

LITTLE LAO TABLE SET



\$179

Add \$35 for 1 lb Whole Maine Lobster

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****

FARMHOUSE KITCHEN
THAI CUISINE

FEBRUARY SPECIAL

KHOA KA MOO

\$36

AROMATIC FIVE-SPICE PORK SHANK,
THAI STYLE SAUERKRAUT, BROCCOLINI, EGG,
CHILI GARLIC VINAIGRETTE, AND JASMINE RICE
SERVED WITH POMEGRANATE MOLASSES





\$42.95

Lobster Pad Thai

LIVE MAINE LOBSTER WITH PRAWNS, RICE NOODLES,
CAGE FREE EGG, BEAN SPROUTS, CHIVE, SHALLOT,
PEANUTS, AND THAI SEAFOOD SAUCE

Crispy Branzino!

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

\$48.95



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**

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



FARMHOUSE KITCHEN

THAI CUISINE

LUNCH TASTING MENU

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)

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

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

HAT YAI

FARMHOUSE KITCHEN
THAI CUISINE



\$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

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-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind reduction

Crispy Calamari \$19.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

Ahi Scoops (gf) \$18.95

Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad dill, lemongrass, SPICY chilli lime

*Consuming raw or undercooked seafood may increase your risk of food-borne illness

Larb Tuna (gf) \$19.95

SPICY!! Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chilli, wonton chips

*Consuming raw or undercooked seafood may increase your risk of food-borne illness

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

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, white onions, cilantro and green onion

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, white onion, bell pepper & jalapeños. Served with blue jasmine rice

Crab Fried Rice (gf) \$34.95

Jumbo lump crab meat, double eggs, white onion, tomato, and cilantro. Served in lotus leaves with bone broth

****SPICY!! CRAB FRIED RICE BOMB +2**

Volcano Cup \$32.95

SPICY! Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns, white onions, thai eggplants

Live Lobster Pad Thai \$42.95

Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onion

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, white 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, white onions

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.

Pineapple Fried Rice (gf) \$39.95

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in fresh whole pineapple, white onions

"Seau Rhong Haii" \$42.95

Grilled Snake River Farm Wagyu Flank Steak, grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice

Kang Kua Prawns(gf) \$30.95

One of a kind Southern curry made with. SPICY!! Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue rice

(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

5560 W Adams Blvd

<https://farmhousethai.com/>

+1 323 592 3999

@thaifarmhouse

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) Potato, white onion, carrot and crispy shallots | \$ 18.95 |
| Red Curry Bell pepper, bamboo shoot and basil | \$ 17.95 |
| Green Curry Bell pepper, eggplant, bamboo shoot and basil | \$ 18.95 |
| Thai Fried Rice (gf)(v) Cage free egg, white onion, green onion, tomato, cilantro | \$ 17.95 |
| Pad Thai Thin rice noodles, cage free egg, tamarind, bean sprouts, white onions, crispy shallots, chives, <u>peanuts</u> | \$ 17.95 |
| Pad See You (v) Flat rice noodles, cage free egg, carrot, Asian broccoli | \$ 17.95 |
| Pad Kee Mow (v) SPICY! Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil | \$ 17.95 |
| Pad Asian Broccoli (v) Spicy XO sauce, garlic (Recommend with Crispy Pork Belly) | \$ 17.95 |
| Pad Spicy Eggplant (v) Bell pepper, garlic, Thai basil | \$ 17.95 |

kids

| | |
|--|-----------------|
| Fried Chicken Over Jasmine rice | \$ 11.00 |
| Rice Noodles Cage free egg with asian broccoli and carrots | \$ 11.00 |

dessert

| | |
|---|-----------------|
| Thai Vacation (gf) Warm coconut sticky rice and Ice cream, served in half young coconut and sprinkled with <u>peanuts</u> | \$ 14.50 |
| Mango Sticky Rice (Seasonal) Creamy and sweet sticky rice served with seasonal fresh mango | \$ 13.50 |
| Coconut Granita (v)(gf) Young coconut juice crush ice with fresh coconut meat | \$ 14.50 |
| Croissant bread Pudding Just amazing! Croissant Bread Pudding served with caramel sauce and homemade cashew nut candy | \$ 16.50 |
| Choco Cake Moist & Rich Chocolate Cake served with vanilla ice cream | \$ 14.50 |
| Taro Puff Home-made Taro Puff with vanilla ice-cream sprinkled with crispy puff and condense milk | \$ 14.00 |
| Mom's Fried Bananas Plantain banana fritters are everything! Served with vanilla ice-cream and warm coconut sticky rice | \$ 14.00 |
| "Ruk Na Platter" Fun, Festive, Instagram worthy! Chef's Choice Dessert | \$ 36.50 |

