

# FARMHOUSE KITCHEN

THAI CUISINE

## กินเล่น STARTERS

<b>FH Crispy Rolls</b>	<b>12.95</b>
Homemade crispy egg roll skin with Mung bean noodles, Black pepper, carrot, cabbage. Served with peanut sauce	
<b>Samosa</b>	<b>12.5</b>
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce	
<b>Thai Fish Cakes</b>	<b>12.95</b>
White fish, fresh kaffir lime, red curry paste, sliced long bean, chili, Cucumber, peanut relish	
<b>Farmhouse Wings (GF Option Available)</b>	<b>17.95</b>
Crispy organic whole wings, fish sauce, tamarind pineapple glazed	
<b>“Sai Oua” Northern Thai Sausage (GF)</b>	<b>12</b>
Homemade delicious grilled Pork sausage, fine herbs & spices	
<b>Neua Num Tok Rolls</b>	<b>18.25</b>
Grilled Snake River Farm <i>Wagyu Beef</i> wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette	
<b>Ahi Scoops (GF Option Available)</b>	<b>16.95</b>
Pan-seared sesame crusted Ahi tuna, cucumber, seaweed salad, dill, Lemongrass, chili lime	
<i>*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*</i>	
<b>“Mieng Kum Kung”</b>	<b>16.5</b>
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & <u>peanuts</u> , tamarind reduction	
<b>Par Dip Fresh Tuna (GF Option Available)</b>	<b>16.95</b>
Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips	
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<b>Crispy Calamari</b>	<b>16.75</b>
Curry battered squid, spicy pepper, cilantro lime vinaigrette	

## ต้ม SOUP

Choice of Tofu/ Veg. Organic Chicken +2 Prawns +4.5 Seafood +6.5

<b>Tom Kha (GF)</b>	<b>9/ 18</b>
Coconut soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and long coriander	
<b>Tom Zapp Beef</b>	<b>19.75</b>
Herbal beef stewed in <b>SPICY!!</b> & Sour broth, roasted rice, galangal, Kaffir lime leaves, lemongrass, bean sprouts, broccoli and Long coriander – <i>Country style**</i>	

## ยำ SALAD

<b>Papaya Salad (GF)</b>	<b>16</b>
<b>SPICY!!</b> Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. Dressing choices: Classic (Dried Shrimps and <u>peanuts</u> ). Salted Crab or Fermented fish (+1) Add \$4 for grilled Tiger prawns	
<b>Herbal Rice Salad</b>	<b>16.95</b>
Bangkok style. Toasted coconut, <u>peanuts</u> , shredded green mango, Crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, <u>Dried shrimps</u> with tamarind dressing. Mix and enjoy!	
<b>Larb (GF)</b>	<b>16.95</b>
<b>SPICY!!</b> Salad, cucumber, dill, shallot, green onion, cilantro And roasted rice served with fresh Asian herbs.	
<u>Minced Pork/ Chicken</u>	
<u>Wagyu Beef +4 Prawns +4.5 Combination Seafood+6.5</u>	

