



Lunch

Served daily from 11am-3pm

SOUP Farmhouse made daily and served with fresh bread
Cup \$4 Bowl \$6

GREENS \$10

GREEK Romaine, purple onion, tomato, cucumber, feta, Kalamata olives, tzatziki vinaigrette

CAESAR Romaine, Cherry tomatoes, croutons, Caesar

CHOPPED SALAD Salami, blue cheese, tomato, cucumber, artichoke hearts, romaine, mustard vinaigrette

CITRUS BEET Spring mix, roasted beets, carrots, cucumber, pepitas, avocado, citrus vinaigrette

SOUTHWEST Romaine, cabbage, corn, black beans, tomato, avocado, pepitas and cilantro vinaigrette

WALNUT & GOUDA Crisp romaine, gouda, roasted walnuts, creamy chive dressing

PROTEINS - Add to any salad

STEAK \$4 CHICKEN \$4
SALMON \$5 SHRIMP \$5

COMBOS \$11

HALF SOUP & SALAD

HALF SOUP & SANDWICH

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CUSTOM SANDWICHES \$11

INCLUDES: Mayo, Dijon, lettuce, tomato, pepperocini & daily side

MEAT CHOICES: Roast Beef, Roasted turkey, Smoked ham, Pastrami, Salami

CHEESE CHOICES: Cheddar, Swiss, Mozzarella, Gouda

BREAD CHOICES: Italian Ciabatta, Whole Wheat, Country Sourdough, Rye

FARMHOUSE FAVORITES \$11

SALMON CHOICES: ROASTED WITH BAVARIAN MUSTARD or MAPLE SYRUP + SOY SAUCE

Includes lettuce, tomato, avocado

REUBEN Pastrami, Swiss, sauerkraut, Dijon, thousand island dressing on rye

TURKEY & CRANBERRY Roasted turkey, cream cheese, cranberry, mayo lettuce

FARMHOUSE MEATLOAF Meatloaf layered with mayo, roasted potatoes and crisp lettuce

CILANTRO PESTO STEAK Roasted beef, cilantro pesto, roasted peppers, gouda, arugula

CHICKEN SALAD Fresh herbs, sun sweetened cranberries, almonds

CHICKEN GYRO SANDWICH Chicken breast, feta, onion, tomato, cucumber, greens, tzatziki

FARMHOUSE VEGETARIAN \$11

GRILLED CAPRESE Ripe tomatoes, creamy mozzarella, basil pesto, drizzled with balsamic vinaigrette

MEDITERRANEAN Hummus, fresh vegetables, shredded romaine, tzatziki

LYNETTE'S SPECIAL Mayo, Dijon, lettuce, onion, tomato, pepperocini, cucumber, avocado, choice of cheese

SIDES

SEASONAL FRUIT - cut daily \$5

SIDE SALADS Details change daily \$4

SWEETS

ASSORTED BAKED GOODS Priced individually

DRINKS

COFFEE, ICED TEA, HOT TEA \$2.95

VIRGIL'S \$3.50

FRESH SQUEEZED ORGANIC OJ \$5.95

BETTER BASICS

Peanut butter & Farmhouse jam

Turkey, cheddar & mayo on whole wheat

Grilled cheese (add Ham for \$1)

For kids or just the young at



\$5

About Us

Welcome to Farmhouse Café! Our mission is to provide consistent, good-tasting food to the community of Hollister. In order for our meals to be the highest quality and nutrient-dense possible, our menu centers around the food available from our local, organic farmers and food producers we are proud to partner with.

Owner Becky Herbert is the 5th generation in her family to work in the San Benito County agriculture industry and has been doing so for the last 14 years when she returned to her roots to help her parents, Pat & Patti Herbert, market their produce through their Community Supported Agriculture Program.

When Pat retired from growing all of the vegetables for the program, Becky partnered with local farmers she grew up knowing and started her own business, Eating with the Seasons, to continue serving the members she became friends with. Connecting with her customers through food ignited a passion for cooking that led her to add prepared meals to the business after members frequently expressed their challenge over not having enough time in their busy schedules to cook healthy meals for their family daily. Farmhouse Café is Becky's next step to provide busy people with quick, delicious and healthy meals. However you like to get your meals - Stop in, call in, go online to order - we are here for you!

Some of Our Food Community Farmers & Producers

Baia Pasta - Bella Vista Olive Oil - Coke Farm - Herbert Family Organic Farm - JSM Organics - Lakeside Organic Gardens - Larry Hirahara Organic Farm - Linda's Tasty Pork - Mariquita Farm - Morris Grassfed - Mountanos Bros Coffee - Oils of Paicines - Paicines Ranch - Pasture Chick Ranch - Phil Foster Ranches Farm - Nana Joe's...AND MORE!



Add Farmhouse Foods to Your Kitchen!

Add our products to your own kitchen by joining our CSA!
Visit www.EatWithTheSeasons.com for more info.



LUNCH MENU

615 San Benito Street, Suite D
Hollister, CA 95023

www.EatWithTheSeasons.com

t. 831-265-7247

Open Monday-Friday from 8am-3pm