

brunch

THE FRONT YARD

not to be missed...

WILDBERRY POP TARTS 5

classic frosting, rainbow sprinkles

CINNAMON CARDAMOM BIEGNETS 6

local honey, raspberry preserves

BANANA BREAD 6

pecan, mascarpone, brûléed banana



bites

CHORIZO DEVEILED EGGS 5

GREEN GARBANZO HUMMUS 7

FRUIT AND BERRY BOWL 7

POTATO AND LEEK SOUP 8

something special

SHRIMP AND SWEET POTATO HASH 17

poached egg, bacon, 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 14

yuzu, heirloom tomato, breakfast radish,
cucumber, petite greens

ADD FRIED EGG +2

NUTELLA STUFFED FRENCH TOAST 14

brioche, nutella mascarpone mousse, sliced banana and
strawberry

TFY GRANOLA 12

strawberry stonyfield or plain greek yogurt,
seasonal berries, honey

eggs n' such

OPEN FACE STEAK AND EGGS 17

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

TFY BENNY 15

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

HUEVOS RANCHEROS 16

eggs, avocado, corn tortilla
cotija, black bean, chorizo, salsa verde

BAKED EGGS 14

roasted tomato sauce, chorizo, fingerlings, onion bell
pepper, grilled rustic bread

SMOKED BEELER'S PORK TAMALES 14

sofrito puree, fried egg, salsa verde, crema, cotija

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

leafy decisions

CHOP SHOP 14

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

KALE CAESAR 12

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

THAI TOWN SHRIMP 17

green papaya, jicama, thai bird chili vinaigrette, soba noodle, peanut

tried and true

Choice of side salad or adobo fries

BREAKFAST ROYALE WITH CHEESE 16

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

MARY'S CHICKEN CLUB 14

toasted whole wheat bread, bacon, avocado, marinated tomato,
baby arugula, roasted garlic aioli

VEGETARIAN PORTABELLA BURGER 13

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

flatbreads

WILD MUSHROOM FLATBREAD 15

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

CHORIZO AND BURRATA FLATBREAD 15

fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON FLATBREAD 15

avocado, pickled red onion, caper, white sauce

sides

pecan-wood smoked bacon, chicken sausage, fingerling potatoes 5

country white, wheat, english muffin, yogurt, bagel 3

12% Taxable Service Charge will be added to all food and beverage, 15% on parties of 8 or more.

We are proud to provide a living wage for all our associates here at The Front Yard. Our menu and service charge policy reflect this. Thank you so much for your patronage and support.

100% of the service charge gets paid to our front-of-house service staff. Additional gratuities for outstanding service are welcome and appreciated.

cocktails

mixes

CRANKY J | 14

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

ALOE VERDE | 12

blanco tequila, el silencio mescal, chateau aloe liqueur, basil, arugula

MAI TAI | 12

selvarey light rum, black magic rum, citrus juices, orgeat syrup, ferrand dry curacao

STRAWBERRY FIELDS | 11

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

CUCUMBER PRESS | 13

bulldog gin, lime juice, cilantro, cucumber, combier pamplemousse

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

BLACKBERRY SAGE SHRUB | 13

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

brunching ...

THE BLOODY MARY | 5

vodka, homemade spiced and smoked mix

BOTTOMLESS* TFY MIMOSA | 17

bubbles, brandy, oj, apricot bitter truth

*Enjoy bottomless mimosas with your entrée when you brunch at The Front Yard! Just know champagne showers, snoozing, loitering and any other questionable behavior won't be allowed. Now kick back and relax!

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

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MOTHER EARTH | CREAM ALE | 6

ACE PINEAPPLE | CIDER | 6

21ST AMENDMENT | WATERMELON WHEAT | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7

MISSION | AMBER ALE | 6

DRAKE'S 1500 | PALE ALE | 7

LAGUNITAS | IPA | 6

STONE RUINATION | DOUBLE IPA | 7

DRAFTS

LIGHTER BODIED BEERS

SIERRA NEVADA KELLERWEISS |

HEFEWEIZEN | 8

BEAR REPUBLIC DOUBLE AUGHT | PILSNER | 8

FULLER BODIED BEERS

PORT BREWING WIPEOUT | IPA | 8

KNEE DEEP BREWING CITRA | XPA | 8

NORTH COAST LE MERLE | BELGIAN ALE | 8

MISSION DARK SEAS | IMPERIAL STOUT | 8

wines

SPARKLING

MUMM BRUT | Napa | 12

SCHARFENBERGER ROSE | North Coast | 16

WHITE AND PINK

10 SPAN, PINOT GRIS | Monterrey | 9 | 36 btl.

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

EMMOLO, SAUVIGNON BLANC | Napa | 13 | 52 btl.

LIGHT HORSE, CHARDONNAY | CA | 10 | 39 btl.

LANDMARK, CHARDONNAY | Sonoma | 15 | 60 btl.

FESS PARKER, REISLING | Santa Barbara | 12 | 48 btl.

WENTE, ROSÉ | CA | 13 | 48 btl.

RED

HIGHER GROUND, PINOT NOIR | Central Coast | 12 | 48 btl.

PATZ & HALL, PINOT NOIR, | Central Coast | 18 | 67 btl.

ALEXANDER VALLEY VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl.

FRANCISCAN ESTATE, MERLOT | North Coast | 12 | 48 btl.

WHIPLASH MALBEC | Paso Robles | 13 | 52 btl.

SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 btl.

JAMIESON, CAB SAUV | Napa | 20 | 80 btl.

CHAPPELLET MOUNTAIN CUVÉE | Napa | 18 | 72 btl.

