FARMHOUSE KITCHEN
THAI CUISINE

24 HOURS BEEF NOODLE SOUP

$36.95

Slow cooked bone-in Beef Short Rib, Egg noodles, bone marrow broth broccoli, basil, bean sprouts, cilantro, green onion

FARMHOUSE KITCHEN
THAI CUISINE
LIVE MAINE LOBSTER WITH TIGER PRAWNS, THIN RICE NOODLES, CAGE FREE EGG, BEAN SPROUTS, CHIVE, SHALLOT PEANUTS, CRISPY WONTONS, AND THAI SEAFOOD SAUCE
LIVE LOBSTER PAD THAI
$42.95

Panang NEUA

Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, onion, crispy basil and blue jasmine rice

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

$46.00

FARMHOUSE KITCHEN
THAI CUISINE

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WEEKDAY LUNCH SET

Monday - Friday

Starting at $28 / Person

SOUP

TOM KHA SOUP

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, cilantro and green onion

STARTERS

*(Please choose **two;** each starters comes in one bite)*

SAMOSA

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

FARMHOUSE WINGS

Crispy organic wings served with crispy basil and chili plum sauce

NEUA NUM TOK

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette

ENTREE

*(Please choose **one**)*

PAD THAI SHRIMP +$3 (V)

Fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, and crispy wontons

THAI FRIED RICE TOFU (GS)

cage free egg, onion, tomato, green onion, cilantro

HAT YAI FRIED CHICKEN +$5

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

SPICY BASIL MINCED PORK (GS)(V)

Thai basil, garlic, fresh chili, bell pepper

YELLOW CURRY TOFU

Potato, onion, and crispy shallot

SPICY EGGPLANT TOFU (GS)

Bell Pepper, garlic, basil, Thai chilli

PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg,
bean sprouts, chive, shallot, peanuts

PAD SEE YOU BEEF +$3 (GS)(V)

thin rice noodles, fried tofu, cage free egg,
bean sprouts, chive, shallot, peanuts

FARMHOUSE KITCHEN
THAI CUISINE

Volcano

CUPS NOODLES

$32.95

Spicy Noodles stir fried with our house made god-mother sauce served with braised short rib, bell peppers and peppercorn

FARMHOUSE KITCHEN
THAI CUISINE

HAT YAI

$32.95

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

FRIED CHICKEN

kai yang som tum

$39.95

Famous Vinchian Buri,
Half Mary's organic BBQ chicken
marinated in soy sauce, coriander seed
and garlic. Served with papaya salad
sticky rice and roasted rice sauce.

FARMHOUSE KITCHEN
THAI CUISINE

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starters

Samosa (v) $14.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry dipping

Crispy Egg Rolls (v) $14.95
Crispy Eggs rolls in glass noodles, carrot, black mushroom, black pepper and cabbage. Served with chilli peanut sauce

Farmhouse Wings $16.95
Crispy organic wings served with crispy basil and chili plum sauce

Neua Num Tok Rolls $20.00
Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette

"Mieng Kum Kung" $16.95
Crispy-crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind reduction

Crispy Calamari $16.95
Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

noodle soup

Tofu Noodle Soup (gf)(v) $17.95
Fresh rice noodles, veggie broth, soft organic tofu, mix veggies, bean sprouts, cilantro and green onion

Chicken Noodle Soup (gf) $18.95
Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots.

salads

Papaya Salad (gf) $16.95
SPICY! Hand shredded green papaya, cherry tomato, Thai long beans, garlic, fish sauce, bird eye chilli, and peanuts.
Salted Crab +2 Fermented Fish +2 Grill Prawns +8

Larb (gf) $17.95
SPICY! Salad with cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs
Mince pork+3 Wagyu Beef+8 Prawn +8

specials

Basil Bomb $36.95
SPICY! Thai chilli basil stir fried with tiger prawn, calamari, scallop, homemade crispy pork belly, minced pork, PEI Mussels, clams and fried egg over blue jasmine rice with "Prik Nam Pla". Let's Bomb!

