

# FARMHOUSE KITCHEN

THAI CUISINE

## ก๋วยเตี๋ยว STARTERS

**GF – Gluten free option available**

**VG - Vegan option available**

### **Samosa VG 13.95**

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

### **Chicken Wings 12.95**

Crispy wings buttermilk battered, chili plum sauce

### **Neua Num Tok Rolls 15.95**

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

### **Sai Oua 12.95**

*Northern Thai Sausage*

Grilled House made ground pork mixed with an aromatic **spicy** curry paste

### **Ahi Scoops GF 15**

Pan-seared sesame crusted Ahi tuna\*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime

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

### **Crispy Egg Rolls 14**

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

### **“Mieng Kum Kung” 14.95**

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

### **Crispy Calamari 14.95**

Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

### **Larb Tuna GF 14**

Spicy! Esan style Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips

*(Gluten- free option served w/ romaine lettuce)*

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### **Thai Fish Cake (Tod Man) 12.95**

White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish



Choice of Tofu, Vegetable +1  
Organic chicken +1  
Shrimps +4

**Tom Kha GF/VG 8 / 15**

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

**Tom Yum GF 8 / 15**

Chiangmai Style. **SPICY** & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

**Tom Zapp Beef 16**

Herbal beef stewed in **SPICY** & Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander

**Papaya Salad GF 14.95**

**Spicy!** Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, peanuts

Add \$1 Salted Crab OR Fermented fish

Add \$4 Grilled Shrimps

Add \$6 Crispy Pork Belly (Carlton Farms, OR)

**Herbal Rice Salad VG 14.95**

A traditional dish known as "Khao Yum" (Bangkok Style)

Toasted coconut, peanuts, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing

**Mix and enjoy!**

**Beef Salad 15.95**

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

**Yum Moo Krob GF 15.95**

House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables

# WLFU SPECIAL

## **Panang Neua 34.95**

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.*

## **Mok Salmon GF 26**

Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, **dill**, shallots, **spicy cilantro lime** sauce & Blue Rice

## **New Kai Sam Ros 27.95**

Crunchy chicken in tamarind pineapple glazed, bell pepper, white onion, green onions, dried chili, cashew nuts and bonito flakes( dried fish). Served in fresh

## **New Pineapple Fried Rice 32**

Assorted Seafood (prawn, calamari, scallops, salmon) with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg. Served in fresh whole pineapple

## **Run Juan Seafood Sizzling GF 29**

Assorted Seafood; crispy salmon, calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice (GF option no crispy salmon)

## **Crab Fried Rice GF 28.5**

Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth **To clean your palate**

## **BBQ Kai Yang GF 26.95**

Half Mary's Organic Chicken marinated in turmeric,coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts) **Esarn Classic**

## **Hat Yai Fried Chicken 26.95**

Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice





## Volcano Cup Noodle 28

Juicy slow-cooked  
Beef Short Rib.  
Pan fried noodles  
tossed in our  
Godmother sauce.  
chili. tamarind. cumin.  
garlic, bell pepper.  
peppercorn. crispy  
basil

佳利好  
KARL-OUT CO.  
WHITE PLAINS, NY 10603  
1-888-328-1688



# BASIL BOMB

Thai chili basil stir-fried with tiger prawns, calamari, scallop,  
housemade crispy pork belly, fried egg over jasmine rice &  
Prik Nam Pla (Thai Chili Fish Sauce ) 32





# FARMHOUSE KITCHEN

THAI CUISINE

## *Little Lao table Set*

For 2

**\$120**



Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad  
Panang Neau Short Ribs - Hat Yai Fried Chicken with Curry Sauce - 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\*\***

**VEGETARIAN OPTION AVAILABLE**

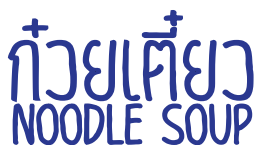


# Crispy Duck Ka Pow

House roasted half duck (Maple leaf farms, IN)  
red eye chili, mix vegetable, broccolini, onion,  
bell pepper,crispy basil , served with fried egg  
& signature blue rice 30







