

lunch

THE FRONT YARD

not to be missed...

CHIVE FLAT BREAD 4

Cultured chimichurri butter

WHITE CHEDDAR GRIT CAKES 10

bacon jam, pickled fresno



bites

CHORIZO DEVILED EGGS 5

WOOD OVEN ROASTED OLIVES 6

TASTE OF TODAY'S SOUP 4

CHARRED SHISHITO PEPPERS 7

bottarga, shoyu, lemon

starters

TUNA TARTARE 17

big eye tuna, ginger vinaigrette, thai chili, cucumber
plantains

SMOKED BEELER'S PORK QUESADILLA 12

queso chihuahua, charred tomatillo

CARMELIZED BRUSSEL SPROUTS 10

chili, crushed peanuts, lime, fish sauce, yuzu

GREEN GARBANZO HUMMUS 11

chive flatbread, fresh and roasted veggies,

TODAY'S SOUP 7

flatbreads

ZOE'S PEPPERONI AND MARKET PEPPER 14

all natural pepperoni, suzie's peppers, basil, red sauce

VALLEY 101 14

house sriracha, crispy chicken, carrots, celery,
bacon, ricotta salata

MARGHERITA 12

the classic, tomato sauce, mozzarella and basil

WILD MUSHROOM 14

roasted mushrooms, truffle cheese, white sauce, leeks

PEACH AND PROSCIUTTO 16

gruyere, caramelized onions, white sauce, port
reduction

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.

15% Taxable Service Charge will be added to all food and beverage, 18% 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.

salads

+ chicken 5 + skirt steak 6 + thai shrimp 8

KALE CAESAR 13

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

ANCIENT GRAINS 13

farro, red quinoa, yellow beet, tuscan kale greens, butternut squash, pomegranate

CHOP SHOP 14

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

THAI TOWN SHRIMP 17

papaya, jicama, thai bird chili vinaigrette, vermicelli noodles, peanuts

STEAK SALAD 19

skirt steak, baby spinach with moody blue cheese, mushrooms, cherry tomatoes, red onion, avocado red vinaigrette

CRAB SALAD 21

tiny herbs, california olive oil, radish, blood orange vinaigrette

plates

sandwiches and tacos come with choice of side salad or adobo fries

TFY PATTY MELT 16

ground short rib burger, toasted rye, chili aioli, caramelized onions, gruyere cheese

ROYALE WITH CHEESE 15

ground short rib burger, potato bun, white cheddar, secret sauce, house pickles **ADD FRIED EGG+2**

TANDOORI GRILLED CHICKEN SANDWICH 15

toasted whole wheat bun, prosciutto, smashed avocado, tomato, baby arugula, roasted garlic aioli

"K-TOWN" SHORT RIB TACOS 16

honey carrot slaw, peanuts, pickled chilies, cilantro

VEGETARIAN PORTABELLA BURGER 14

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

CHICKEN PAILLARD 17

white wine lemon sauce, cherry tomatoes, feta, arugula

ARUGULA PESTO TALIATELLE 15

asparagus, toasted pine nuts, shaved manchego

PASTRAMI SANDWICH 16

house cured pastrami, dijon slaw, marble rye

sweets

One for here and/or one for the road

SHARABLE BROWNIE or BIG CHOCOLATE CHIP COOKIE 4 (ea)

SCOOP OF ICE CREAM OR SORBET 4

BUTTERSCOTCH PUDDING 5

mixes

CRANKY J | 14

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

STRAWBERRY FIELDS | 11

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

OLD FASHIONED ENVY | 13

angel's envy, coriander spiced syrup, bitters

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

CUCUMBER PRESS | 13

bulldog gin, lime juice, cilantro, cucumber, st. germain liqueur

LOBBY BOY | 12

grey goose le melon, peach de vigne, peach puree, mint

HOLY SMOKES | 13

el silencio mezcal, madagascar vanilla, agave, thai chili

PINK NEGRONI | 12

plymouth gin, lillet, aperol, lemon

BLACKBERRY SAGE SHRUB | 12

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

something special

ROSÉ ALL DAY, ERRYDAY | 20

*Enjoy Rosè All Day with your entrée 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!

11AM – 3PM DAILY

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BALLAST POINT | LAGER | 6

MOTHER EARTH | CREAM ALE | 6

HIGH OR HELL WATERMELON | WHEAT | 6

ACE PINEAPPLE | CIDER | 6

FULLER BODY BEERS

BALLAST POINT | MANGO EVEN KEEL | 6

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

NORTH COAST SCRIMSHAW | PILSNER | 8

SIERRA NEVADA KELLERWEISS | HEFE | 8

N.C. PASSION FRUIT-PEACH | WEISSE | 8

FULLER BODIED BEERS

LOST ABBEY LOST & FOUND | BELGIAN ALE | 8

KNEE DEEP BREAKING BUD | IPA | 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.

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

IMAGERY, CHARDONNAY | CA | 9 | 36 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 | 72 btl.

A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 btl.

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

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

MT. VEEDER, CAB SAUV | Napa | 20 | 80 btl.

CHAPPELLET MOUNTAIN CUVÉE | Napa | 18 | 72 btl.