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 | \$ 12.00 |

beverage

| | |
|--|----------------|
| Anchan Limeade Thai Style cane limeade soda. High in antioxidants | \$ 5.50 |
| Thai Tea Limeade Tart & sweet | \$ 5.95 |
| Classic Thai Tea Creamy & Sweet. Shaved Ice | \$ 5.95 |
| Fresh Young Coconut | \$ 7.50 |
| Saratoga Sparkling Water 330 ml / 11.15 oz | \$ 9.00 |
| Saratoga Mineral Water 330 ml / 11.15 oz | \$ 9.00 |
| East Imperial Dry Thai Ginger | \$ 5.00 |
| Mexican Coke 12oz | \$ 5.00 |
| Blooming Flower jasmine, Green, calendula (can steep up to 3 times) | \$ 7.00 |

organic hot tea \$ 5.00

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| 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 |

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



beer

SINGHA THAI LAGER

8

BOOMTOWN NOSE JOB IPA

8

ITHE BRUERY MISCHIEF, HOPPY BELGIAN ALE

8

wine



MIONETTO PROSECCO TREVISO BRUT DOC, ITALY
PLAYFUL & SASSY. GOLDEN APPLE. HONEY. WHITE PEACH

14/ 62

POMMERY POP PINK CHAMPAGNE, FRANCE

30/ 187ML

FESTIVE LITTLE PINK BOTTLE. DELICIOUS BERRY. MADE FOR TRENDY PEOPLE

JNSQ ROSÉ CRU, FINEST CA

15/ 68

"JE NE SAIS QUOI" IMPOSSIBLE TO RESIST. COLLECTIBLE ROSE STOPPER DESIGNED BOTTLE. TASTE LIKE SUMMER IN A GLASS. PERFECT FOR CELEBRATION YASSS!!

TOHU SAUVIGNON BLANC, NEW ZEALAND

14/ 62

97PT!! INDIGENOUS NZ OWNED. SO FRESH & SO CLEAN. TROPICAL ISLAND. GREEN PEPPER

COLLINE AUX FOSSILES CHARDONNAY, FRANCE

15/ 68

PERFECT CHARDONNAY. CHABLIS MINERALITY + NAPA STRUCTURE & INTENSITY. STONE FRUITS. HONEYSUCKLE. WHITE FLOWER

TALBOTT "KALI HART" PINOT NOIR, MONTERREY CA



15/ 68

LUXURY & SILKY. ULTRA COOL CLIMATE FRESHNESS. CRUNCHY BING CHERRY. RED FRUITS. FLOWERS. NUTMEG. TOASTED VANILLA. LONG FINISH

BOOMTOWN CABERNET SAUVIGNON, WASHINGTON

16/ 72

THE WINE OF KING & THE KING OF WINE. REFINED YET RUGGED. JUICY & FUN. DARK BERRIES. LAVENDER. FINE TANNIN



mix

KING OF SPICE

"CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED
HEART SABA BLANCO INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA

16

MEOW MULE

SABA VODKA. SPICY GINGER. LIME. CO2. SERVED IN KITTY MUG

18

PAPER PLANE

HAN CITRUS SABA INFUSED BUTTERFLY PEA FLOWER. YUZU SABA. ROSE HIPS
JASMINE. EARL GREY TEA

17

HELLO GORGEOUS

SABA RUM. GUAVA PUREE. JASMINE. EARL GREY TEA. PACHAUBS BITTERS

17

THAI STAR WARS

TROPICAL TIKI VIBE MEETS HOLLYWOOD. SABA GOLD RUM. LIME. ORGEAT
JAMAICAN

18

ONE NIGHT IN THAILAND

NEGRONI LOVER. SABA INFUSED JUNIPER BERRY. CARPANO ANTICA SWEET
VERMOUTH. GRASSOTTI APPERITIF. AROMATIC BITTERS. ORANGE ROSEMARY

18

LOD CHONG

BOTANICAL PINA COLADA. SABA RUM. HOMEMADE AROMATIC PANDAN
CORDIAL. COCONUT CREAM. LIME

17

GARDEN SPRITZ

SPARKLING WINE. AUSTRIAN ELDERFLOWER. ROSEMARY THAI ROSE BITTERS.
ROCK FLORAL SLIGHTLY SWEET

15

MAKE A WISH

ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY
PEA, HIBISCUS. AUSTRIAN ELDERFLOWER. LO-FI GENTIAN. GRAPEFRUIT.
AROMATIC BITTER SERVING IN ALADIN MAGIC LAMP WITH LEMON TARD

18

MR & MRS

FEATURES OUR BEAUTIFUL MR. & MRS DRINK WITH "MAKE A WISH" AND ONE
NIGHT IN THAILAND". PERFECT FOR A DATE NIGHT.

30

THAICHELADA

SUMMARY OF GREAT FOOD + DRINK

FOR TWO

\$35

ENJOY OUR SPICILICIOUS COCKTAILS MADE WITH SINGHA BEER, TABASCO, TAMARIND, TOMATO, PINEAPPLE CHASED WITH CRISPY CHICKEN, PORK BELLY, AND PRAWNS.