



FARMHOUSE KITCHEN
THAI CUISINE

HOLIDAY LUNCH SET

TASTING MENU

STARTING AT \$25/PERSON

**AVAILABLE MON-FRI
BEFORE 2PM**

SOUP

TOM KHA (GF/VG)

Coconut soup, mix vegetables, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

STARTER

PLEASE CHOOSE TWO

NEUA NUM TOK ROLL +2

Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

SAMOSA (VG)

Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

MIENG KUM KUNG +1.5

Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

CRISPY EGG ROLL (VG)

Egg rolls skin wrapped glass noodle, cabbage, carrot, shitaki mushroom, taro, black pepper, and light soy sauce. Served with chili peanut sauce

ENTRÉE

PLEASE CHOOSE ONE

PAD KA POW MOO SUB (GF)

Spicy Thai basil with minced pork, garlic, bell pepper, chili served over blue rice

PAD THAI SHRIMP +3

Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts

THAI FRIED RICE TOFU (GF/VG)

Cage free egg, shrimp oil, onions, tomato, cilantro

YELLOW CURRY TOFU (VG)

Potato, onion and crispy shallot
(Our Curries are vegan based)

HAT YAI FRIED CHICKEN +5

Southern Style. Mary's Organic Chicken thigh turmeric & herbs, fried shallots, yellow curry for dipping, served with roti bread & blue rice

PAD KEE MAO TOFU (GF/VG)

Spicy Flat rice noodles, bamboo shoots, bell pepper, basil, onion

PANANG NEUA +12.95

Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, fried basil & Blue Rice

**This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family*

VG - Vegan option available

GF - Gluten free option available

****PLEASE NO SUBSTITUTIONS****

****PLEASE INDICATE YOUR ALLERGIES
NOT ALL INGREDIENTS ARE LISTED****





LITTLE LAO TABLE SET



\$99

Add \$35 for 2 Lobster Tails

Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad - Crispy Tofu
Panang Neau Short Ribs - Hat Yai Fried Chicken- Shrimp Fried rice - Pad Thai Tofu
Spicy Eggplant - Fried egg - Roti Bread + Blue Rice

****No Substitutions for Little Lao Table Set****

****Modifications are limited to food allergies only****

****Replacements subject to restaurant's recommendations when items are unavailable****



Cloud 9

Cotton candy cloud,
lillet blanc, Colin
blanc, pineapple,
sparkling wine \$18

*Inspired by the floral and fancy
decorations of our sister restaurant,
Son&Garden*

FARMHOUSE KITCHEN

THAI CUISINE

BEVERAGES

COKE / DIET / 7UP	3.5
GINGER BEER	4
THAI TEA LIMEADE	5
CLASSIC THAI TEA SHAVED ICE	5
HOMEMADE SODA	5
Tamarind Shrub	
'Anchan' Limeade (blue flower)	
FRESH WHOLE YOUNG COCONUT	8

ORGANIC HOT TEA 5 HOUSE (HERBAL)

SPICY GINGER
cane sugar, ginger root; promoting elixir

JASMINE PEARL COMPANY, OR

INDIAN BLUE MTN
Black

JASMINE PEONY
Jasmine Green

FEEL BETTER
Chamomile Eucalyptus

STICKY RICE PUERH
Black Yunnan 'Nuomixing'
fermented tea leaves can brew up to 4x

BEERS

SINGHA THAI LAGER	7
THAI IPA	8
LAO JUNGLE IPA	8
PALE ALE, FORT GEORGE ASTORIA, OR	7.5
IPA, OR	7.5
<small>Rotating</small>	
CIDER	7
<small>Rotating</small>	

WINE

BUBBLES

PROSECCO, JEIO ITALY 13 / 60
Fine, Lively, Fresh Nose of Citrus Fruits & Saline Sensations

WHITE

SAUVIGNON BLANC, LE GRAND CAILLOU, LOIRE VALLEY, FRANCE 14 / 65
Like a Party in My Mouth. Ripe Strawberry, Raspberry, Flowers.
Hint of Creaminess

DRY RIESLING, PIERRE SPARR 'GRANDE RÉSERVE' ALSACE, FRANCE 13 / 60
Crisp, Bright, Tangy Peach Fruit, Long & Balanced Finish

LA CHEVALIERE 2021 CHARDONNAY 14 / 65
Fresh and Elegant, White Fruit Flavours and Delicious Acidity

ROSÉ

ROSÉ, CHATEAU MIRAVAL STUDIO FRANCE 14 / 65
Just Delightful, Liquid Summer, Aromatic, Strawberry,
Green Apple, Lime, Raspberry, long rich finish

RED

PORTLANDIA 2020 OREGON PINOT NOIR: WILLAMETTE VALLEY 14 / 65
An earthy, edgy Pinot Noir from Oregon. Delightful Cherry aromas,
balanced acidity, and spicy finish

ZINFANDEL, KLINKER BRICK LODI, CA 13 / 60
Bold, Spicy, Gorgeous Blackberry & Plum, Firm Tannins

CHINON, CABERNET FRANC, MARC BRE'DIF, FRANCE 2020 13 / 60
This bright ruby red wine has intense, refined and fruity aromas with cherry,
strawberry, and spicy notes. There is a fresh and aromatic finish



LOBSTER TAIL

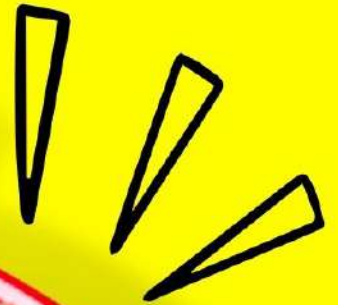
PADTHAI

\$39



Lobster Tail with prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, and Thai seafood sauce

OMG!



