

# FARMHOUSE KITCHEN

THAI CUISINE

## *Little Lao table Set*

For 2

**\$120**



**Vegetarian Option Available**

Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad  
Panang Neau Short Ribs - Hat Yai Fried Chicken - Shrimp Fried rice - Pad Thai Tofu  
Fried egg - Spicy Eggplant - 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 \*\***



# BASIL BOMB



**\$32.75**

Thai chili basil stir-fried with tiger prawn, calamari, scallop, white fish, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla. LET'S BOMB !!!



# KAO SOI NEUA

Slow-cooked boneless beef ribs in Northern Thai yellow curry paste, coconut milk. Served with egg noodles, bean sprouts, shallots, pickled mustard greens and condiments.

**\$26.95**





FARMHOUSE KITCHEN  
THAI CUISINE

# SPECIAL COCKTAILS

## BEACH PLEASE

FRESH PINEAPPLE, NIGORI SAKE,  
PINEAPPLE JUICE, MANGO SORBET,  
WHIPPED, CANDIES

\$22

## THAI CHELADA

SPICY LAGER BEER,  
PINEAPPLE, UMAMI SALT RIM,  
GRILLED TIGER PRAWN,  
CRISPY PORK BELLY,  
CRISPY FRIED CK

\$18



# NEW COCKTAILS

FARMHOUSE KITCHEN  
THAI CUISINE

## PEEK-A-MULE

dolin sweet vermouth, peach puree, lime,  
angostura bitter, salt, ginger beer



\$13

## PERMANENT VACATION

lofi-amaro, carpano antica vermouth, pineapple juice,  
lime, syrup, sweet coconut cream, angostura bitter



\$14

## SPICY PALOMA

dolin dry vermouth, capelletti vermouth,  
lime, firewater bitter, salt, squirt soda



\$13

FARMHOUSE KITCHEN  
THAI CUISINE

FARMHOUSE KITCHEN  
THAI CUISINE

# fresh

Paradise

Tropical Party



# FARMHOUSE KITCHEN

## THAI CUISINE

### กินเล่น STARTERS



### พิเศษ SPECIAL

**FH Fresh Rolls (Limited) 12.95**  
Fresh rice paper rolls, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodles. Chili peanut sauce (add \$2 for shrimp)

**Samosa 12.5**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

**Thai Fish Cakes 12.95**  
White fish, fresh kaffir lime, red curry paste, sliced long bean, chili, Cucumber, peanut relish

**Farmhouse Wings 17.95**  
Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

**Neua Num Tok Rolls 18.25**  
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette

**Ahi Scoops (GF Option Available) 16.95**  
Pan-seared sesame crusted Ahi tuna, cucumber, seaweed salad, dill, Lemongrass, chili lime  
*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\**

**“Mieng Kum Kung” 16.5**  
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts, tamarind reduction

**Par Dip Fresh Tuna (GF Option Available) 16.95**  
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 16.75**  
Curry battered squid, spicy pepper, cilantro lime vinaigrette

### ต้ม SOUP

Choice of Tofu/ Veg. Organic Chicken +2  
Prawns +4.5 Combination Seafood +6.5

**Tom Kha (GF) 9/ 18**  
Coconut soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and long coriander

**Tom Zapp Beef 19.75**  
Herbal beef stewed in **SPICY!!** & Sour broth, roasted rice, galangal, Kaffir lime leaves, lemongrass, bean sprouts, broccoli and Long coriander – *Country style\*\**

### ยำ SALAD

**Papaya Salad (GF) 16**  
**SPICY!!** Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. Dressing choices: Classic (Dried Shrimps and peanuts). Salted Crab or Fermented fish (+1)  
Add \$4 for grilled Tiger prawns

**Herbal Rice Salad 16.95**  
Bangkok style. Toasted coconut, peanuts, shredded green mango, Crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, Dried shrimps with tamarind dressing. Mix and enjoy!

**Yum Moo Krob (GF) 16.95**  
**SPICY!!** House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables

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**We use Mary's Organic Chicken, All-Natural Pork, Beef & Local Organic Tofu**  
\*\*\*\*\*

20% gratuity included for parties of 6 or more. 3 Credit Cards Max/Table OR additional charges may apply. 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

Two hours per seating as a courtesy to later reservations.  
Not responsible for lost or damaged articles or feelings.