## พิเศษ SPECIAL

<b>“Run Juan” Seafood Sizzling (GF Option Available)</b>	<b>29.95</b>
Assorted Seafood; white fish, calamari, shrimps, scallops. Sautéed in Homemade <b>SPICY!!</b> Curry paste, basil, onion, bell pepper, jalapenos. Served with blue flower rice	
<b>Crab Fried Rice (GF)</b>	<b>31.75</b>
Jumbo lump crab meat, cage free egg, onion, tomato, cilantro Wrapped twice cooked rice in lotus leave. Served with bone broth Add \$2 for <b>SPICY!!</b> Version (No Return)	
<b>Grilled River Prawns Pad Thai</b>	<b>29.95</b>
Fresh Thin rice noodles, cage free egg, bean sprouts, chive, shallot, <u>Peanuts</u> , crispy wontons and Thai Seafood Sauce (Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)	
<b>Kai Yang, Som Tum (Limited) (GF)</b>	<b>28.95</b>
Famous Vichian-Buri -- Half Mary's organic BBQ chicken Marinated in soy sauce, coriander seed and garlic. Served with papaya salad ( <u>peanut and dried shrimps</u> ) Sticky rice & roasted rice sauce	
<b>“Seau Rhong Haii”</b>	<b>33.75</b>
Grilled Snake River Farm Wagyu Flank Steak, Grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice	
<b>Kang Kua Prawns (GF Option Available)</b>	<b>27.25</b>
One of a kind Southern curry made with <b>SPICY!!</b> Fresh red turmeric Roots sprinkled with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue flower rice	
<b>Kai Sam Ros</b>	<b>27.5</b>
Crunchy chicken in tamarind pineapple glazed, water chestnut, Onion, cashew nuts, bell pepper & bonito flakes. Served in fresh pineapple and blue flower rice <b>** Vegetarian version available upon request **</b>	
<b>Hat Yai Fried Chicken</b>	<b>27.95</b>
Thai Southern style. Mary's Organic Chicken breast, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice	
<b>Panang Neua</b>	<b>34.95</b>
Slow braised bone in Short Rib in a Panang curry, Grilled broccolini, bell pepper, onion and fried basil. Blue rice <i>*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.</i>	
<b>ก๋วยเตี๋ยว NOODLE SOUP</b>	
<b>Tofu Noodle Soup (GF)</b>	<b>16.95</b>
Fresh rice noodles, vegetable broth, organic firm tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
<b>Chicken Noodle Soup (GF)</b>	<b>17.95</b>
<b>SPICY!!</b> Organic chicken, rice noodles, bean sprouts, cilantro, Green onion, fried shallots and house pork fat garlic oil	
<b>24 Hours Beef Noodle Soup</b>	<b>28.95</b>
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharrone garlic oil	
<b>แกง CURRY</b>	
Choice of: Veg/ Tofu Organic Chicken/ Pork +2 Wagyu Beef +4 Vegan Meat +3 House Crispy Pork Belly +6.5 Prawns +4.5 Combination Seafood +6.5	
<b>Red Curry;</b> bell pepper, zucchini, bamboo shoots, basil	<b>16.75</b>
<b>Green Curry;</b> grilled eggplant, bell pepper, bamboo, basil	<b>16.75</b>
<b>Yellow Curry;</b> potato, onion and crispy shallot over roti bread	<b>17.75</b>
<b>Panang Curry;</b> bell pepper, basil, crispy potato	<b>17.75</b>

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We use Mary's Organic Chicken, All-Natural Pork, Beef & Local Organic Tofu

# จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +2  
 Vegan Meat +3 Wagyu Beef +4 Add Fried Egg +2  
 House Crispy Pork Belly +6.5 Prawns +4.5 Combination Seafood +6.5

<b>Thai Fried Rice (GF Option Available)</b>	<b>16.25</b>
Cage free egg, onion, tomato, green onion, cilantro	
<b>Pad Ka Pow (GF Option Available)</b>	<b>17.25</b>
Thai basil, garlic, fresh chili, bell pepper	
<b>Pad Thai</b>	<b>17.25</b>
Thin rice noodles, firm tofu, cage free egg, bean sprouts, Chive, shallot, <u>peanuts</u>	
<b>Pad See You (GF Option Available)</b>	<b>17.25</b>
Flat rice noodles, cage free egg, carrot, broccoli	
<b>Pad Kee Mow (GF Option Available)</b>	<b>17.25</b>
<b>SPICY!!</b> Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	

# ผักผัก SIDE VEG.

<b>Chili Cabbage (GF Option Available)</b>	<b>11.75</b>
Garlic, Thai chili, fermented bean sauce	
<b>Pad Ka Nha (GF Option Available)</b>	<b>12.75</b>
Asian broccoli, garlic, Thai chili	
<b>Spicy Eggplant (GF Option Available)</b>	<b>12.75</b>
Bell pepper, garlic, basil, Thai chili	

