

brunch

take home a TFY
original!

THE FRONT YARD VALLEY VERDE 8
a little California-kick to add to your
favorite dish!



bites

DEVILED EGGS WITH CANDIED BACON ^{gf} 9

FRUIT AND BERRY BOWL ^{gf} 11

ONION SOUP 9

ciabatta crouton, parmesan cream

GREEN GARBANZO HUMMUS 9

FRESH MARKET VEGGIE CRUDITÉ ^{gf} 9

something special

SHORT RIB HASH* 20

poached eggs, crumpet, caramelized sweet potato,
bell peppers, onion, fresnos, fresh herbs

HOT CHICKEN BISCUIT 17

fried mary's farm chicken thigh, buttermilk biscuit,
house B + B pickles, fingerling potato salad

AVOCADO TOAST 15

yuzu, heirloom tomato, breakfast radish, cucumber, petite greens
ADD FRIED EGG* +3

NUTELLA STUFFED FRENCH TOAST 15

brioche, nutella mascarpone mousse,
sliced banana and strawberry

TFY GRANOLA ^{gf} 12

stonyfield fruit or plain greek yogurt,
seasonal berries, honey

eggs n' such

OPEN FACE STEAK AND EGGS* 27

two fried eggs, grilled brioche, rucola,
ricotta salata, mushroom, charred tomato

CARNITAS BENNY* 18

two poached eggs, smoked and slow roasted carnitas,
baby spinach, jalapeno hollandaise

HUEVOS RANCHEROS* ^{gf} 18

fried eggs, avocado, corn tortilla, cotija,
black bean, chorizo, roasted chipotle salsa

CALI EGG WHITE SCRAMBLE* 18

grilled chicken, wilted spinach, avocado fresh mozzarella,
cherry tomatoes, grilled ciabatta

SHRIMP N' GRITS* 21

white cheddar grits, poached egg, bacon piperade, fresnos

fresh from LA's pressed juicery

GREENS - kale, spinach, parsley, cucumber, celery, lemon 10

CITRUS - pineapple, apple, lemon, mint 10

ROOTS - beet, ginger, apple, lemon 10

An automatic gratuity of 18% will be
added to parties of 6 or more

Due to California's continuing drought, water will be
available upon request only.
We source local and sustainable ingredients when available.

leafy decisions

CHOP SHOP ^{gf} 15

marinated artichokes, cherry tomatoes, red onion, nicoise olives, with romaine lettuce,
smoked white cheddar, salami, toasted pistachios, red wine vinaigrette
+ chicken 7 + skirt steak* 14

KALE CAESAR* 13

baby kale, caper, cured egg yolk, mini croutons,
garlic-parmesan dressing
+ chicken 7 + skirt steak* 14

CRAB SALAD ^{gf} 23

blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce,
honey ginger vinaigrette

tried and true

Choice of side salad or adobo fries

BREAKFAST ROYALE WITH CHEESE* 20

ground short rib burger, fried egg, potato bun, white cheddar, secret sauce,
house pickles

SOCAL CHICKEN SANDWICH 18

whole wheat bun, grilled chicken, smashed avocado, bacon, roasted cherry tomatoes,
russian dressing, adobo french fries

PORTABELLA PRESS 15

whole wheat kaiser bun, grilled portabella, roasted onion, roasted tomato, roasted
pepper, arugula, gruyere, sun dried tomato pesto

flatbreads

WILD MUSHROOM FLATBREAD* 19

roasted mushrooms, white sauce, truffle cheese, crispy egg, leeks

CHORIZO AND BURRATA FLATBREAD* 19

fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON FLATBREAD* 18

avocado, pickled red onion, caper, white sauce
ADD FRIED EGG* +3

happy endings (or beginnings)

WILDBERRY POP TARTS 8

classic frosting, rainbow sprinkles

CINNAMON CARDAMOM BEIGNETS 8

local honey, raspberry preserves

BANANA BREAD 8

pecan, mascarpone, bruleed banana

^{gf} indicates gluten-free options

* 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.

mixes

BRUNCHIN' MARY | 14

titos vodka, homemade spiced bloody mary mix

GARLAND 1972 | 17

bacardi 8 rum, aperol, fresh citrus juices, myers dark rum float

CRANKY J | 17

malfy gin con limone, st. germaine, hand-pressed lemon juice, sage and mumm float

STRAWBERRY FIELDS | 16

nat kidder vodka, strawberries, basil, fresh citrus juices, strawberry-balsamic honey, up & well chilled

