Lunch & Supper

From Our Kettle - S5
Beer Cheese Broccoli Soup [V]
Irish Stout Elk Chili
Soup of the Day

To Share

Cast Iron Bread Smoky Creamed Butter, Seasonal Preserves [V] S7
Green Chile Pepperjack Cornbread House Made Cornbread, Jalapeno Blueberry Jam, Honey Butter [V] S7
Beet Hummus Garbanzo, Beet, Horseradish, Lemon. Served With Heirloom Carrots & Pita Bread [V] S10
Candied Walnut Goat Cheese Dip Whipped Herb Goat Cheese, Candied Walnuts, Nutmeg Honey, Yeast Roll Crostinis [V] S10
House-Smoked Chicken Wings Brined in Avalanche Ale, Tossed in Spicy Honey Garlic Buffalo OR Traditional Buffalo Sauce, Horseradish Blue Cheese, Celery S10
Bacon, Beets, & Brussels Pork Belly Lardons, Golden Beets, Roasted Brussels, Goat Cheese, Parsnip Chips, Mango Mosaic Honey Peppercorn Sauce S10
Meat & Cheese Board Artisan Cheeses, Handcrafted Meats, Preserves, Sharp Agave Wheat Mustard, Demi Baguette - feeds 2 S10

Garden & Fields

Farm Salad Arcadian Greens, Marinated Vine-Ripe Cucumber, Chef’s Veggies, Smoked Cheddar Cheese, Buttermilk Ranch [GF] [V] S8
Simple Caesar Romaine Hearts, Aged Pecorino, Croutons S8
Fried Chicken Salad Buttermilk Fried Chicken Breast, Arcadian Greens, Heirloom Tomato, Smoked Cheddar, Red Onion, Bacon, Buttermilk Ranch Dressing S13
Taco Salad Romaine Hearts, Cherry Tomatoes, Ground Beef, Black Beans, Red Onions, Smoked Cheddar, Black Olives, Chipotle French Dressing, House Made Tortilla Chips * [GF] S13
Power Bowl Organic Kale, Organic Arugula, Quinoa, Pistachios, Cucumber, Crispy Garbanzos, Dried Cranberry, Green Goddess Dressing (Served Chilled) [GF] [V] S13

ADD-ONS: GRILLED CHICKEN (6) • TENDER STEAK* (8) • GRILLED SALMON* (6) • 1/3 RACK OF RIBS (12)

SUBSTITUTE ANY DRESSING: FARMHOUSE CAESAR, BUTTERMILK RANCH, HONEY BALSAMIC VINAIGRETTE, BLUE CHEESE, CHIPOTLE FRENCH DRESSING, GREEN GODDESS

Dinner Bell

Fish & Chips Pacific Cod, Avalanche Ale Batter, Malt Vinegar Tartar Sauce S16
Country Chicken Plate All Natural Crispy Smoked 1/2 Chicken, Bacon-Onion Wilted Spinach, Mashed Potatoes, Peppercorn Gravy S18
Cajun Risotto Salmon Pan Seared Salmon, Holy Trinity Risotto, Cajun Parmesan Broth, Green Onion* [GF] S19
Bangers & Mash II Porcellino Avalanche Ale Smoked Cheddar Sausages, Mashed Potatoes, English Peas, Bacon Mustard Brown Gravy S16
Farm House Ribeye 12oz Ribeye, Irish Stout Mushroom Demi-Glace, Grilled White Onion, Gruyere Cheese, Mashed Potatoes, Broccolini* S31

Vegetable Gratin Smoked Gouda Gratin, Rainbow Cauliflower, Brussels, Sweet Potatoes, Bread Crumbs [V] S13
Hunter’s Pie Elk Stew, Corn, Yellow Onion, Carrots, Peas, Vanilla Porter Gravy, Potato Au Gratin, Gruyere Cheese S16
Farm House Beef & Bacon Meatloaf Smashed Red Potatoes, Crispy Brussels Sprouts, Mushroom Gravy, Crispy Fried Onions S15
Chicken Bacon Ranch Mac and Cheese Elbow Noodles, Grilled Chicken, Bacon Lardons, Parmesan Swiss Fondue S15
471 BBQ Plate Smoked [McDonald Family Farms] St. Louis Style Ribs, Smoked Andouille, House Baked Beans, Smoky Brussels Sprout Slaw S18
**Sandwiches**

- Brewer’s BLT: Bacon, Chef’s Lettuce, Hothouse Tomato, Avocado Puree, Creamy Mustard Aioli, Egg Pan Loaf $11
- Low & Slow Pulled Pork: Breckenridge Brewery Hop Peak BBQ Sauce, Smoky Brussels Sprout Slaw, Potato Roll $12
- Farm House Beef & Cheddar: Shaved Ribeye, House Made Avalanche Beer Cheese Sauce, Jalapeno Aioli, Tobacco Onions* $15
- Chicken Salad Sandwich: Roasted Chicken, Mayo, Cranberry, Almond, Apples, Agave Wheat Mustard, Lettuce, Tomato, Onion, Wheat Pullman $12
- Spicy Chili-Rubbed Chicken Sandwich: Tabasco Bacon, Pepperjack Cheese, Avocado Ranch, Potato Roll, Chef’s Lettuce, Hothouse Tomato, Red Onion, & House-Made Pickles On Side $14
- Spinach Artichoke Burger: Colorado All Natural Beef, House Made Spinach Artichoke Spread, Arugula, Farm House Roll* $14

MAKE YOUR SANDWICH VEGETARIAN WITH AN IMPOSSIBLE BURGER PATTY $2

**Little Farmers**

- Mini Meatloaf: Mashed Potatoes, Broccoli $6
- Ham & Cheese: American Cheese, Toasted Brioche, Farm House Chips $6
- Peanut Butter and Farm House Jelly Sandwich: Sliced Fresh Fruit with Yogurt $6
- Corn Dog: Farm House Chips, Garden Salad, Ranch Dressing $6
- Spaghetti: Marinara or Butter Sauce, Garlic Bread $6

**Non-Alcoholic Drinks**

- Teakoe Tea
- Coda Coffee
- Hot Chocolate with House-Made Marshmallow
- Coke Products

**Thanks to our local vendors**

- Mountain Man Micro Farms
- Breadworks
- Honey Smoked Salmon Co
- Danny Cash Hot Sauce
- Jumpin’ Good Goat Dairy
- McDonald Family Farms
- Polidori Sausage
- Il Porcellino Salumi
- Farm House Chef’s Garden
  (Take a peek out back!)

**Our [Farm] House is Your House**

At the Farm House, we want you to feel right at home. Each dish and beer is hand-crafted right here to satisfy your cravings and wet your whistle. We do our best to try to accommodate special requests, so be sure to share with your servers any dietary restrictions, celebrations, likes & dislikes. Every visit here should be exactly what you were looking for so that you want to come back again and again... just like home.

**Be the First to Know!**

Text BeerNFood to 28748 to join the Breckenridge Brewery First Responders group. First Responders are first on the scene to enjoy events and taste new beers as they’re tapped at our Farm House.

*Some items may be served raw or undercooked based on your specifications, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Stay Connected with Us! There’s So Much More To Come!