EGGPLANT

\$38

Grilled whole eggplant. Housemade crispy pork belly. Green curry paste.
Coconut milk. Farmhouse godmother's reduction (hot-peppery-loads of herbs).
Asian broccoli. Basil. Coconut rice & Cucumber Ajard



FILM NEGATIVE



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COCKTAILS

YA DONG 12

House-Infused Thai Old Fashion Herbs.
Served As A Shot, Beer Back & Pickled Lime

THAI MICHELADA 14

Lager, Spicy Valentina, FH Tamarind Sauce,
Soy Sauce, Prik Klur, Lime

"KOOK GIG" 13

"Quickie " Singha On Ice (this is how Thai drink
beer) & a shot of Spiced Rum

OOPSY DAISY 15

Dewar's Scotch Whiskey, honey, ginger, lemon,
Mekhong Thai Whisky mist

HOUSE GIN 14

Anchan Blue Flower Infused Gin. Rose Water.
Lemon. Black Peppercorns

ISLAND THAI TEA 16

Spiced Rum. Pineapple juice. lemon juice.
coconut cream. Farmhouse Thai tea

THAI LADY 15

Zubrowka Vodka. Pink Guava. Saline.
Velvet Falernum. Thai Rose Bitters

M-A-K-R-A-M 15

Pueblo Viejo Tequila. Tamarind Shrub.
Angostura Orange. Dehydrated Chili

OLD SIAM 15

Makers Mark Whisky, Maraschino Cherry,
Lemongrass Simple, Orange Oil, Bitters

FULL MOON PARTY BOWL 65

(GREAT FOR A PARTY!! DISCO LIGHT)

Plantation 3 years Rum. Thai Lager. Peach.
Fresh strawberries & Lime. Tajin



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STARTERS

Samosa (Vegan) 14
Red Norland potato, caramelized onion, carrot wrapped in pastry skin.
Served with coconut curry sauce

Crispy Egg Rolls 12
Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black pepper, light soy sauce, served with chili peanut sauce

Neua Num Tok Rolls 16
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

“Mieng Kum Kung” 14
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & tamarind reduction

Par Dip Fresh Tuna (GS Option Available) 16
SPICY!! Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Crispy Calamari 14
Curry battered squid, spicy pepper, cilantro lime vinaigrette

Farmhouse Wings 14
Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

Ahi Scoops (GS Option Available) 16
Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad dill, lemongrass, **SPICY** chili lime
Consuming raw or undercooked seafood may increase your risk of foodborne illness.

ต้ม

SOUP

Choice of Tofu/ Veg Organic Chicken +2
Prawns +4 Combination Seafood +10

Tom Yum (Limited) Available in hot pot size only* 16
Chef's winter special **Spicy** and sour soup bone broth, assorted vegetables, cabbage, mushroom, tomato, galangal, kaffir lime, onion, lemongrass and long coriander

Tom Kha (GS) 8 / 16
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass, and long coriander

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SALAD

Papaya Salad (GS) 16
SPICY!! Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. (peanuts)
Salted Crab or Fermented fish +2 Grilled Tiger prawns or Crispy Pork Belly +6

Herbal Rice Salad 16
Bangkok style. Toasted coconut, peanuts, crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, bell, sesame, with tamarind dressing. Mix and enjoy!

Yum Moo Krob (GS) 17.95
SPICY!! House crispy pork belly, mint, shallots, green onion, cilantro.
Served with garden vegetables

Beef Salad 17.95
Snake River Farm Wagyu Beef, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

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SPECIAL

Panang Neua 39
Slow braised bone in Short Rib in a Panang curry, Grilled broccolini, bell pepper, onion, and fried basil. Blue rice
**This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family*

Mok Salmon (GS) 30
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots spicy cilantro lime sauce & Blue Rice

“Run Juan” Seafood Sizzling (GS Option Available) 35
Assorted Seafood; white fish, calamari, shrimps, scallops. Manila clams, PEI Mussels, Sautéed in Homemade **SPICY!!** curry paste, basil, onion, bell pepper, krachai, peppercorn, kaffir lime leaf, and Thai eggplant.
Served with blue flower rice

BBQ Kai Yang (GS) 28
Half Mary's Organic Chicken marinated in turmeric, Coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad peanuts

Volcano Cup Noodle 28
SPICY!! Noodles stir-fried with our house made Godmother sauce
Served with braised short ribs bone, bell peppers, onion, krachai, kaffir lime, and peppercorns

