

The background of the entire page is a light green and white patterned texture. It is framed by various tropical plants and flowers. At the top, there are large green leaves and a bright yellow sun. At the bottom, there are colorful hibiscus flowers in shades of pink, red, and yellow, along with more green foliage. The text is centered and uses a mix of bold, sans-serif fonts.

# 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

<b>Neua Num Tok Rolls</b>	<b>15.95</b>
Grilled marinated Snake River Farm Kobe frank steak wrapped with cilantro, mint, cucumber. Served with cilantro lime vinaigrette	
<b>FH Egg Rolls</b>	<b>12.95</b>
Homemade egg rolls skin wrapped mung beans noodles, cabbage, carrot, Shitake mushroom, black pepper, soy. Served with plum sauce	
<b>Crab Rangoon</b>	<b>13.95</b>
Wonton skin wrap mixed cream cheese, imitation crab, water chestnut, onion served with sweet and sour sauce	
<b>Samosa</b>	<b>12.5</b>
Red Norland potato, caramelized onion, carrot wrapped in pastry skin Served with coconut curry sauce	
<b>Thai Fish Cakes (GF)</b>	<b>12.95</b>
Fried white fish paste with red curry, kaffir lime, green bean. Served with cucumber, <b>peanut</b> chili sauce	
<b>Farmhouse Wings</b>	<b>14.95</b>
Crispy organic wings, basil, chili plum sauce	
<b>Shrimp Rolls</b>	<b>13.95</b>
Egg rolls skin wrapped marinated shrimps. Served with plum sauce	
<b>BBQ Pork</b>	<b>14.95</b>
E-Sarn style grilled marinated pork shoulder, fresh cucumber and house spicy tamarind sauce +\$3 for Larb Style	
<b>Crispy Calamari</b>	<b>13.95</b>
Curry battered squid in spicy pepper served with cilantro lime dipping	
<b>Miang Kum Kung</b>	<b>14.95</b>
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanut, with tamarind reduction	

ก๋วยเตี๋ยว  
SOUP

Choice of Veg/ Tofu Organic Chicken +2  
Prawns +4 Combination Seafood +6

<b>Tom Kha (GF)</b>	<b>15.25</b>
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, cilantro	
<b>Tom Yum (GF)</b>	<b>15.25</b>
<b>Spicy!!</b> & Sour soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, cilantro	

ยำ  
SALAD

<b>Papaya Salad (GF)</b>	<b>14.95</b>
<b>Spicy!!</b> Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic ( <b>dried shrimps and peanut</b> ), + \$2 for Salted Crab or Fermented fish. +\$4 for grilled Tiger prawns	

<b>Thai Beef Salad (GF Option Available)</b>	<b>14.95</b>
<b>Spicy!!</b> Grilled Snake River Farm Kobe frank steak, cucumber, shallots, onion, cilantro & roasted rice. Served with green garden	

แกง  
CURRY

Choice of Veg/ Tofu Chicken/ Pork +2 Wagyu Beef +4  
Prawns +4 House Crispy Pork Belly +6 Combination Seafood +6

<b>Yellow Curry</b> ; potato, onion, carrots	<b>15.75</b>
<b>Red Curry</b> ; bell peppers, bamboo shoots, basil	<b>15.25</b>
<b>Green Curry</b> ; grilled eggplant, bell pepper, bamboo, basil	<b>15.25</b>
<b>Panang Curry</b> ; bell peppers, basil	<b>15.25</b>

**Kid's Menu** **10**

Under the age of 8

**Fried Chicken** over Jasmine rice  
**Flat Rice Noodle** w/ egg and broccoli

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

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*

We use Mary's Organic Chicken, All-Natural Pork & Beef

<b>Hat Yai Fried Chicken</b>	<b>22.00</b>
Southern style fried Mary's Chicken, turmeric & herbs, fried shallots, potato yellow dipping curry, white rice	

<b>Crab Fried Rice (GF)</b>	<b>28.75</b>
Jumbo lump crab meat, double eggs, twice cooked rice shrimp paste, onion, tomato, cilantro Served with bone broth. Add \$2 for <b>Spicy!!</b> version	

<b>Volcano Cup</b>	<b>22.95</b>
<b>Spicy!!</b> Noodles stir fried with our homemade GODMOTHER's sauce. Served with beefy braised ribs	

<b>24 Hours Beef Noodle Soup</b>	<b>25.95</b>
Slow cooked bone-in beef short ribs, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion	

<b>Run Juan Seafood (GF Option Available)</b>	<b>25.95</b>
Assorted Seafood; calamari, shrimp, scallops, sautéed in homemade <b>Spicy!!</b> curry paste, basil, onion, bell pepper, green beans Served with white rice	

<b>Kang Kua Prawns (GF Option Available)</b>	<b>22.95</b>
One of a kind Southern curry made with <b>Spicy!!</b> fresh red turmeric roots sprinkled w/ kaffir leaves. Served on young coconut & white Rice	

<b>Khao Soi Neua</b>	<b>24.95</b>
Slow-cooked boneless short-ribs in Northern Thai curry paste, coconut milk, shallots, bean sprouts, mustard pickled, and egg noodles	

<b>Seua Rhong Haii</b>	<b>29.75</b>
Grilled marinated Snake River Farm Kobe frank steak, broccoli, house tamarind, and roasted rice sauce. Served with sticky rice	

<b>Kai Yang, Som Tum (GF)</b>	<b>22.00</b>
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	

<b>House Crispy Pork Belly (GF)</b>	<b>14.95</b>
My Grandparents recipe crispy pork belly. Super crispy and delicious	

<b>Panang Neua</b>	<b>28.95</b>
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>	

ก๋วยเตี๋ยว  
THAI STREET FOOD

Choice of Veg/ Tofu Chicken/ Pork +2 Wagyu Beef +4  
Prawns +4 House Crispy Pork Belly +6 Combination Seafood +6

<b>Thai Fried Rice (GF Option Available)</b>	<b>14.25</b>
Cage free egg, onion, tomato, green onion, cilantro	

<b>Pad Ka Pow (GF Option Available)</b>	<b>14.95</b>
Thai basil, garlic, fresh chili, bell peppers	

<b>Asian Broccoli (GF Option Available)</b>	<b>14.95</b>
House XO sauce, garlic, chili	

<b>Spicy Eggplant (GF Option Available)</b>	<b>15.25</b>
Bell pepper, garlic, chili, Thai basil	

<b>Pad Thai</b>	<b>15.25</b>
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, <b>peanuts</b>	

<b>Pad See You (GF Option Available)</b>	<b>15.25</b>
Flat rice noodles, cage free egg, carrot, Asian broccoli	

<b>Pad Kee Mow (GF Option Available)</b>	<b>15.25</b>
<b>Spicy!</b> Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato	

**SIDE**

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



# 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

**FARMHOUSE KITCHEN**

**EXPRESS**

# 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

# FARMHOUSE KITCHEN

EXPRESS

## 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

# *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

**FARMHOUSE KITCHEN**

**EXPRESS**

# Disposable blanket

\$1.75 / Each



- Retains/ reflects 90% of body heat

- Waterproof and weatherproof

- Adhere sticker to secure the blanket