**“Run Juan” Seafood Sizzling (GF Option Available) 29.95**  
Assorted Seafood; white fish, calamari, shrimps, scallops. Sautéed in Homemade **SPICY!!** Curry paste, basil, onion, bell pepper, jalapenos. Served with blue flower rice

**Crab Fried Rice (GF) 31.75**  
Jumbo Lump, cage free egg, onion, tomato, cilantro  
Wrapped twice cooked rice in lotus leave. Served with bone broth  
Add \$2 for **SPICY!!** Version (No Return)

**Kai Yang, Som Tum (Limited) (GF) 28.95**  
Famous Vichian-Buri -- Half Mary's organic BBQ chicken  
Marinated in soy sauce, coriander seed and garlic.  
Served with papaya salad (peanut and dried shrimps)  
Sticky rice & roasted rice sauce

**“Seau Rhong Haii” 33.75**  
Grilled Snake River Farm Wagyu Flank Steak,  
Grilled broccolini, house tamarind & roasted rice sauce.  
Served with sticky rice

**Kang Kua Prawns (GF Option Available) 27.25**  
One of a kind Southern curry made with **SPICY!!** Fresh red turmeric  
Roots sprinkled with kaffir lime leaves & young coconut meat.  
Served with garden vegetables and blue flower rice

**Kai Sam Ros 27.5**  
Crunchy chicken in tamarind pineapple glazed, water chestnut, Onion, cashew nuts, bell pepper & bonito flakes.  
Served in fresh pineapple and blue flower rice  
**\*\* Vegetarian version available upon request \*\***

**Hat Yai Fried Chicken 27.95**  
Thai Southern style. Mary's Organic Chicken breast, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

**Panang Neua 34.95**  
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.*



Farmhouse Kitchen Thai Cuisine



#thaifarmhouse



### OUR STORY

Farmhouse Kitchen was born in San Francisco on November 19, 2015, with Michelin Bib Gourmand honored from 2016 - Today. We are Thai Food New Generation focusing on bringing adventurous, bold flavor of traditional and non-traditional dishes.

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.

To experience a Thai meal, we suggest ordering as family style or for sharing. This is the best way to experience our menu.  
Do not be shy to ask for condiment tray to spice up your life!!



จานครัว  
THAI STREET FOOD

Choice of Veg/ Tofu    Organic Chicken/ Pork/ Minced Pork +2  
Vegan Meat +3    Wagyu Beef +4    Add Fried Egg +2  
House Crispy Pork Belly +6    Prawns +4.5    Combination Seafood +6.5

<b>Thai Fried Rice</b> <i>(GF Option Available)</i>	<b>16.25</b>
Cage free egg, onion, tomato, green onion, cilantro	
<b>Pad Ka Pow</b> <i>(GF Option Available)</i>	<b>17.25</b>
Thai basil, garlic, fresh chili, bell pepper	
<b>Pad Thai</b>	<b>17.25</b>
Thin rice noodles, fried tofu, cage free egg, bean sprouts, Chive, shallot, <u>peanuts</u>	
<b>Pad See You</b> <i>(GF Option Available)</i>	<b>17.25</b>
Flat rice noodles, cage free egg, carrot, broccoli	
<b>Pad Kee Mow</b> <i>(GF Option Available)</i>	<b>17.25</b>
<b>SPICY!!</b> Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	
<b>Chili Cabbage</b> <i>(GF Option Available)</i>	<b>17.25</b>
Garlic, Thai chili, fermented bean sauce	
<b>Pad Ka Nha</b> <i>(GF Option Available)</i>	<b>17.25</b>
Asian broccoli, garlic, Thai chili	
<b>Spicy Eggplant</b> <i>(GF Option Available)</i>	<b>17.25</b>

แกง  
CURRY

Choice of: Veg/ Tofu    Organic Chicken/ Pork +2    Wagyu Beef +4  
Vegan Meat +3    House Crispy Pork Belly +6  
Prawns +4.5    Combination Seafood +6.5

<b>Red Curry</b> ; bell pepper, zucchini, bamboo shoots, basil	<b>16.75</b>
<b>Green Curry</b> ; grilled eggplant, bell pepper, bamboo, basil	<b>16.75</b>
<b>Yellow Curry</b> ; potato, onion and crispy shallot over roti bread	<b>17.75</b>
<b>Panang Curry</b> ; bell pepper, basil	<b>17.75</b>

<b>SIDE</b>			
Jasmine rice	3.5	Bone Broth	4
Brown rice	3.5	Cucumber salad	5
Sticky rice	3.5	Steamed veg.	5
Crispy roti	3	Peanut sauce	5
Steamed noodle	4		

<b>Kid's Menu</b>	<b>11</b>
<i>Under the age of 8</i>	
<b>Fried Chicken</b> over white rice	
<b>Flat Rice Noodle</b> w/ egg and broccoli	

ก๋วยเตี๋ยว  
NOODLE SOUP

<b>Tofu Noodle Soup</b> <i>(GF)</i>	<b>16.95</b>
Fresh rice noodles, vegetable broth, organic firm tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
<b>Chicken Noodle Soup</b> <i>(GF)</i>	<b>17.95</b>
<b>SPICY!!</b> Organic chicken, vermicelli noodles, bean sprouts, cilantro, Green onion, fried shallots and house pork fat garlic oil	
<b>24 Hours Beef Noodle Soup</b>	<b>28.95</b>
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharrone garlic oil	



Welcome to Very Lao Table style.

