



FARMHOUSE KITCHEN

EXPRESS

OUR STORY

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.

Everything is thoughtfully prepared from scratch using natural ingredients found around the Bay Area such as Mary's organic chicken or some imported directly from Thailand (like our Kai Yang skewers and blue flower!) We brought our favorite recipes and prepared them as we would back home."

We hope you enjoy our delicious food!

Chef Kasem Seangsawang

Chef owner at Farmhouse Kitchen San Francisco, Oakland, Menlo Park and Portland
Farmhouse Kitchen Express San Francisco, and San Leandro
Daughter Thai Kitchen, and Son & Garden





Beverage

Classic Thai Tea	4.75
Boxed Water	3.95
Coke/ Diet Coke	2.75
Young Coconut	5.95
Saint-Geron Sparkling	7

Beer

Singha Thai Lager	6
Cambodian Player Wheat	7
Thai IPA, Hazy IPA	7
Lao Jungle IPA	7

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Elderflower Spritzer



Austrian Elderflower, CAVA, citrus, Thai rose bitter

\$11

Peach Jello



Ikezo Sparkling Peach Jello from Hyoko, Japan

\$9

Dear customers, no alcohol will be served to persons under 21 year of age. Please be prepared to show I.D.

Acceptable forms of I.D.

- California Driver's License/ I.D. Card
- Out-of-state Driver's License/ I.D. Card
- U.S. Military I.D.
- Both U.S. and foreign Passports with photograph
- A person may not combine two unacceptable I.D.'s to make one acceptable I.D.

Mama San



Unfiltered sake, red wine, lemongrass syrup, lemon, orange bitters

\$12

Ashland Mai Tai



White & dark rum, small hand orgeat syrup, triple sec, lime, tiki bitters

\$13

Old Siam



Bourbon, aromatic bitters, orange ole saccharum finish

\$13

Thai Mule



Anchan flower infused vodka, ginger, lime, cane sugar, Vitamin C, CO2

\$12

Blue Margarita



Thai chili infused Blanco Tequilla, lime, cane juice

\$12

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WEEKDAY LUNCH SET MENU

\$22/PERSON

SOUP

TOM KHA

coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, cilantro and onion

STARTER

(PLEASE CHOOSE TWO)

SAMOSA (+\$1)

red norland potato, caramelized onion, carrot wrapped in pastry skin

CRISPY EGG ROLLS

egg rolls skin wrapped glass noodle, cabbage, carrot, shiitake mushroom, black pepper, light soy

CRISPY CALAMARI

curry battered squid, spicy pepper, cilantro lime vinaigrette

SHRIMP ROLLS (+\$2)

egg roll skin wrapped marinated shrimp

FARMHOUSE WINGS (+\$1)

crispy organic wings, basil, chili plum sauce

NEUA NUM TOK ROLLS (+\$2)

grilled marinated beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

ENTREE

(PLEASE CHOOSE ONE)

PAD THAI TOFU (SHRIMP +\$4)

thin rice noodles, cage free egg, bean sprouts, chive, shallot and peanuts

THAI FRIED RICE TOFU OR CHICKEN

cage free egg, onion, tomato, green onion, cilantro

"RUN JUAN" SEAFOOD (+\$6)

assorted seafood; calamari, shrimp, scallops, sautéed in homemade SPICY!! curry paste, basil, onion, bell peppers, jalapenos served with rice

PANANG NEUA (+\$6)

slow braised bone-in short ribs in a panang curry, grilled broccolini, bell pepper, onion and fried basil served with rice

CRAB FRIED RICE (+\$6)

lump crab meat, cage-free egg, onion, tomato, cilantro

GREEN CURRY BEEF (+2.75)

grilled eggplant, bell pepper, bamboo, basil MED

YELLOW CURRY TOFU

potato, onion and crispy shallot

HAT YAI FRIED CHICKEN (+\$5)

southern style, fried mary's chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, served with rice

PAD KA POW CHICKEN (Beef+\$2 or crispy pork belly +\$4)

