

- Vegetarian [V]
- Gluten-Free [GF]

Lunch & Supper



From Our Kettle - \$5

- Tomato Bisque [V]
- Pork Green Chile
- Soup of the Day

To Share

- Cast Iron Bread** Smoky Creamed Butter, Seasonal Preserves [V] \$7
- Green Chile Pepperjack Cornbread** House Made Cornbread, Jalapeno Blueberry Jam, Honey Butter [V] \$7
- Roasted Leek Beer Cheese Dip** Breckenridge Irish Stout Beer Cheese, Roasted Leeks, Breckenridge Lager Blanched Pretzels [V] \$9
- Blistered Shishito Peppers & Heirloom Carrots** Butternut Squash, Jumpin' Good Goat Feta Cheese, Espresso Irish Stout Gastrique, Black Salt [V] \$11
- House Smoked Chicken Wings** Spicy Honey Garlic Buffalo OR Traditional Buffalo Sauce, Horseradish Bleu Cheese, Celery \$10
- Peanut Butter & Jelly Meatballs** Bacon and Beef Meatballs, Chipotle Peanut Butter, Jalapeno Berry Jam \$8
- Meat & Cheese Board** Artisan Cheeses, Handcrafted Meats, Preserves, Sharp Agave Mustard, Demi Baguette - *feeds 2* \$18

Garden & Fields IT IS OUR PLEASURE TO SUBSTITUTE ANY DRESSING

- Nice Little Farm Salad** Arcadian Greens, Marinated Vine-Ripe Cucumber, Chef's Veggies, Smoked Cheddar Cheese, Buttermilk Ranch [GF] [V] \$9
- Simple Caesar** Romaine Hearts, Aged Pecorino, Croutons \$9
- Chicken Fried Chicken Salad** Buttermilk Fried Chicken Breast, Arcadian Greens, Heirloom Tomato, Smoked Cheddar, Red Onion, Bacon, Buttermilk Ranch Dressing \$13
- Roasted Beet Salad** Arcadian Greens, Smoked Goat Chevre, Candied Walnuts, Pickled Red Onions, Apple Cinnamon Vinaigrette [GF] [V] \$12
- Mandarin Grilled Chicken Salad** Grilled Chicken, Arcadian Greens, Mandarin Oranges, Crispy Rice Noodles, Sriracha Peanuts, Avocado, Thai Vinaigrette \$16 [GF Without Rice Noodles]

ADD TO ANY SALAD OR SANDWICH: GRILLED CHICKEN 4 · TENDER STEAK* 6 · GRILLED SALMON* 5 - FRIED EGGPLANT 4

Dinner Bell SERVED ALL DAY

- Breck IPA Beer-Battered Fish & Chips** Pacific Cod, Smoky Brussels Sprout Slaw, Malt Vinegar Tartar Sauce \$16
- Chili Rubbed Pork Loin** Chili Marinated Pork Loin, Smoky Bacon Refried Black Beans, Pineapple Cucumber Salsa* [GF] \$18
- Crispy Chicken Gremolata** Broiled Half Chicken, Smashed Red Potatoes, Garlic-Rosemary Gremolata, Wild Mushrooms, Mushroom Jus, Aged Pecorino \$16
- Honey Sriracha Salmon** Glazed Salmon, Cilantro Black Bean Quinoa, Crispy Arugula* [GF] \$18
- Fried Chicken Creole** Fried Chicken Breast, Dirty Rice, Andouille Sausage, Spicy Tomato Creole Sauce \$16
- Caprese Ribeye** 12oz Marinated Ribeye, 12 Year Barrel Aged Tondo, Spinach, Arugula, Basil, Heirloom Cherry Tomato, House-Pulled Mozzarella, Olive Oil* [GF] \$28
- Eggplant Parmesan & Sundried Tomato Ragout** House Battered Eggplant, Sundried Tomato Ratatouille Ragout, Fresh Arugula, Shaved Parmesan [V] \$13
- Bruschetta Linguini** Grilled Chicken, Linguini, Davina Tomato, Artichoke Hearts, Onion, Basil Oil, Garlic Butter, Shaved Parmesan \$16
- Farm House Beef & Bacon Meatloaf** Smashed Red Potatoes, Crispy Brussels Sprouts, Mushroom Gravy, Crispy Fried Onions \$15
- Brisket & Biscuit Mac and Cheese** Elbow Noodles, 18 Hour Smoked Brisket, Creamy Cheddar Mornay, House Made Biscuit \$14
- 471 BBQ Plate** 18 Hour Smoked Brisket, Smoked Andouille, House Baked Beans, Smokey Brussel Sprout Slaw \$18

Sandwich Counter SERVED WITH CHIPS OR FRIES SUBSTITUTE GLUTEN-FREE BREAD ON ANY SANDWICH FOR \$1

Brewer's BLAT Bacon, Chef's Lettuce, Hothouse Tomato, Avocado Puree, Creamy Mustard Aioli, Egg Pan Loaf \$11

Low & Slow Pulled Pork Old-Home 471 Barbeque, Smoky Brussels Sprout Slaw, Potato Roll \$12

Chuck Wagon Burger Colorado All Natural Beef, Choice of Cheese, Farm House Roll. *Chef's Lettuce, Hothouse Tomato, Red Onion, & House Made Pickles on side* \$13

Blitz Burger Colorado All Natural Beef, Breckenridge Agave Wheat Bacon Onion Jam, American Cheese, Farm House Roll. *Chef's Lettuce, Hothouse Tomato, Red Onion, & Farm House Pickles on side* \$14

Colorado Elk Burger Smoked Cheddar, Crispy Fried Onions, Farmhouse Roll. *Chef's Lettuce, Hothouse Tomato, Red Onion, & Farm House Pickles on side* \$14

Vegetarian Poblano Burger House Made Black Bean, Corn, & Quinoa Patty, Pepperjack, Jalapeno Aioli. *Chef's Lettuce, Hothouse Tomato, Red Onion, & House Made Pickles on side [V]* \$13

Fire Grilled Chicken Artichoke Sandwich Hop Smoked Jumpin' Good Goat Chevre, Artichoke Red Pepper Relish, Arugula, Hoagie \$14

Chef's Day Off Pastrami Sandwich Seared Pastrami, House Made Giardiniera, Green Chile Cream Cheese, Lettuce, Tomato, Onion, Pickle, Hoagie \$14

Chorizo Sloppy Joe Polidori Chorizo, Zesty Farm House Sloppy Joe Sauce, Pepperjack Cheese, Fried Onions, Farm House Roll \$13

Little Farmers

Glazed Mini Meatloaf Mashed Potatoes, Broccoli \$5

Buttered Grilled Cheese American Cheese, Farm House Chips \$5

Peanut Butter and Farm House Jelly Sliced Fresh Fruit with Ice Box Yogurt \$5

Corn Dog Farm House Chips, Garden Salad, Ranch Dressing \$5

Spaghetti Marinara or Butter Sauce, Garlic Bread \$5

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
- Danny Cash Hot Sauce
- Jumpin' Good Goat Dairy
- Polidori Sausage
- Red Bird Farms

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.

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STAY CONNECTED WITH US! THERE'S SO MUCH MORE TO COME!

BRECKBREWFFARMHOUSE.COM

