

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

# Lunch & Supper



## From Our Kettle - \$5

- Butternut Squash Bisque [GF] [V]
- Irish Stout Elk Chili
- 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 Bone Marrow** Corn Shoot Vinaigrette, Arugula, Balsamic Berry Jam, Apple Cider Shallot Butter, Grilled Bread \$13
- Fried Elotes** Fried Baby Corn & Jalapenos, Cilantro Lime Crema, Cotija Cheese, Pickled Onion, Cilantro [V] \$9
- 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
- Smoked Salmon Deviled Eggs** Honey Smoked Salmon Mousse, Avalanche Ale Dijon, Pecorino, Crispy Capers \$9
- 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

- 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
  - Gorgonzola Steak** Arcadian Greens, Sliced Flat Iron Steak, Roasted Red Pepper, Asparagus, Corn Shoot Vinaigrette\* [GF] \$15
- ADD TO ANY SALAD OR SANDWICH: GRILLED CHICKEN 4 · TENDER STEAK\* 6 · GRILLED SALMON\* 5 - FRIED EGGPLANT 6
- SUBSTITUTE ANY DRESSING: CORN SHOOT VINAIGRETTE, BLUE CHEESE, HONEY BALSAMIC VINAIGRETTE, FARMHOUSE CAESAR, BUTTERMILK RANCH

## 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
- Roasted Yard Bird** Broiled Half Chicken, United In Orange BBQ Glaze, Bacon Florentine, Green Chile Polenta, Asparagus \$16
- Peach IPA Salmon** Herb Seared Salmon, Hop Peak Peach Relish, Parsnip Potato Cake, Grilled Cauliflower\* \$18
- Fried Chicken Creole** Fried Chicken Breast, Dirty Rice, Andouille Sausage, Spicy Tomato Creole Sauce \$16
- Surf & Turf Ribeye** 12oz Brown Sugar & Coffee Rubbed Ribeye, Blackened Shrimp, Cajun Alfredo, Chorizo Sweet Potato Hash\* \$29
- Eggplant Parmesan & Sundried Tomato Ragout** House Battered Eggplant, Fresh Arugula, Shaved Parmesan [V] \$13
- Baked Lobster Penne** Lobster Bacon Carbonara, Red Onions, English Peas, Provolone, Parmesan Bread Crumbs \$17
- 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, Chorizo Cheddar Mornay, House Made Biscuit \$15
- 471 BBQ Plate** 18 Hour Smoked Brisket, Smoked Andouille, House Baked Beans, Smokey Brussels 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** Breckenridge Lucky U IPA 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 United In Orange 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

**Ribeye French Dip** Irish Stout Au Jus, Swiss Cheese, Caramelized Onions, Horseradish Crème, Steak Roll\* \$14

**Farm House Cubano** Pulled Pork, Sliced Ham, Pickled Vegetables, Peppadew Pepper & Caramelized Onion Relish, Muenster Cheese, Carolina Mustard, Hoagie \$14

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

## *Little Farmers* . . . . .

**Mini Meatloaf** Mashed Potatoes, Broccoli \$6

**Buttered Grilled Cheese** American Cheese, Farm House Chips \$6

**Peanut Butter and Farm House Jelly** Sliced Fresh Fruit with Ice Box 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
- Hot Chocolate with House Made Marshmallow
- Coda Coffee
- Coke Products

### THANKS TO OUR LOCAL VENDORS

- Mountain Man Micro Farms
- Danny Cash Hot Sauce
- Polidori Sausage
- Breadworks
- Jumpin' Good Goat Dairy
- Red Bird Farms
- Honey Smoked Salmon Co

### 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