## SIDE

Jasmine rice	3.5	Bone Broth	4
Brown rice	3.5	Cucumber salad	5
Sticky rice	3.5	Steamed veg.	5
Crispy roti	3	Peanut sauce	5
Steamed noodle	4		

<b>Kid's Menu</b>	<b>11</b>
<i>Under the age of 8</i>	
Fried Chicken over white rice	
Flat Rice Noodle w/ egg and broccoli	

# เครื่องดื่ม BEVERAGES

<b>Coke / Diet / Sprite</b>	<b>3</b>
<b>Sparkling Water 500ML</b>	<b>5</b>
<b>Homemade Soda:</b>	<b>5</b>
<b>Anchan Limeade</b> <i>blue flower</i>	
<b>Tamarind Shrub</b>	
<b>Iced Tea</b> <i>unsweetened</i>	<b>5</b>
<b>Classic Thai Tea</b> <i>shaved ice</i>	<b>5</b>
<b>Whole Young Coconut</b>	<b>7</b>
<b>Espresso</b>	<b>4</b>
<b>Americano</b>	<b>4</b>
<b>Cappuccino / Latte</b>	<b>5</b>
<b>Honey Milk Lavender</b>	<b>5</b>
<b>Ginger Milk Tea</b> <i>spicy ginger root, brown sugar, calendula</i>	<b>5</b>
<b>Coconut Cream Latte</b> <i>chai tea, sweet toasted coconut</i>	<b>6</b>

*We serve organic coffee and tea. We use dark roast, locally roasted beans for coffee. Substitute organic soy milk +0.50*

## Tea \$5

- Taiwan Tea – Oolong, Mao Jian jasmine
- Green Tea – Genmaicha, toasted brown rice
- Black Tea – Earl Grey, bergamot
- Earth Tea – Fresh ginger & lemongrass, honey
- Flower Tea – Chamomile, lavender
- Fresh Leaf Tea – Fresh mint

<b>Sticky Rice Puerh, Yunan</b>	<b>6.5</b>
Premium ripe sticky rice puerh tea scented with Glutinous rice herb "Nuo Mi Xiang" smooth, earthy and very pleasant	
*Can be steep in multiple times <i>Limited</i>	

20% gratuity included for parties of 6 or more. 3 Credit Cards Max/Table OR additional charges may apply. Prices are subject to change without notice.  
 Corkage fee: \$25/bottle first two (750ML). Third bottle onwards \$35/bottle (750ML)  
 Carry-in dessert fee: \$2.5/person  
 Two hours per seating as a courtesy to later reservations.  
 Not responsible for lost or damaged articles or feelings.

# เบียร์ BEER

<b>Lager, Singha Thai</b>	<b>7</b>
<b>Saigon Street Beer, "54"</b> Asian Brothers Brewing	<b>7</b>
<b>IPA, Lao Jungle</b> Asian Brothers Brewing	<b>8</b>
<b>Pilsner, Scrimshaw</b> Fort Bragg, CA	<b>8</b>
<b>IPA, Maui</b> Hawaii	<b>8</b>
<b>Hefeweissen, Weihenstephaner</b> Germany	<b>8</b>
<b>Double Hazy IPA, Almanac</b> SF	<b>9</b>
<b>Sour/ Tripel, Victory 'sour monkey'</b> PA	<b>9</b>
<b>Coconut Porter, Maui</b> Hawaii	<b>9</b>
<b>Strawberry Weiss, Fruli</b> Belgium fruit beer	<b>11</b>
<b>Aventinus, Schneider</b> Germany (500ml) dark	<b>12</b>
<b>Gingergrass, Golden State Cider</b> Sebastopol, CA	<b>8</b>

## ----- COCKTAIL & ETC

<b>Elderflower Spritzer</b>	<b>12</b>
Austrian Elderflower. Cava. Citrus. Thai Rose Bitters	
<b>Thai-Chelada</b>	<b>11</b>
Singha Lager. Spicy Valentina. House Soy Sauce. Citrus. Umami Salt Rim	
<b>Coconut Island</b>	<b>13</b>
Carpano Antica Vermouth. Dolin Blanc. Coconut Cream. Lemongrass. Lemon	
<b>Mama-San</b>	<b>12</b>
Unfiltered Sake. Zweigelt Red Wine. Lemongrass. Lemon. Orange Bitters	

