

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 DEVILED EGGS 5

GREEN GARBANZO HUMMUS 7

FRUIT AND BERRY BOWL 7

ROASTED TOMATO 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 13
brioche, nutella mascarpone mousse, sliced banana

TFY GRANOLA 12
strawberry stonyfield or plain greek yogurt,
seasonal berries, honey

SMOKED BEELER'S PORK TAMALES 14
sofrito puree, fried egg, salsa verde, crema, cotija

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 pork belly,
baby spinach, meyer lemon hollandaise

HUEVOS RANCHEROS 16
eggs, avocado, corn tortilla
cotija, black bean, chorizo, salsa verde

MARKET SKILLET 14
parsnip, onion, potato, bloomsdale spinach,
pasilla, mushrooms, white cheddar, fried egg

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

CHICKEN CHOP SHOP 16

grilled chicken breast, romaine lettuce, quinoa, golden beets, avocado,
grilled artichoke, tomato, smoked white cheddar, bacon, 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 9 grain bread, bacon, avocado, marinated tomato,
baby arugula, meyer lemon aioli

VEGETARIAN PORTABELLA BURGER 13

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

flatbreads

FETA AND BROCCOLINI FLATBREAD 14

chili flake, garlic, crispy egg, red sauce

CHORIZO AND BURRATA FLATBREAD 15

fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON AND ARUGULA FLATBREAD 15

avocado, pickled red onion, caper, white sauce

sides

apple 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

LOBBY BOY | 12

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

LA PIÑELA | 13

don felix añejo, licor 43, pineapple, lime

BLACKBERRY SAGE SHRUB | 12

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

brunching...

THE BLOODY MARY | 5

vodka, homemade spiced and smoked mix

BOTTOMLESS* TFY MIMOSA | 15

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

BALLAST POINT | MANGO EVEN KEEL | 6

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 | 8

HEFEWEIZEN | 8

PIZZA PORT | PILSNER | 8

FULLER BODIED BEERS

PORT BREWING WIPEOUT | IPA | 8

KNEE DEEP BREWING CITRA | XPA | 8

KNEE DEEP BREWING STOUTELLA | 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

MACMURRAY, PINOT NOIR | Russian River | 14 | 56 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.

CONCRETE, ZINFANDEL | Lodi | 11 | 44 btl.

