brunch

THE FRONT YARD

Staving Home is SO 2020!

From a sunny staycation or brunch with bubbly, to celebrations on a larger scale, The Garland and The Front Yard are back and ready to make 2021 a year to remember! With catering from The Front Yard, we're waiting to make your dream event a reality!



DEVILED EGGS WITH CANDIED BACON of 7

FRUIT AND BERRY BOWL of 11

ROASTED HEIRLOOM TOMATO SOUP of 8

GREEN GARBANZO HUMMUS 12

something special

SHORT RIB HASH* 18

poached eggs, crumpet, 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

vuzu, 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 of 12

stonyfield fruit or plain greek yogurt, seasonal berries, honey

eggs n' such

OPEN FACE STEAK AND EGGS* 18

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

PASTRAMI BENNY* 16

two poached eggs, house-cured pastrami, baby spinach, dijon hollandaise

HUEVOS RANCHEROS* 9f 16

fried eggs, avocado, corn tortilla, cotija, black bean, chorizo, roasted chipotle salsa

BAKED EGGS* 14

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

SHRIMP N' GRITS* 19

white cheddar grits, poached egg, bacon piperade, fresnos

fresh from LA's pressed juicery

GREENS - kale, spinach, parsley, apple, cucumber, celery, lemon 9

CITRUS - pineapple, apple, lemon, mint 9

ROOTS - beet, ginger, apple, lemon 9

An automatic gratuity of 18% will be added to parties of 8 or more

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

leafy decisions

CHOP SHOP of 15

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

+ chicken 6 + skirt steak* 12

KALE CAESAR* 12

baby kale, caper, cured egg yolk, mini croutons,

garlic-parmesan dressing

+ chicken 6 + skirt steak* 12

CRAB SALAD of 21

blue crab, baby bell peppers, cucumber, radish, papaya, butter lettuce, honey ginger vinaigrette

tried and true

Choice of side salad or adobo fries

BREAKFAST ROYALE WITH CHEESE* 18

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

SOCAL CHICKEN SANDWICH 17

whole wheat bun, grilled chicken, smashed avocado, bacon, roasted cherry tomatoes, russian dressing, adobo french fries

VEGETARIAN PORTABELLA PRESS 14

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

flatbreads

WILD MUSHROOM FLATBREAD* 17

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

CHORIZO AND BURRATA FLATBREAD* 17

fresnos, roasted cherry tomatoes, poached egg, red onion

SMOKED SALMON FLATBREAD 18

avocado, pickled red onion, caper, white sauce

happy endings (or beginnings)

WILDBERRY POP TARTS 7

classic frosting, rainbow sprinkles

CINNAMON CARDAMOM BEIGNETS 7

local honey, raspberry preserves

BANANA BREAD 7

pecan, mascarpone, bruleed banana

gf indicates gluten-free options

* 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.

mixes

SONORA LOMA | 12

made with 314 huellas plata bacanora, tequila's smokier sonoran cousin, grapefruit, lime, charred jalapeno syrup

SAY ALOE TO MY LITTLE FRIEND | 12 plantation 3 stars rum, aloe simple, citrus, prickly pear

STRAWBERRY FIELDS | 13

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

CUCUMBER PRESS | 14

bulldog gin, lime juice, cilantro, cucumber, st. germaine

LA PIÑELA | 15

tequila chamucos añejo, licor 43, pineapple, lime

BLACKBERRY SAGE SHRUB | 13

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

mocktails

BEEEEE YOURSELF | 8 lavender, lemon, honey, sparkling water THE REFRESHER | 8 cucumber, lemon-lime, ginger, sparkling water

brunching ...

BLOODY MARY* | 9 vodka, homemade spiced mix TFY MIMOSA PITCHER* | 24 bubbles, brandy, oj, apricot, bitters ROSE ALL DAY*, ERRYDAY | 20 MODERN TIMES COLD BREW | 7

*available beginning at 11:00am with purchase of an entrée during brunch at The Front Yard! Just know, snoozing, hollering, tottering, loitering and any other questionable behavior won't be allowed and you may be cut off. Now kick back and relax!

beers

BOTTLES AND CANS

LIGHTER BODIED BEERS

BEACHWOOD HAYABUSA | LAGER | 6 MOTHER EARTH | CREAM ALE | 6 ACE | SEASONAL CIDER | 6

FULLER BODY BEERS

NORTH COAST PRANQSTER | BELGIAN | 7
BELCHING BEAVER | MANGO IPA | 6
SIERRA NEVADA | PALE ALE | 6
KARL STRAUSS RED TROLLEY | RED ALE | 6
BALLAST POINT SCULPIN | IPA | 7
STONE TANGERINE EXPRESS | IPA | 7
HIGH WATER | CAMPFIRE STOUT (16 oz.) | 9

DRAFTS

ROTATING TAP

ask your server for the current draft!
PAPERBACK BREWING | SEASONAL | 8

LIGHTER BODIED BEERS

NORTH COAST SCRIMSHAW | PILSNER | 8 ENEGREN SCHONER TAG | HEFEWEIZEN | 8

FULLER BODIED BEERS

THE BRUERY MISCHIEF | BELGIAN ALE | 8
KNEE DEEP BREAKING BUD | IPA | 8
ALESMITH NUT BROWN | BROWN ALE | 8

wines

SPARKLING

MUMM BRUT | Napa | 12 | 48 btl SCHARFFENBERGER ROSÉ | North Coast | 16 | 72 btl

WHITE AND PINK

SWANSON, PINOT GRIGIO I San Benito I 12 I 48 btl JUSTIN, SAUVIGNON BLANC I Paso Robles I 11 I 44 btl GROTH, SAUVIGNON BLANC I Napa I 13 I 52 btl IMAGERY, CHARDONNAY I CA I 9 I 36 btl LANDMARK, CHARDONNAY I Sonoma I 15 I 60 btl FESS PARKER, RIESLING I Santa Barbara I 12 I 48 btl WENTE, ROSÉ I CA I 13 I 52 btl

RED

CHALK HILL, PINOT NOIR | Sonoma Coast | 14 | 56 bt|
BELLE GLOS "LAS ALTURAS", PINOT NOIR | S. L. Highlands | 19 | 76 bt|
A V VINEYARDS, SYRAH | Alexander Valley | 12 | 48 bt|
CHARLES KRUG, MERLOT | Napa | 13 | 52 bt|
SLOW PRESS, CAB SAUV | Paso Robles | 12 | 48 bt|
MT. VEEDER, CAB SAUV | Napa | 21 | 84 bt|
JUSTIN "ISOSCELES," BLEND | Paso Robles | 25 | 100 bt|

looking for something special?

just ask your server for our curated list of california wines!