juice **9**

Melon Bull

red bull, Bacardi Grand Melon, cranberry **9**

FARMitini

our signature martini made w/ your choice of grey goose vodka or tanqueray gin, served w/ an olive & onion **9.5**

Transfusion

vodka, grape juice, splash lemon-lime **7**

County Fair

vanilla vodka, lime, raspberry liquor **9**

Storm Cloud

spiced rum, ginger ale, lime **7.5**

Hacienda

FARMiCiA's own margarita **8.5**

— Red Wines —

Rose Wines

2005 Dry Rose, Vinavera Vineyard
Napa Valley, California **36**

2005 Rose du Pays, Frog's Leap
Napa Valley, California **31**

2003 Rosado, Vina Sardasol de Lagrima
Lerin, Spain **26**

2006 Rose, Domaines Corey Creek
Long Island, New York **28**

Rose, Routs Rouviere
Provence, France **25**

*2006 Cotes du Ventoux, LaVignerous du Mont-Ventoux**
Bedoin, France **27**

Pinot Noir

*2003 Pinot Noir, Chehalem 3 Vineyards**
Willamette Valley, Oregon **51**

2004 Pinot Noir, The Jibe
Marlborough, New Zealand **38**

2003 Pinot Noir, Copeland Creek Vineyards
Santa Rosa, California **64**

2005 Pinot Noir, Amity
Willamette Valley, Oregon **44**

2002 Pinot Noir, Marimar-Don Miguel's
Sebastopol, California **62**

2004 Pinot Noir, Baileyana Firepeak Vineyards
San Luis Obispo, California **56**

2005 Pinot Noir, Siduri
Willamette Valley, Oregon **42**

Syrah

2004 Syrah, "6th Sense" Michael & David Phillips
Graton, California **41**

2004 Syrah, *Le Pousseur, Bonny Doon Vineyard*
Santa Cruz, California **39**

2004 Syrah, *Dom. Combiere Crozes Hermitage**
Tain l' Hermitage, France **54**

2003 Syrah, *The Syrah, M. Cosantino*
Yountville, California **29**

Merlot

2004 Merlot, *Paul Hobbs La Garto*
Mendoza Valley, Argentina **39**

2001 Merlot, *Ventana Vineyards*
Monterey, California **38**

2002 Merlot, *Michel Lynch*
Bordeaux, France **42**

2003 Merlot, *Chalone Vineyard*
Monterey, California **45**

Zinfandel

2004 Zinfandel, *Starry Night*
Amador County, California **42**

2004 Zinfandel, *"Earthquake" Michael & David*
Lodi, California **66**

Cabernet Sauvignon

2004 Cabernet Sauvignon, *Daniel Gehrs*
Santa Ynez Valley, California **62**

2003 Cabernet, *Earthquake- Michael & David*
Lodi, California **66**

2003 Cabernet Sauvignon, *Louis M. Martini*
Sonoma County, California **25**

2003 Cabernet Sauvignon, *The Cab, M. Cosentino*
Yountville, California **29**

2001 Cabernet Sauvignon, *Mount Eden*
Saratoga, California **68**

2004 Cabernet, *Domaine de la Citadelle**
Menerbes, France **24**

