

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 ^{ef} 7

FRUIT AND BERRY BOWL ^{ef} 11

ROASTED CORN BISQUE ^{ef} 8

GREEN GARBANZO HUMMUS 8

EGGPLANT MOUSSE 10

FRESH MARKET VEGGIE CRUDITÉ 9

something special

SHORT RIB HASH* 18

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

HOT CHICKEN BISCUIT 17

fried marys 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* +2

NUTELLA STUFFED FRENCH TOAST 15

brioche, nutella mascarpone mousse, sliced banana and strawberry

TFY GRANOLA ^{ef} 12

stonyfield fruit or plain greek yogurt, seasonal berries, honey

eggs n' such

OPEN FACE STEAK AND EGGS* 25

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

CARNITAS BENNY* 16

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

HUEVOS RANCHEROS* ^{ef} 16

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

CALI EGG WHITE SCRAMBLE* 17

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

SHRIMP N' GRITS* 19

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 ^{ef} 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 ^{ef} 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* 19

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

VEGETARIAN 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* 17

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

CHORIZO AND BURRATA FLATBREAD* 17

fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON FLATBREAD* 18

avocado, pickled red onion, caper, white sauce
ADD FRIED EGG* +2

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

^{ef} 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.

050424

mixes

GARLAND 1972 | 16

plantation 3 stars rum, aperol, fresh citrus juices, myers dark rum float

CRANKY J | 16

nolet's gin, st. germaine, hand-pressed lemon juice, sage and champagne float

STRAWBERRY FIELDS | 15

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

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber, st. germaine

LA PIÑELA | 17

tequila chamucos añejo, licor 43, pineapple, lime

VALLEY SUNRISE | 16

vida mezcal, aperol, blood orange purée, tajin rim

BLACKBERRY SAGE SHRUB | 14

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

HOLY SMOKES | 14

el silencio mezcal, madagascar vanilla, agave, thai chili

WAKE UP CALL | 15

kettle one vodka, nola coffee liqueur, city bean espresso, house-made vanilla syrup

ROSEMARY OLD FASHIONED | 16

uncle nearest 1884 whiskey, rosemary simple syrup, walnut bitters, smoke

mocktails

BEEEE YOURSELF | 9

lavender, lemon, honey, sparkling water

THE REFRESHER | 9

cucumber, lemon-lime, ginger, sparkling water

brunching ...

BLOODY MARY* | 9

vodka, homemade spiced mix

TFY MIMOSA PITCHER* | 28

bubbles, brandy, oj, apricot, bitters

TFY SUNSHINE SPRITZ PITCHER* | 28

bubbles, st. germaine, club soda, orange zest

ROSE ALL DAY*, ERRYDAY | 30/bottle

MODERN TIMES COLD BREW | 7

**available beginning at 11:00am with purchase of an entrée during brunch at The Front Yard! Just know, snoozing, hollering, tottering, loitering and any other questionable behavior won't be allowed and you may be cut off. Now kick back and relax!*

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6

FIGUEROA MTN | SANTA BARBARA CITRUS | 7

MOTHER EARTH | CREAM ALE | 6

ACE | SEASONAL CIDER | 6

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 TANGERINE EXPRESS | 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

THE BRUERY MISCHIEF | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 8

ALESMITH NUT BROWN | BROWN ALE | 8

AMASS BOTANICAL HARD SELTZERS

FAERIE FIZZ | jasmine, cardamom, raspberry | 7

SUN SIGN | mandarin, vanilla, oak | 7

SURFER ROSSO | hibiscus, ginger, turmeric | 7

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

JUSTIN, SAUVIGNON BLANC | Paso Robles | 11 | 44 btl

GROTH, SAUVIGNON BLANC | Napa | 17 | 68 btl

SEA SUN, CHARDONNAY | Fairfield | 9 | 36 btl

MER SOLEIL RESERVE, CHARDONNAY | Monterey County | 15 | 60 btl

SALDO, CHENIN BLANC | Oakville | 15 | 60 btl

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

WENTE, ROSÉ | CA | 13 | 52 btl

RED

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

BELLE GLOS "LAS ALTURAS", PINOT NOIR |

Santa Lucia Highlands | 19 | 76 btl

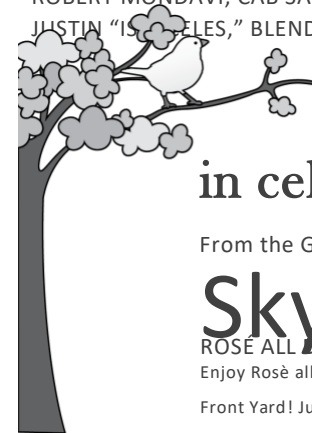
STOLPMAN, SYRAH | Ballard Canyon | 17 | 68 btl

CHARLES KRUG, MERLOT | Napa | 16 | 64 btl

FIRESTONE, CAB SAUV | Paso Robles | 12 | 48 btl

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

JUSTIN "ISOTOPES," BLEND | Paso Robles | 26 | 104 btl



in celebration of 50 years ...

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

Sky Ranch Rosé

ROSE ALL DAY, ERRYDAY | 30/bottle

Enjoy 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!

looking for something special?

just ask your server for our curated list
of california wines!