24 Hours Beef Noodle Soup $36.95
Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, asian broccoli, basil, bean sprouts, cilantro, and green onion

Run Juan Seafood Sizzling $38.95
Assorted Seafood sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper & jalapeños. Served with blue jasmine rice

Crab Fried Rice (gf) $34.95
Jumbo lump crab meat, double eggs, onion, tomato, and cilantro. Served in lotus leaves with bone broth

Volcano Cup $32.95
SPICY! Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns

Live Lobster Pad Thai $42.95
Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, crispy wontons, and Thai seafood sauce

Hat Yai Fried Chicken $32.95
Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, fried shallots, cucumber salad. Served with yellow curry dipping, roti & blue jasmine rice

Panang Neua $46.00
Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, onion, crispy basil and blue jasmine rice
**This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.*

Crispy Branzino $48.95
Fried Whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot and garlic chilli lime vinigrate

Kai Yang Som Tum $39.95
Famous Vinchian Buri,
Half Mary's organic BBQ chicken marinated in soy sauce, coriander seed and garlic. Served with papaya salad sticky rice and roasted rice sauce.

soup

*protein of your choice:
Veg/ Tofu Organic Chicken +3 Prawns +8 Seafood +12

Tom Kha Soup (gf) $12.95 / $18.95
Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, cilantro and green onion

(v) - vegan option
(gf) - gluten free option

Please Indicate your dietary restriction

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

We use Mary's Organic Chicken, All-Natural Pork & Beef
*****NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES***

Farmhouse Kitchen Thai Cuisine LA
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protein choice

Choice of Veg/ Tofu Organic Chicken/ Pork/Mince Pork +3
Wagyu Beef +8 Prawns +8 Crispy Pork Belly +8
Combination Seafood +12

thai street food

*protein of your choice

Yellow Curry (v) **$18.95**
Potato, white onion, carrot and crispy shallots

Thai Fried Rice (gf)(v) **$17.95**
Cage free egg, white onion, green onion, tomato, cilantro

Pad Thai **$17.95**
Thin rice noodles, cage free egg, coconut milk, tamarind, bean sprouts, chives, peanuts

Pad See You (v) **$17.95**
Flat rice noodles, cage free egg, carrot, Asian broccoli

Pad Kee Mow (v) **$17.95**
SPICY! Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil, Asian broccoli, jalapeno

Pad Asian Broccoli (v) **$17.95**
Spicy XO sauce, garlic (Recommend with Crispy Pork Belly)

Pad Spicy Eggplant (v) **$17.95**
Bell pepper, garlic, Thai basil, jalapeno

kids

Fried Chicken **$11.00**
Over Jasmine rice

Rice Noodles **$11.00**
Cage free egg with asian broccoli and carrots

dessert

Thai Vacation (gf) **$14.50**
Warm coconut sticky rice and Ice cream, served in half young coconut

Mango Sticky Rice (Seasonal) **$13.50**
Creamy and sweet sticky rice served with seasonal fresh mango

Coconut Granita (v)(gf) **$14.50**
Young coconut juice crush ice with fresh coconut meat

Croissant bread Pudding **$16.50**
Just amazing! Croissant Bread Pudding served with caramel sauce and vanilla ice cream

Choco Cake **$14.50**
Moist & Rich Chocolate Cake served with vanilla ice cream

sides

blue jasmine rice	**$3.95**	**peanut sauce**	**$7.00**
brown rice	**$5.00**	**steamed veggie**	**$6.00**
sticky rice	**$4.25**	**bone broth**	**$6.00**
Roti	**$3.00**	**crispy pork belly**	**$8.00**

beverage

Mexican Coke 12oz **$5.00**

Classic Thai Tea **$5.50**
Sweet & Tart

Anchan Limeade **$4.50**
Butterfly Pea Flower, cane limeade

Thai Tea Limeade **$5.50**
Tart & sweet

Fresh Young Coconut **$7.50**

Saratoga Sparkling Water **$9.00**
330 ml / 11.15 oz

East Imperial Dry Thai Ginger **$5.00**

organic hot tea **$5.00**

Sencha Green Tea
Toasty, sencha green and roasted brown rice

Lemon Grass Ginger
Lemony, tart and crisp

Dragon Pearl Jasmine
Delicate sweetness, floral and caffeine free

Blooming Flower **$7.00**
jasmine, Green, calendula
(can steep up to 3 times)

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: $35/bottle first two (750ML). Third bottle onwards $45/bottle (750ML).
Carry-in dessert fee: $2.5/person
90 minutes per seating as a courtesy to later reservations.

@thaifarmhouse **#thaifarmhouse**

FARMHOUSE KITCHEN
THAI CUISINE

$62

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels and calamari cooked in yellow curry paste and spices. Served with turmeric rice.

Little Lao

Table Set

Available Monday - Thursday

$179

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

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THAI CUISINE