2004 Cabernet Sauvignon, Robertson Winery
Robertson, South Africa **28**

Malbec

2003 Malbec, Laurel Glen Terra Rosa*
Mendoza, Argentina **24**

2005 Malbec, Don Miguel Gascón
Mendoza, Argentina **26**

Tempranillo

2003 Tempranillo, Ercavio
Toledo, Spain **28**

2004 Tempranillo, Tiberio
Burgos, Spain **25**

Sangiovese

2002 Sangiovese, Sant'Antimo Gea
Siena, Italy **40**

2002 Sangiovese, Mietz
Sonoma County, California **32**

Grenache

2003 Grenache, Trevor Jones Boots
Barossa Valley, Australia **32**

Chianti

2004 Chianti, San Fabiano Putto DOCG
Arezzo, Italy **26**

2000 Chianti, Tenuta Sant'Alfonso
Chianti, Italy **40**

2004 Chianti, Monticello DOCG
Pobbibonsi, Italy **24**

Shiraz

2003 Shiraz, Paringa
Clarendon, Australia **23**

2003 Shiraz, Lengs & Cooter "The Victor"
Belair, South Australia **38**

2004 Shiraz, Excelsior
Robertson, South Africa **23**

Other Red Varietals

2004 Chinon, Domaine Fabrice Gasnier Cuvee*
Cravant les Coteaux, France **54**

2004 Petite Sirah, "Earthquake" Michael & David
Lodi, California **65**

2004 Cotes Du Rhone, La Friande
Vinsobres, France **25**

2004 Domaine Galus Costières de Nîmes*
Rhône Valley-Neynes, France **28**

1999 Navarra, Vina Sardasol Reserva
Navarra, Spain **30**

2000 Salice Salentino, Masseria Le Baccanti
Puglia, Italy **28**

2004 Dolcetta d'Alba, Germano Ettore*
Serralunga D'Alba, Italy **35**

Red Blends

2000 Toscana Rossa, N'antia
Badia di Morrona, Tuscany, Italy **35**

2004 Meritage, Incognito, Michael & David
Lodi, California **38**

2003 Lodi Reds Zinfandel, Carigane, Petite Sirah
Graton, California **23**

2003 Pinotage, Robertson Winery
Robertson, South Africa **36**

2004 Grenache/ Shiraz/ Mourvedre, Marquee*
Melbourne, Australia **29**

2004 Cabernet/Syrah/Merlot: Ironberry
Margaret River, Western Australia **25**

2002 Red Barossa Blend, Hare's Chase
Barossa Valley, Australia **34**

2003 Super Tuscan, Badiola
Tuscany, Italy **35**

2002 Shiraz/ Grenache/Mourvedre
Canonbah Bridge, NSW Australia **35**

— Sparkling Wines —

NV Diebolt Vallois Brut Champagne
Champagne, France **35**

NV G.H. Mumm Carte Classique Extra Dry
Reims, France **53**

NV Moet & Chandon White Star
Epernay, France **55**

NV Charles de Fère Blanc de Blancs Brut
Fère-en Tardenois, France **24**

NV Nino Franco Prosecco Rustico
Valdobbiadene, Italy **28**

Moet & Chandon, White Star
Epernay, FR **65**

Charles de Fere Blanc de Blancs_
Fere-en Tardenois, FR **52**
h2. — White Wines —