Crab Fried Rice (GS) 28
Jumbo lump crab meat, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave
Served with bone broth. Add \$2 for **SPICY** version

Crying Tiger 28
A Northeastern Thai Medium rare grilled Wagyu (Snake River Farm) well seasoned with spices. Served with Jaew chili dip and sticky rice

Crispy Duck Ka Pow (GS) 35
House half roasted duck (Maple leaf farms, IN) red eye chili, mix vegetable, broccolini, bell pepper, crispy basil served with fried egg over our jasmine blue rice

Hat Yai Fried Chicken 28
Thai Southern style. Mary's Organic Chicken thigh, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

Basil Bomb (GS) 35
Thai chili basil stir-fried with tiger prawn, calamari, scallop, Manila clams, PEI Mussels, salmon, minced pork, homemade crispy pork belly, fried egg over jasmine rice, Prik Nam Pla (Thai Chili Fish Sauce)

Lobster Tail Pad Thai 39
Lobster tail with prawns, fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, Peanuts, crispy wontons, and Thai seafood sauce
(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

GS – GLUTEN SENSITIVE





ก๋วยเตี๋ยว
NOODLE SOUP

Tofu Noodle Soup (GS) 16
Fresh rice noodles, vegetable broth, organic tofu, broccoli, Zucchini, carrots, bean sprouts, cabbage, cilantro, and green onion

Chicken Noodle Soup (GS) 16
Organic chicken, small noodles, bean sprouts, cilantro, green onion, fried shallots, and house pork fat garlic oil

Tom Yum Noodle Soup (Limited) 25
Egg noodles in SPICY & Sour broth, house made crispy pork belly, minced pork, Asian broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons

24 Hours Beef Noodle Soup 28
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharron garlic oil

จานด่วน
THAI STREET FOOD

Choice of Veg/ Tofu
Chicken/ Pork +2 Beef +3 Prawns +6
House Crispy Pork Belly +6 Combination Seafood +10
Add Fried Egg +3

Thai Fried Rice (GS/ VG) 15
Cage free egg, onion, tomato, green onion, cilantro

Pad Ka Pow (GS Option Available) 15
Thai basil, garlic, fresh chili, bell pepper

Pad Thai 15
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

Pad See You (GS Option Available) 15
Flat rice noodles, cage free egg, carrot, broccoli

Pad Kee Mow (GS Option Available) 15
SPICY!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato

Pad Chinese Broccoli (GS/ VG) 15
House XO sauce

Pad Eggplant (GS Option Available) 15
bell pepper, garlic, basil

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CURRY

Choice of: Veg/ Tofu Organic Chicken/ Pork +2 Beef +3
House Crispy Pork Belly +6
Prawns +6 Combination Seafood +10

***Recommended ordering with side of Rice \$3.50 OR Crispy Roti Bread \$4**
Our Curries are vegan based

Yellow Curry 15.95
Potato, onion, and crispy shallot
Red Curry 15.95
Bell pepper, bamboo shoots, basil
Green Curry 15.95
SPICY! Eggplant, bell pepper, bamboo, basil

SIDE

Jasmine Blue rice	3.5	Bone Broth	5
White rice	3.5	Crispy roti	4
Brown rice	3.5	Cucumber salad	7
Sticky rice	4	Steamed veg	5
Steamed noodle.	5	Fried egg	3

Kid's Menu 10
Under the age of 10

Fried Chicken over white rice
Flat Rice Noodle w/ egg and Asian broccoli



Everything is thoughtfully prepared from scratch using natural ingredients.
We use Mary's Organic Chicken, Snake River Farm Beef, Carlton Farms Pork, OTA Tofu and Wild Caught Pacific Northwest Seafood.
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
****In order to prepare your food in timely manner, No substitutions please****

Please let us know about your dietary restrictions/ allergies prior to ordering

20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table.
Prices are subject to change without notice.
Corkage fee: \$30/bottle first two (750ML).
\$3/ 12 oz beer. \$6/ 750 ml beer
Carry-in dessert fee: \$3/person
2 hours per seating as a courtesy to later reservations.
Not responsible for lost or damaged articles or feelings.

GS – GLUTEN SENSITIVE



SWEET TREATS

Choco Cake 16

Moist chocolate cake filled with rich chocolate glazed cashew and housemade coconut ice cream

Thai Vacation 16

Fresh coconut. sticky rice. coconut ice cream. coconut cream. peanuts and sesame

Roti-Pandan 16

The vanilla of Southeast Asian, pandan sauce, coconut sorbet with crispy roti

Farmhouse Croissant Bread Pudding 16

All-time favorite dessert only at Farmhouse Kitchen
Serve with housemade coconut ice cream

Mango Sticky Rice 12

Manila Mango. coconut sticky rice. Delicious!

Coconut Soft Serve 7

House-made coconut soft serve. Toasted coconut mixed over ice cream cup

Ruk Na Plaiier 40

The ultimate chef's choice dessert selection that will bring you a smile