



## breakfast (7AM–11AM)

### EGG DISHES

egg whites add \$3

#### TFY EGGS BENNY 16

two poached eggs, braised short rib, baby spinach, english muffin chimichurri, hollandaise

#### NOHO OMELET 15

pecanwood smoked bacon, avocado, goat cheese fingerling potatoes, choice of toast

#### AMERICAN 14

two farm eggs, pecanwood smoked bacon or sausage fingerling potatoes, choice of toast

### SOMETHING SPECIAL

#### NUTELLA FRENCH TOAST 14

brioche, nutella mascarpone mousse, seasonal fruit

#### LEMON RICOTTA PANCAKES 14

macerated raspberries, honey whipped cream, maple syrup

#### EGG SANDWICH 15

freshly baked english muffin, prosciutto, gruyere smashed avocado, tomato, arugula

### FRUITS & GRAINS

#### STEEL-CUT BUTTERMILK OATMEAL 12

dried apples, cinnamon roasted almonds brown sugar, choice of milk

#### TFY GRANOLA 13

stonyfield strawberry or plain greek yogurt with fresh berries

#### SEASONAL FRUIT BOWL 12

melons, pineapple, berries

### SIDES

#### PECANWOOD SMOKED BACON, CHICKEN SAUSAGE

FINGERLING POTATOES 6

#### COUNTRY WHITE, WHEAT, SOURDOUGH, ENGLISH MUFFIN

BAGEL, YOGURT 4

**PLEASE CALL THE FRONT YARD *TO-GO* AT EXT. 7285 TO PLACE YOUR ORDER**

## all day dining (11AM–9PM)

### TO START

#### GREEN GARBANZO HUMMUS 12

chive flat bread, fresh and roasted veggies

#### SMOKED BEELER'S PORK QUESADILLA 13

queso chihuahua, charred tomatillo, radish salad

#### TODAY'S SOUP 8

#### PEPPERONI AND MARKET PEPPERS FLATBREAD 15

all natural pepperoni, roasted peppers, red sauce

#### MARGHERITA FLATBREAD 13

fresh mozzarella, basil, red sauce

### SALADS

#### KALE CHICKEN CAESAR 17

tuscan kale, grilled chicken, caper, cured egg yolk, mini croutons garlic-parmesan dressing

#### BABY GREENS 11

local greens, chef's garden vegetables, house vinaigrette

#### CHOP SHOP 17

marinated artichokes, cherry tomatoes, red onions and nicoise olives with romaine lettuce, smoked white cheddar, salami, toasted pistachios, red wine vinaigrette

### MAINS

ALL SANDWICHES INCLUDE YOUR CHOICE OF FRIES OR SALAD

#### ROYALE WITH CHEESE 16

ground short rib burger, potato bun, white cheddar, secret sauce

#### MARY'S CHICKEN CLUB 16

whole wheat bun, jalapeno lime aioli, arugula, tomato, avocado, pecan wood-smoked bacon

#### VEGETARIAN PORTABELLA BURGER 14

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

#### BLACKENED SHRIMP TACOS 19

pineapple pico de gallo, avocado crema, cabbage

#### CHICKEN TENDERS AND FRIES 15

#### SKIRT STEAK FRITES 19 (available until 5:30pm)

chimichurri, adobo fries

### AVAILABLE 5:30PM–9PM:

The following are prepared with seasonal garnishes the same as served at The Front Yard.

#### FLAT IRON STEAK FRITES 29

#### MARY'S ALL NATURAL HALF CHICKEN 28

#### BRAISED SHORT RIB 29

#### TAGLIATELLE BOLOGNESE 26

#### FISH OF THE DAY 32



## libations

More wines by the glass, full bar, & wines by the bottle available upon request, please ask your friendly Front Yard *To-Go* server.

### CALIFORNIA WINES BY THE GLASS/BOTTLE

MUMM BRUT SPARKLING | NAPA 13/52

SWANSON PINOT GRIGIO | SAN BENITO 13/52

JUSTIN SAUVIGNON BLANC | PASO ROBLES 12/48

LANDMARK CHARDONNAY | SONOMA 16/64

WENTE ROSÉ | CA 14/56

HIGHER GROUND PINOT NOIR | RUSSIAN RIVER 13/52

AV VINEYARDS SYRAH | ALEXANDER VALLEY 13/52

CHARLES KRUG | NAPA VALLEY 14/56

SLOW PRESS CABERNET SAUVIGNON | PASO ROBLES 13/52

### CALIFORNIA WINES BY THE HALF BOTTLE

ROEDERER ESTATE BRUT SPARKLING | ANDERSON VALLEY 26

DRY CREEK SAUVIGNON BLANC | DRY CREEK VALLEY 19

AU BON CLIMAT CHARDONNAY | SANTA BARBARA 25

J PINOT NOIR | SONOMA, MONTEREY, SANTA BARBARA 29

STARMONT CABERNET SAUVIGNON | NAPA VALLEY 27

### CALIFORNIA BEER

BEACHWOOD BREWING HAYABUSA | LAGER 7

MOTHER EARTH | VANILLA CREAM ALE 7

ACE PINEAPPLE | CIDER 7

MISSION | AMBER ALE 7

BALLAST POINT SCULPIN | IPA 7

NORTH COAST PRANQSTER | BELGIAN 8

DRAKE'S 1500 | PALE ALE 8

STONE TANGERINE EXPRESS | IPA 8

## fresh juices

ORANGE, GRAPEFRUIT, APPLE, CRANBERRY, PINEAPPLE 6

## from LA's pressed juicery

#### GREENS 10

kale, spinach, parsley, apple, cucumber, celery, lemon

#### CITRUS 10

pineapple, apple, lemon, mint

#### ROOTS 10

beet, ginger, apple, lemon

## coffee and tea

COFFEE/DECAF 4

HOT TEA 4

LATTE/CAPPUCCINO 5

MOCHA 5

MODERN TIMES NITRO COLD BREW 8

ESPRESSO 4

EXTRA SHOT 2

HOT CHOCOLATE 4

## desserts

BROWNIE OR COOKIE 5

ICE CREAM OR SORBET 7

CHEF'S FEATURE 9