When I was young This kind of food, this kind of setup was for the whole family. This is meant to be shared for hands use. Hand to mouth is one of the things that is only shared between friend and family.

The reason I brought Lao Table to San Francisco and the bay area here is because I believe in the power of family. What I believe in life is to share and this type of food, you don't see much here in state. It's only local people as a Thai culture especially family you know, sit down, enjoy the food and have fun using your hands. You don't care who you are eating with, but you do care about is the conversation over the table. This is family.

Chef Kasem Saengsawang  
Chef Owner at Farmhouse Kitchen Thai | San Francisco | Oakland | Portland & Daughter Thai Kitchen  
*Michelin's Bib Gourmand 2016, 2017, 2018 and 2019*



# WINE LIST

*"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine." -Joan Collins*

## BUBBLES

### Semi Dry Cider, Tilted Shed \$44

Sanoma county  
Fresh-pressed. Effervescent. Creamy. Ripe apple.  
Baked apricot

### Champagne, Bernard Remy \$90

Champagne, France  
Elegant & Opulent. White Raspberry. Brioche.  
Almond Pastry.

### Brut Rose Champagne Biellecart Salmon NV \$155

Classic Champagne blend, light elegant, fresh and berry aromas.

## WHITE

### Pinot Grigio, Di Bruno 2018 \$68

Santa Barbara, CA  
Dry. Super crisp & clean. White Peaches. Lemon rind.  
Pink jasmine. Lovely lingering finish

### Chardonnay, Ryme 'Ritchie Vineyard' 2015 \$84

Russian River Valley  
Depth & Richness balanced by refreshing acidity  
White florals. Stone fruit

### Riesling Bone-Dry, Becker Landgraf 2014 \$64

Rheinhessen, Germany  
Dry = Not Sweet. Honey & Stone fruit. Light  
Cinnamon. Steely Mineral & dry focused. Great  
w/spicy dishes!!

### Riesling Kabinett Feinherb, Hauth-Kerpen 2012 \$68

Mosel, Germany  
Hello Acidity if you like a off-dry Zippy Riesling, this is the wine for you.

### Riesling Auslese, Kinheimer "Hubertslay", Trossen 2015 \$108

Mosel, Germany  
Don't let "Auslese" Fool You – R=This Wine is Not That Sweet! IT is Wonderful. Full Body w/Razor-Like  
Acidity. Ripe Peach.Lilac. Lemon Curd

### Trousseau Gris, PAX 2018 \$70

Russian River, CA  
TextureBright, fresh, and wild with Mirabelle  
Plum, lychee and spice. Delicious with surprising  
weight and texture.

## ROSE

## RED

### Grenache, A Tribute to Grace 2017 \$84

Santa Barbara, CA  
Light & Aromatic. Crunchy. Black Doris Plum.  
Hibiscus. Salt & Pepper

### Tempranillo, Vina Magna 6 Meses 2016 \$62

Spain  
Elegant. Intense freshness of flavor. Soft tannins.  
Spicy Cherry. Oak spice. Sweet vanilla on finish.

### Montepulciano d' Abruzzo, Zaccagnini 2015 \$64

Italy  
Full bodied. Ripe tannins. Delicious dry finish.  
Violet. Ripe berries.  
Hints of fruit cake. Dried herbs

### Shiraz Penfolds RWT 2015 \$250

Barossa Valley, Australia  
Spicy and earthy edge. graphite-like savory  
aroma. coal dusty notes. deep-set palate, very  
smooth tannins. almost never-ending finish.







# DRINK MENU



“That's what I do. I drink and I know things.” —Tyrion Lannister, Game of Thrones

