



FARMHOUSE KITCHEN

THAI CUISINE

กินเล่น STARTERS

Vegan Fresh Rolls (GF) 12.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce

Samosa 12.95

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

Farmhouse Wings 14.95

Crispy organic wings, basil, chili plum sauce

Neua Num Tok Rolls 15.95

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

"Mieng Kum Kung" 14.95

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

ต้ม SOUP

Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +5

Tom Yum (GF) 8 / 16

Hot and Sour soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass and long coriander

ยำ SALAD

Papaya Salad (GF) 14

Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and peanut), + \$2 for Salted Crab or Fermented fish. +\$3 for grilled Tiger prawns

Pomelo Rice Salad 14

Bangkok style. Toasted coconut, crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, kaffir lime, quinoa with tamarind dressing

Larb Salad 14

Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, peanuts, long beans, chili
Minced Pork
Wagyu Beef +5
Shrimps +4
Crispy Pork Belly +4



24 Hours Beef Noodle Soup 30.95

Slow cooked bone-in Beef Short Rib, Egg noodles, bone marrow broth broccoli, basil, bean sprouts, cilantro, green onion and garlic chips **Medium Spicy**

Run Juan Seafood Sizzling (GF Option Available) 29.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green beans Served with white Rice

Crab Fried Rice (GF) 27.95

Dungeness 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**

Live Lobster Pad Thai 35.95 / 49.95

Main Lobster, thin rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts, crispy wontons, bonito flakes and Thai seafood sauce

(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Hat Yai Fried Chicken 27.95

Southern style, fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

Khao Soi Neua 27.95

Slow-cooked boneless beef short rib in northern Thai Yellow coconut curry, egg noodle, bean sprouts, shallot, green mustard, cilantro and condiments

Panang Neua 36.95

Slow braised bone in Short Rib in a Panang curry Grilled broccolini, bell pepper, onion, and fried basil. Blue Rice

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

SCAN ME



ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup (GF) 15.95

Fresh rice noodles, vegetable broth, tofu, Asian broccoli, zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 16.95

Shredded organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Pork/ Chicken Wagyu Beef +5
Crispy Pork Belly +5 Prawns +5 Combination Seafood +8
Add fried Egg +2.5

Red Curry 15.95

bell pepper, bamboo shoots, basil **MED**

Green Curry 16.95

grilled eggplant, bell pepper, bamboo, basil **MED**

Yellow Curry 16.95

potato, onion and crispy shallot over roti bread

Thai Fried Rice (GF Option Available) 15.95

Cage free egg, sesame oil, onion, tomato, green onion, cilantro

Pad Thai 15.95

thin rice noodles, cage free egg, bean sprouts, chive, shallot **Peanuts**,

Pad See You (GF Option Available) 15.95

Flat rice noodles, sesame oil, cage free egg, carrot, Asian broccoli

Pad Kee Mow (GF Option Available) 15.95

Spicy! Flat rice noodles, bamboo shoots, sesame oil bell pepper, basil, onion, tomato

XO Asian Broccoli (GF Option Available) 15.95

Spicy Eggplant (GF Option Available) 15.95



SIDE

Jasmine rice	3	Peanut sauce	4
Brown rice	3.5	Cucumber salad	4
Sticky rice	3.5	Steamed veg	4
Crispy roti	3	Steamed noodles	4
Bone broth	4	Fried Egg	2.5

Kid's Menu 10

Under the age of 10

Fried Chicken over Jasmine rice

Flat Rice Noodle w/ egg and broccoli



20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
All menu & prices are subject to change without notice.
Corkage fee: \$25/bottle first two (750ML). Third bottle onwards \$35/bottle (750ML)
Carry-in dessert fee: \$2.5/person
120 minutes per seating as a courtesy to later reservations.
Not responsible for lost or damaged articles or feelings.