Chardonnay

2005 Chardonnay, Dreyer Sonoma
Sonoma, California **22**

2005 Chardonnay, Vignoble Guillaume
Charcenne, France **32**

2002 Chardonnay, Mount Eden Vineyards
Saratoga, California **39**

2004 Chardonnay, the Chard, M. Cosentino
Yountville, California **28**

2002 Chardonnay, Copeland Creek Vineyards
Sonoma, California **38**

2004 Chardonnay, Robertson Winery
Robertson, South Africa **34**

2003 Chardonnay, Raymond Reserve
Napa Valley, California **36**

2004 Chardonnay, Aquinas
Napa Valley, California **25**

Sauvignon Blanc

2005 Sauvignon Blanc, White Oak
Healdsburg, California **32**

2005 Sauvignon Blanc, Warwick Estate
Simonsber-Stellenbosch, South Africa **38**

2003 Sauvignon Blanc, Quivira
Dry Creek Valley, California **36**

2004 Sauvignon Blanc, Ventana
Monterey, California **28**

2004 Sauvignon Blanc, Michel Lynch
Bordeaux, France **34**

2004 Sauvignon Blanc, Shaw and Smith
Adelaide Hills, Australia **35**

2005 Sauvignon Blanc, Dashwood
Marlborough, New Zealand **32**

2004 Sauvignon Blanc, Tuatara
Nelson, New Zealand **19**

Riesling

2003 Riesling, Zilliken Butterfly
Mosel Saar Ruwer, Germany **40**

2004 Riesling, Leasingham Magnus
Clare Valley, Australia **25**

2005 Riesling, Marquee*
Melbourne, Australia **27**

2005 Riesling, Chateau Ste. Michelle
Columbia Valley, Washington **39**

2004 Riesling, Falkner Winery
Temecula Valley, California **34**

2005 Riesling, Two Princes, Schloss Wallhausen
Rhein, Germany **22**

2005 Riesling "Late Harvest" Twisted River
Trier, Germany **28**

Pinot Grigio

2004 Pinot Grigio, Mosby

Santa Barbara County, California **23**

2005 Pinot Grigio, Della Scala

Della Venezia, Italy **21**

2005 Pinot Grigio, Anime

Venezie, Italy **26**

Other White Varietals

2002 Chenin Blanc, Foxen

Santa Barbara County, California **36**

2003 Gewürtztraminer, Airlie

Willamette Valley, Oregon **26**

2003 Gewürtztraminer, Dr. Frank*

Finger Lakes, New York **38**

2004 Pinot Gris, Rex Hill Vineyards

Newberg, Oregon **37**

2002 Semillon, The Willows Vineyard

Marlborough, New Zealand **39**

2004 Chablis, Joseph Drouhin, Dom. de Vaudon

Chablis, France **48**

2005 Viognier, Incognito- Michael & David

Lodi, California **38**

2004 Viognier, Jean-Luc Colombo " La Violette"

Pays d'Oc, France **29**

2003 Gruner Veltliner, Kartausser

Wachu-Osterreich, Austria **32**

2003 Vouvray, La Craie*

Vouvray, France **33**

2003 Pinot Blanc, Cuvee Les Amours "Hugel"

Alsace, France **38**

2004 Albarino, Granbazán Ambar*

Galacia, Spain **48**

2004 Marqués de Cáceres Blanco

Rioja, Spain **24**

2004 Tocai Friuliano, Cantarutti
Grave, Italy **23**

2004 Frascati, Donnardea
Frascati, Italy **22**

2004 Orvieto Classico, Rocca delle Macie*
Chianti, Italy **25**

White blends

2005 Chardonnay/Sauvignon Blanc, CMS White
Columbia Valley, Washington **32**

2005 Viognier/Chardonnay, High Altitude
Agrelo, Argentina **21**

2005 Riesling/Chardonnay, Leapfrogmilch
Frog's Leap, Napa Valley, California **36**

2005 Château Turcaud 'Entre-deux-Mers'
Bordeaux, France **28**

2004 Tuscan Bianco Solitario
Chianti, Italy **24**

2004 Satinela, Marqués de Cáceres (semi-sweet)
Rioja, Spain **24**



Breakfast served Tuesday-Friday 8:00am-11:30am Saturday and Sunday 8:30am-10:30am

- *Granola w/ milk or soy milk* **3.95**
- *Granola w/ yogurt* **4.35**
- *Bagel plain or seeded* **.75**
- *Toasted Bagel w/ cream cheese* **add .75**

w/ salmon-dill cream cheese **3.25**

- *Toast w/ berry spread & butter* **2**
- *Freshly Baked Danish, Croissants, Muffins, & Scones* priced accordingly & they go fast!
- *Oatmeal w/ brown sugar & butter* **3.5**
- *The Chef's Frittata* **7** add salad or seasonal fruit **1.5**
- *Two Organic Eggs any style w/ toast* **5.5** add bacon **3**

- *Omelette* choose from herbs & goat cheese; amish cheddar & bacon; feta, roasted peppers, & onions; or smoked turkey & swiss all served w/ toast **8** add bacon **3** add seasonal fruit **2.5**
- *Becker Eggs* scrambles eggs topped w/ Nova salmon, aside multi grain toast & sliced tomatoes **9.5**
- *Soy Sausage Scramble* Italian soy sausage, scrambled eggs, roasted peppers, feta & toasted pita **7.5**

Breakfast Sandwiches

- *Bacon, Egg, & Cheddar* bacon, two eggs & melted Amish cheddar on sourdough toast **6**
- *Toasted Bagel & Sliced Nova* avocado, cream cheese, tomato & red onion **8**
- *BLT & E* toasted sourdough bread, herb mayo, lettuce & tomato, Lancaster County bacon & fried egg **8**
- *Burrito* country pork sausage, scrambled eggs, jack cheese, salsa **7**

Sides

- Fruit Salad, Roasted Potatoes, Garden Salad **2.5**
- Applewood Smoked Bacon, Country Pork Sausage **3**
- Nova Salmon, Country Ham, Soy Sausage(not vegan) **4**