## COCKTAIL & ETC.

**PEACH JELLO** 11  
Ikezo sparkling Peach Jelly from Hyogo, Japan

**ELDERFLOWER SPRITZER** 12  
Austrian Elderflower. Cava. Citrus. Rose Bitters

## BEER

**SINGHA** Thai Lager 7

**THAI IPA** 8

**LAO JUNGLE IPA** 8

**HEFEWEISSEN** Weihenstephaner Germany 8

**GINGERGRASS** Golden State Cider CA 8

**DOUBLE HAZY IPA** Almanac SF 9

**COCONUT PORTER** Maui Hawaii 9

**STRAWBERRY WEISS** Fruli Belgium 11

**AVENTINUS** Schneider Germany Dark & Complex 500ml 12

## BEVERAGES

**COKE / DIET / SPRITE** 3.5

**CLASSIC THAI TEA** 5  
Shaved Ice

**ANCHAN LIMEADE** 5  
House Soda, cane sugar, blue flower

**ICED TEA** 5  
Unsweetened Tea

**ESPRESSO / AMERICANO** 4

**CAPPUCCINO / LATTE** 5

**HONEY MILK LAVENDER** 5

**GINGER MILK TEA** 6  
Spicy ginger roots, calendula, brown sugar

**COCONUT CREAM LATTE** 6  
Chai tea, sweet toasted coconut

**WHOLE YOUNG COCONUT** 7

**SPARKLING WATER** 9  
Saint Geron 750 ml

## HOT TEA

**TAIWAN TEA** 5  
Oolong, Mao Jian Jasmine

**GREEN TEA** 5  
Genmaicha, toasted brown rice

**BLACK TEA** 5  
Earl Grey, bergamot

**FLOWER TEA** 5  
Chamomile, Lavender

**STICKY RICE PUERH, YUNAN** 6.5  
Premium ripe sticky rice puerh tea scented, Glutinous rice herb “Nuo Mi Xiang” smooth, earthy and very pleasant Limited



## WINE

### BUBBLES

**PROSECCO, SCARPETTA DOC, ITALY 2018** 13 / 60  
Green Apple, Juicy Melon, Fresh Cut Flower. Hazelnut

**CUVÉE ROSÉ BRUT, RICHARD GRANT RUTHERFORD, NAPA** 14 / 65  
Champagne Methode. Freshness & Depth. Strawberry. Pink Grapefruit. Fresh Baked Pastry. Finish Long & Crisp

### WHITE

**SANCERRE, PASCAL JOLIVET LOIRE, FRANCE 2018** 18 / 90  
Sauvignon Blanc. Fresh. Very Clean. Racy Acidity. Dry & Elegant

**GRÜNER VELTLINER WAGRAM BERNHARD OTT "AM BERG" 2015** 17 / 78  
Wagram Austria  
Fresh as Aloe Vera. Cucumber. Cilantro. Citrus Blossom. Lovely Spiciness & Salinity Finish

**PINOT GRIS, ETUDE CARNEROS 2018** 15 / 70  
Quince. Peach Blossom. Lime. A Touch of Spice. Persistent Finish

**RIESLING BLEND, FIELD RECORDING 'HOCK' CA** 12 / 55  
Delicious! Delicate Floral. Zesty Peach. Touch of Sweetness. Thirst Quenching

**CHARDONNAY, PATZ & HALL SONOMA 2016** 16 / 75  
Honeyed citrus, orchard fruits, pineapple, floral notes. Medium-bodied, vibrant and fresh, acidity and richness.

### ROSÉ

**ROSE SKYLARK PINK BELLY MENDOCINO 2018** 13 / 60  
Fresh & Juicy. Cherry. Pomegranate. Lemony Citrus

### RED

**PINOT NOIR, SIDURI WILLAMETTE, OREGON 2017** 15 / 70

Bright & Fresh Acidity. Cranberry. Red Plum. Tea Leaf.

**CENTONZE FRAPPATO, VITTORIA SICILY ITALY 2016** 13 / 60

Intensely Perfumed. Very Vibrant & Cheerful. Juicy Finish. Peppery

**ZINFANDEL, ROBERT BIALE NAPA 2017** 15 / 70  
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune.

Red Berries. Mushroom. Flavorful Finish

**MALBEC, DOMAINE BOUSQUET, ARGENTINA 2018** 12 / 56

Silky Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.

**CABERNET SAUVIGNON, CHAPPELLET NAPA 2016** 18 / 85

Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry. Mocha

**FARMHOUSE KITCHEN**  
THAI CUISINE





# Desserts

## เมนูขนมหวาน

### Thai Vacation \$12

*Fresh coconut, sweet sticky rice, vanilla ice cream, coconut cream and peanut. (GF)*

### Khao Niew Dam \$12

*Black sticky rice pudding, taro puree and coconut palm sugar (Add \$2 for coconut ice cream). (GF)*

### Farmhouse Bread Pudding \$14

*House favourite! vanilla ice cream and caramel sauce.*

### Chocolate Lava Cake \$16

*Homemade moist chocolate lava cake served with vanilla ice cream.*

### Coconut Granita \$12

*Fresh young coconut juice crushed ice with coconut meat gelato. (GF, VG)*

### Mango Sticky Rice (seasonal) \$12

*Seasonal sweet mango, sweet sticky rice, coconut cream, saseimi.*

### Rak-Na Platter \$26

*Fun, Festive, Instagram worthy!! Chef's choice desserts.*