**Tofu Noodle Soup GF/VG 14.95**

Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

**Chicken Noodle Soup GF 15.95**

Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

**Tom Yum Noodle Soup GF 24.95**

Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons

**24 Hours Beef Noodle Soup 28.95**

Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

**CHOICE OF**

Vegetable OR OTA Tofu +1  
Chicken/ Pork +1 Beef +2  
Shrimps +4 Seafood +8  
Homemade Crispy Pork Belly (*Carlton farms, Oregon*) +6

**Red Curry VG**; bell pepper, bamboo shoots, basil **14.95**

**Green Curry VG; SPICY!** eggplant, bell pepper, bamboo, basil **14.95**

**Yellow Curry VG**; potato, onion and crispy shallot **15.95**

***Our Curries are vegan based***

***\*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**

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



CHOICE OF Veg OR Ota Tofu +1  
ADD Fried Egg +2  
Chicken/ Pork +1 Beef +2  
Shrimps +4 Seafood +8  
Homemade Crispy Pork Belly (*Carlton farms, Oregon*) +6

**GF – Gluten free option available**  
**VG - Vegan option available**

**Thai Fried Rice GF/VG 14.5**

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

**Pad Ka Pow GF/VG 14.5**

Thai basil, garlic, bell pepper, chili  
**excellent w/ crispy pork belly & fried egg**

**Pad Black Pepper Garlic GF/VG 14.5**

Sweet onion, green onion, cilantro

**Pad Fresh Ginger Sauce GF/VG 14.5**

Mushrooms, white onion, green onion,  
fresh ginger

**Pad Thai VG 15.95**

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

**Pad See You GF/VG 15.95**

Fresh Flat rice noodles, cage free egg,  
carrot, broccoli

**Pad Kee Mow GF/VG 15.95**

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

**Pad Chinese Broccoli GF/VG 14.95**

House XO Sauce

**Pad Eggplant GF/VG 14.95**

Bell pepper, garlic, basil

#### SIDE

Jasmine Blue rice 2.95

Peanut sauce 5

Brown rice 2.95

Cucumber salad 5

Sticky rice 3

Steamed veg 5

Crispy roti 2.95

Steamed noodle 4.75

Bone Broth 5

Fried Egg 2

Side Crispy Pork Belly (5oz) 10

**Kid's Menu\* 8.95**

**Under the age of 10**

**Fried Chicken** over Jasmine rice

**Flat Rice Noodle** w/ egg, broccoli and  
carrot

**\*DINE IN ONLY**

**"Super FaRang"**  
**Super Delicious**





# Classic Thai Tea



## เครื่องดื่ม BEVERAGES

Coke / Diet / 7up	3
Ginger Beer	4
Thai Tea Limeade	4
Classic Thai Tea	4
Homemade Soda	4
Tamarind Shrub	
'Anchan' Limeade (blue flower)	

Fresh Whole Coconut 6

Hot Coffee *Giornio, Africa /*  
*Decaffeinato Ontuoso, Brazil* 5.5

### ORGANIC HOT TEA:

House (Herbal) 3.95  
Spicy Ginger – cane sugar, ginger root  
; *promoting elixir*  
Fresh Mint – *calming & soothing*

Jasmine Pearl Company, OR 3.95

Indian Blue MTN -- Black

Jasmine Peony -- Jasmine Green

Feel Better -- Chamomile Eucalyptus

Sticky Rice Puerh -- Black Yunnan

'Nuomixiang' 4.25

*fermented tea leaves, can brew up to 4x*

## เบียร์ BEER

### BLT/CAN

THAI LAGER, Singha 7  
PILSNER, Buoy Astoria, OR 7  
HAZY PALE ALE, Fort George  
Astoria, OR 7  
IPA, Ecliptic Starburst PDX 7  
CIDER Passionfruit Guava, Incline  
Auburn, WA 7