thai basil, garlic, fresh chili, and bell pepper, served with rice

SPICY EGGPLANT TOFU

bell pepper, garlic, basil, thai chili, served with rice

Neua Num Tok Rolls	15.95
Grilled marinated Snake River Farm Kobe frank steak wrapped with cilantro, mint, cucumber. Served with cilantro lime vinaigrette	
FH Egg Rolls	12.95
Homemade egg rolls skin wrapped mung beans noodles, cabbage, carrot, Shitake mushroom, black pepper, soy. Served with plum sauce	
Crab Rangoon	12.95
Wonton skin wrap mixed cream cheese, imitation crab, water chestnut, onion served with sweet and sour sauce	
Samosa	13.5
Red Norland potato, caramelized onion, carrot wrapped in pastry skin Served with coconut curry sauce	
Thai Fish Cakes (GF)	12.95
Fried white fish paste with red curry, kaffir lime, green bean. Served with cucumber, <u>peanut</u> chili sauce	
Farmhouse Wings	14.95
Crispy organic wings, basil, chili plum sauce	
Shrimp Rolls	13.95
Egg rolls skin wrapped marinated shrimps. Served with plum sauce	
BBQ Pork	14.95
E-Sarn style grilled marinated pork shoulder, fresh cucumber and house spicy tamarind sauce +\$3 for Larb Style	
Crispy Calamari	13.95
Curry battered squid in spicy pepper served with cilantro lime dipping	
Miang Kum Kung	14.95
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanut, with tamarind reduction	
<div><div>ต้ม</div><div>SOUP</div></div> <div>Choice of Veg/ Tofu Organic Chicken +2 Prawns +4 Combination Seafood +6</div>	
Tom Kha (GF)	15.25
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, cilantro	
Tom Yum (GF)	15.25
Spicy!! & Sour soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, cilantro	
<div><div>ยำ</div><div>SALAD</div></div>	
Papaya Salad (GF)	14.95
Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (<u>dried shrimps and peanut</u>), + \$2 for Salted Crab or Fermented fish. +\$6 for grilled Tiger prawns	
Thai Beef Salad (GF Option Available)	17.25
Spicy!! Grilled Snake River Farm Kobe frank steak, cucumber, shallots, onion, cilantro & roasted rice. Served with green garden	
<div><div>แกง</div><div>CURRY</div></div> <div>Choice of Veg/ Tofu Chicken/ Pork +2 Wagyu Beef +4 Prawns +4 House Crispy Pork Belly +6 Combination Seafood +6</div>	
Yellow Curry ; potato, onion, carrots	15.75
Red Curry ; bell peppers, bamboo shoots, basil	15.25
Green Curry ; grilled eggplant, bell pepper, bamboo, basil	15.25
Panang Curry ; bell peppers, basil	15.25
Kid’s Menu	10
<u>Under the age of 8</u>	
Fried Chicken over Jasmine rice	
Flat Rice Noodle w/ egg and broccoli	

SIDE

Jasmine rice	3	Brown rice	3
Crispy roti	3	Blue Rice	3.25
Steamed noodles	4	Sticky Rice	3
Steamed veg	5	Cucumber salad	5
Godmother’s Sauce (HOT)	2.75	Peanut sauce	5

Hat Yai Fried Chicken	25.00
Southern style fried Mary’s Chicken, turmeric & herbs, fried shallots, potato yellow dipping curry, roti ,and white rice	
Crab Fried Rice (GF)	28.75
Jumbo lump crab meat, double eggs, twice cooked rice shrimp paste, onion, tomato, cilantro Served with bone broth. Add \$2 for Spicy!! version	
Volcano Cup	22.95
Spicy!! Noodles stir fried with our homemade GODMOTHER’s sauce. Served with beefy braised ribs	
24 Hours Beef Noodle Soup	25.95
Slow cooked bone-in beef short ribs, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion	
Run Juan Seafood (GF Option Available)	25.95
Assorted Seafood; calamari, shrimp, scallops, sautéed in homemade Spicy!! curry paste, basil, onion, bell pepper, green beans Served with white rice	
Kang Kua Prawns (GF Option Available)	22.25
One of a kind Southern curry made with Spicy!! fresh red turmeric roots sprinkled w/ kaffir leaves. Served on young coconut & white Rice	
Khao Soi Neua	24.95
Slow-cooked boneless short-ribs in Northern Thai curry paste, coconut milk, shallots, bean sprouts, mustard pickled, and egg noodles	
Seua Rhong Haii	29.75
Grilled marinated Snake River Farm Kobe frank steak, broccoli, house tamarind, and roasted rice sauce. Served with sticky rice	
Kai Yang, Som Tum (GF)	22.00
Famous Vichian – Buri Mary’s organic BBQ chicken marinated in soy sauce, coriander seed, and garlic. Served with papaya salad (peanut and dried shrimp), rice and roasted rice sauce	
Basil Bomb (GF Option Available)	32.75
Thai chili basil stir-fried with tiger prawn, calamari, scallop, homemade crispy pork belly, fried egg over jasmine rice, Prik Nam Pla. Let’s Bomb!	
House Crispy Pork Belly (GF)	14.95
My Grandparents recipe crispy pork belly. Super crispy and delicious	

Panang Neua	29.95
Slow braised bone - in short ribs in a Panang curry Grilled broccoli, bell pepper, onion, fried basil & white rice	
<i>*This dish was a reminiscent of Chef Kasem “Pop”’s childhood where he cooked a large meal for his entire family.</i>	

<div>Choice of Veg/ Tofu Chicken/ Pork +2 Wagyu Beef +4 Prawns +4 House Crispy Pork Belly +6 Combination Seafood +6</div>	
Thai Fried Rice (GF Option Available)	14.25
Cage free egg, onion, tomato, green onion, cilantro	
Pad Ka Pow (GF Option Available)	14.95
Thai basil, garlic, fresh chili, bell peppers	
Asian Broccoli (GF Option Available)	14.95
House XO sauce, garlic, chili	
Spicy Eggplant (GF Option Available)	15.25
Bell pepper, garlic, chili, Thai basil	
Pad Thai	15.25
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, <u>peanuts</u>	
Pad See You (GF Option Available)	15.25
Flat rice noodles, cage free egg, carrot, Asian broccoli	
Pad Kee Mow (GF Option Available)	15.25
Spicy! Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato	

2 credit Cards Max/Table OR additional charge may apply.
Prices are subject to change without notice.
Corkage fee: \$25/bottle Two max/ table(750ML).
Carry-In dessert fee \$1.25 per guest

Dessert Menu

Thai Vacation (GF) 14

fresh coconut, sticky rice, coconut ice cream
coconut cream, peanuts, sesame

Choco Cake 14

moist chocolate cake. rich chocolate. vanilla ice cream

Farmhouse Bread Pudding 14

house favorite! vanilla ice cream and caramel sauce

"Ruk Na" Platter 32

fun.festive. instagram worthy! chef's choice desserts

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