



FATHER'S DAY MENU

APPS, CHEESE & CHARCUTERIE

SCONES BASKET - Assorted Scones with lemon zested cream – \$12 (v)

BRANDIED CHICKEN PATÉ - with raspberry jam, pickled onion and toast points – \$8

THE DATES - Portuguese chorizo stuffed dates wrapped in bacon, caramelized tomato-onion purée – \$8 (gf)

THE FIGS - Gorgonzola and spiced walnut stuffed figs, honey-butter glaze – \$7 (v, gf)

FROMAGE PLATE – \$15

CHARCUTERIE PLATE – \$15

BRUNCH ENTRÉES

RATATOUILLE TOAST - luscious slow cooked mediterranean vegetables, olive oil atop Noble Toast, with or w/o poached egg – \$12 (v, vp)

CROQUE MONSIEUR OR MADAME – \$15

Classic ham sandwich sauced with bubbly Gruyere bechemel and green salad for Monsieur
or with poached egg on top for Madame – \$16

SLOPPY GIOVANNI – \$18

Our “PEPOSO” peppered Chianti short rib beef and gravy topped with a poached egg on a
Noble Brioche Bun with oven roasted fingerling potatoes

DUCK CASSOULET - white beans baked with roast pork and Schreiner's sausage ragout, topped with our duck leg confit – \$24

SUCCULENT RIBS & EGGS OVER DUCK FAT FINGERLINGS - tossed with charred greens and peppercorn gravy for good measure – \$22

SMOKED SALMON WELLINGTON - smoked salmon & spinach pesto baked in puff pastry sauced with Bernaise with spring greens – \$18

QUICHE FLORENTINE OR LORRAINE - herbed spinach and feta *OR* ham and gruyere quiche with greens and berries – \$15 (v)

BRIOCHE FRENCH TOASTS - served with lemon zested whipped cream, Arizona date syrup and berries – \$14 (v)

SALADS & SIDES

BITTER & BLUE - bitter greens, radicchio, fennel, gorgonzola, pecans, orange marmalade vinaigrette – \$11 (v, vp, gf)

SALAD NICOISE - tuna, olives, roasted tomato, egg, potato, green beans, olive oil-garlic-anchovy dressing – \$15 (vp, gf)

ROASTED DUCK FAT FINGERLING POTATOES - no explanation necessary – \$8 (vp)

PLATE OF BACON - no shame – \$7

DESSERTS

Tiramisu | Bittersweet Chocolate Tarte | Apricot Pear Tarte | Honey Almond Cake (gf) – \$8 ea

v = vegetarian | vp = vegan possible | gf = gluten free

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



BEVERAGES

COCKTAILS

- FARISH HOUSE CUP - [*Benham's Gin, Pasubio Amaro, Lemon, Ginger Ale, Mint*] - \$12
EARL'S TEA - [*Earl Grey infused Bulleit Bourbon, honeyed orange syrup over ice*] - \$12
A WHISKEY SMASH - [*Buffalo Trace Bourbon, BlackBerry Compote, Lemon, Mint*] - \$11
THE KNICKERBOCKER - [*Bacardi Rum, RaspBerry Compote, Combier Orange liqueur, lime*] - \$11
PROSECCO SPRITZ - [*Campari, Cinzano Rosso Vermouth, Prosecco*] - \$9
CHAMPAGNE COCKTAIL - [*French Champagne, Elderflower liqueur, blackberry*] - \$12
THE MIMOSA - [*Prosecco, Orange Juice*] - \$9
BLOODY MARY - [*Tito's & Dad's recipe*] - \$11

WINE BY THE GLASS

COUPE of PROSECCO - \$3 | COUPE of CHAMPAGNE - \$7

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- Prosecco D.O.C. - Zonin, Italy - \$7
Champagne - Nicolas Feuillatte Brut Reserve, Champagne, France - \$14
Pinot Grigio - Ca del Sarto, Friuli, Italy - \$7
Chardonnay - Macon Villages, Joseph Drouhin, France - \$9
Riesling - Tatomer, Santa Barbara County, California - \$9
Muscadet (Melon de Bourgogne) - Chevalier Clos de la Butte, Loire, France - \$8
Rosé - Milou, Pays d'Oc, France - \$7
Pinot Noir - Erath Resplendent, Oregon - \$10
Gamay - Domaine La Prebende, Beaujolais, France - \$8
Malbec - Ben Marco, Valle de Uco, Mendoza, Argentina - \$9
Monastrell-Tempranillo-Syrah - Bodegas Carchelo Selecto, Jumilla, Spain - \$8
Big Red Blend (Cabernet-Merlot) - Gundlach Bundschu Mountain Cuvée, Sonoma, California - \$11

BEER ON TAP - \$6

Peroni - Lager, Italy | Papago Orange Blossom - Wheat Ale, Phoenix | Dragoon - IPA, Tucson
Oskar Blues Dale's - Hopped Pale Ale, Colorado | Guinness - Stout, Ireland | Dos XX - Amber, Mexico

WATER & SODAS

Iced Tea | Coca Cola | Orange Fanta | Sprite | Perrier 11oz | - \$3
Bolle Still Water, 750ml, Italy | San Pellegrino Sparkling Water, 750ml, Italy | - \$6