<b>Kick Boxing Bowl</b>	<b>39/ 38oz</b>
Brut, "Sato" unfiltered rice wine, passion fruit, lychee, umami chili salt, served in Handmade Ratchaburi Bowl	
<i>IN CELEBRATION OF A FULLMOON PARTY IN THAILAND- - DISCO LIGHT IS ADDED</i>	

# ไวน์ WINE

## ASK FOR OUR COMPLETE WINE LIST

<b>Brut Cuvee Rose, Collin</b> Cremant de Limoux, France.	<b>13/ 60</b>
<i>75%Chardonnayt 15% Chenin Blanc 10% Pinot Noir.</i>	
Very Elegant. Fresh Strawberries & Red Currants. Crisp, Mineral and Aromatic	
<b>CAVA Reserva, Mont Marcal</b> Spain	<b>11/ 50</b>
Pure, Crisp, Gleaming Acidity, Tropical Bouquet	
<b>Vermentino, Antonella Corda</b> Sardinia, Italy	<b>13/ 60</b>
Elegant. Fragrant. Lemon Blossoms. Orange. Camphor. Long Finish	
<b>Sauvignon Blanc, Lamothe de Haux</b> Loire Valley, France 2017	<b>13/ 60</b>
Fresh Floral. Rich & Fruity. Tropical. Spicy Herbal Notes	
<b>Riesling Kabinett, Schlossbockelheimer</b> Germany 2017	<b>12/ 55</b>
Lightly Sweet & Tart. Green Apple, Lemon, Peach & Honey	
<b>Chinon Blanc, Pascal Lambert 2010</b> France 2010	<b>15/ 70</b>
Nutty. Savory. Dry Finish. Guava. Orange Marmalade. Honeysuckle. Hay	
<b>Aratas Chardonnay</b> Cameros, CA 2016	<b>16/ 75</b>
Fresh Grass. Apple. Vanilla. Hint of Pepper & French Oak	
<b>Rose, Union Sacre</b> San Luis Obispo County 2018	<b>13/ 60</b>
<i>70%Sangiovese 30% Pinot Noir</i>	
Dry. Zippy. Aromatic. Early Season Strawberries. Honeydew	
<b>Pinot Noir, The Fabliest</b> CA 2017	<b>14/ 65</b>
Fun & Fresh. Crunchy. Cranberries & Raspberries. Gentle Spice	
<b>Cabernet Sauvignon, Poe 'Ultraviolet'</b> Napa 2016	<b>13/ 60</b>
Round. Bordeaux-Like Earthiness. Velvety. Blueberry. Plum. Violet Petal	
<b>Barbera d' Alba Virna 2016</b> Piedmont, Italy	<b>13/ 60</b>
Beautiful. Dry. Intense Aroma. Ripe Cherry & Blackberries. Fine Tannin	
<b>Zinfandel, Portalupi</b> Amador County, CA 2016	<b>16/ 75</b>
Shake Ridge Ranch. Exceptionally Made. Opulence. Juicy Dark Berry. Cola Rich Mouthfeel	

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## OUR STORY

Farmhouse Kitchen was born in San Francisco on November 19, 2015, with Michelin Bib Gourmand honored from 2016 - Today. We are Thai Food New Generation focusing on bringing adventurous, bold flavor of traditional and non-traditional dishes.

Chef/owner Kasem Pop Saengsawang is originally from Loei, a country side near Laos border, but spent most of his adulthood in Bangkok. Chef attributes his passion for food to his daily trips to the local market with his grandma.

To experience a Thai meal, we suggest ordering as family style or for sharing. This is the best way to experience our menu.

Do not be shy to ask for condiment tray to spice up your life!!