## ไวน์ WINE

Prosecco, Jeio Italy 12 (187ml)  
Fine. Lively. Fresh Nose of Citrus Fruits  
& Saline Sensations

Sparkling Rose, A to Z OR 11 (250ml)  
Juicy. Ripe Strawberry. Raspberry.  
Flowers. Hint of Creaminess

Cleto Chiarli Lambrusco Grasparossa  
di Castevetro Amabile Italy 40  
Semi-Sweet Sparkling Red Wine. Rose  
Petals & Orange Peel. All Around  
Yumminess

## *White Wine*

### **Sauvignon Blanc, Mohua**

*New Zealand* **12/ 55**  
Beach Life. Fragrant. Passion Fruit.  
Lemon Verbena. Gunsmoke. Lingering  
Finish

### **Dry Riesling, Pierre Sparr 'Grande Réserve' Alsace, France 11/ 50**

Crisp. Bright. Tangy Peach Fruit. Long &  
Balanced Finish

### **Bourgogne Chardonnay, Laroche**

*Burgundy, France* **12/ 55**  
Elegant Fruity Notes. Lively & Balanced.  
Classic Burgundian Wines

## *Red Wine*

### **Pinot Noir, A to Z OR 14/ 65**

Absolutely Delicious. Fresh Red Fruits.  
Lavender. Cassis. Ripe Tannins

### **Barbera d'Asti, Vietti Piedmont, Italy (Wine Spectator Top 100 of 2020)**

**13/ 60**

Medium Bodied. Luscious Blackberry;  
Creamy, Deep and Juicy. Vanilla. Long  
Finish

### **Chinon, Domaine de Pallus**

### **Messanges Loire Valley, France 13/ 60**

Small Batch Cabernet France. Medium  
Bodied. Silky Plum. Black Pepper.  
Rosemary

## *Rosé*

### **Rosé, Miravel Provence, France 12/ 55**

Influenced by the Mediterranean Sea.  
Summer Red Fruits. Pineapple.  
Mouth-watering



# *SWEET TREATs*

## **Blue Coconut Soft Serve 7**

House blue coconut soft serve  
(butterfly pea flower)  
toasted coconut mixed over  
ice cream cup

## **Roti-Pandan 13**

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

## **Choco Cake 12**

Moist chocolate cake filled with  
rich chocolate glazed cashew

## **Mango Sticky Rice 12**

*(Seasonal)*

Manila Mango,  
coconut sticky rice. Delicious!

## **Farmhouse Croissant**

## **Bread Pudding 12**

Organic honey caramel sauce

## **Taro Cake 11**

Delicious crispy taro cake serve  
with coconut sorbet ice cream  
and top with condensed milk

## **Ruk Na Platter**

## **(2-4 people) 32**

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

*\*Please indicate your  
allergies\**



## **“GodMother Sauce”**

**17**

Let's bring a jar of  
spice back home!!!

.....

“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.”

"We brought our favorite recipes  
and prepared them as we would  
back home.”

Also, our beverage list focuses on  
small production while not all of  
these wineries are certified  
organic or Biodynamic, all of them  
are farming with thoughts towards  
the future. Cheers!

20% gratuity included for parties of  
6 or more. Maximum Three credit  
cards per table.

Additional card \$1.50/card. A  
charge of \$2/person will be added  
for outside desserts.

Corkage Fee: wine \$20/750ml  
bottle: \$3/ 12oz beer.  
\$6/750ml beer

3% Sanitation Fee will be applied  
per table

We are not responsible for lost or  
stolen items. Prices are subject to  
change without notice.

## **Farmhouse Kitchen Thai Cuisine Portland, Oregon**

(SOUTHEAST) 3354 SE Hawthorne

Blvd Portland | OR 97214

[www.faraimhousethai.com](http://www.faraimhousethai.com)

Call (503)432.8115

[thai@farmhousepdx.com](mailto:thai@farmhousepdx.com)

(NORTHWEST) 121 NW 9th Ave

Portland | OR 97209

Call (971)754-4966

\*\*\*\*\**Thank you*\*\*\*\*\*