MAPLE IN THE RYE | 17

fig-infused elijah craig rye, maple, nocello

LA PIÑELA | 18

flecha azul reposado, licor 43, pineapple, lime

SUMMER IN THE VALLEY | 17

vida puebla mezcal or bacardi 8 rum, fresh watermelon juice, muddled strawberries and cucumber, lime

CUCUMBER PRESS | 15

bombay sapphire gin, lime juice, cilantro, cucumber, st. germaine liqueur

BLACKBERRY SAGE SHRUB | 15

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

HOLY SMOKES | 15

ilegal mezcal, madagascar vanilla, agave, thai chili

WAKE UP CALL | 16

titos vodka, evil bean coffee liqueur, city bean cold brew, house-made vanilla syrup

PEACH OLD FASHIONED | 17

peach-infused angel's envy, lemon juice, peach syrup, peach and lemon bitters

mocktails

BEEEEEE YOURSELF | 9

lavender, lemon, honey, sparkling water

THE REFRESHER | 9

cucumber, lemon-lime, ginger, sparkling water

JUANITO MOJITO | 9

pineapple, lime, agave, ginger, mint, blackberry, sparkling water

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

FIGUEROA MTN | SANTA BARBARA CITRUS | 7

MOTHER EARTH | CREAM ALE | 6

SOCAL VIBES CO | 16OZ SEASONAL CIDER | 11

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

SIERRA NEVADA | PALE ALE | 6

KARL STRAUSS RED TROLLEY | RED ALE | 6

BALLAST POINT SCULPIN | IPA | 7

STONE DELICIOUS | HAZY IPA | 7

DRAFTS

ROTATING TAP

ask your server for the current draft!

PAPERBACK BREWING | SEASONAL | 8

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8

ENEGREN SCHONER TAG | HEFEWEIZEN | 8

FULLER BODIED BEERS

8ONE8 GRAVITY HILL | BELGIAN TRIPEL | 8

KNEE DEEP BREAKING BUD | IPA | 8

ALESMITH NUT BROWN | BROWN ALE | 8

brunching ...

TFY NOHO PALOMA PITCHER* | 28

mumm bubbles, patron silver, mommenpop grapefruit, lime, soda

TFY MIMOSA PITCHER* | 28

mumm bubbles, brandy, oj, apricot, bitters

TFY SUNSHINE SPRITZ PITCHER* | 28

mumm bubbles, st. germaine, club soda, orange zest

**available beginning at 11:00am with entrée purchase during brunch.*

wines

SPARKLING

MUMM BRUT | Napa | 13 | 52 btl

LAETITIA BRUT ROSÉ | Arroyo Grande | 17 | 68 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO | San Benito | 14 | 56 btl

EMMOLO, SAUVIGNON BLANC | Napa | 12 | 48 btl

STAGS LEAP, SAUVIGNON BLANC | Napa | 19 | 76 btl

SEA SUN, CHARDONNAY | Fairfield | 9 | 36 btl

MER SOLEIL RESERVE, CHARDONNAY

| Monterey County | 15 | 60 btl

FESS PARKER, RIESLING | Santa Barbara | 12 | 48 btl

WENTE, ROSÉ | CA | 13 | 52 btl

FLOWERS, ROSÉ | Sonoma | 17 | 68 btl

RED

CHERRY PIE, PINOT NOIR | Tri-County | 12 | 48 btl

FRANK FAMILY, PINOT NOIR | Carneros | 22 | 88 btl

STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 btl

CHARLES KRUG, MERLOT | Napa | 16 | 64 btl

CAYMUS-SUISUN "WALKING FOOL", BLEND

| Suisun Valley | 17 | 68 btl

DAOU, CAB SAUV | Paso Robles | 16 | 64 btl

ROBERT MONDAVI, CAB SAUV | Napa | 23 | 92 btl

*JUSTIN "ISOSCELES," BLEND | Paso Robles | 30 | 120 btl

*CAYMUS, CAB SAUV 2022 | Napa | 34 | 187 btl (1 L)

*preserved by the Coravin Wine System



let's celebrate!

From the Garland Family Vineyard in Santa Ynez, CA...

Sky Ranch Rosé & Orange Wine

30/bottle

Enjoy Orange Wine and Rosé all Day with \$30 bottles from

11AM-4PM when you dine at The Front Yard! Just know, snoozing, hollering,

tottering loitering and any other questionable behavior won't be allowed. Now

kick back and relax!