



It's real food!

We make our breads; we cure, roast, and smoke our meats; we brine our pickles; we make our soups, condiments, and sauces. We feature vegetables picked five miles from here on a daily basis.

Lunch Sandwich Menu

All sandwiches are served with our sourdough rolls baked in-house daily, with cole slaw on the side, and can be turned into salad plates.

\$9 Pulled pork lettuce, smoked pulled pork, pickled cucumbers, pickled cabbage

\$11 Ritual Brewery Hellion pork belly pork belly, swiss chard, fried shallots

\$12 Robb Pearson's meat loaf meat loaf, caramelized onions, fried shallots

\$11 Chicken poached chicken breast, lettuce, roasted red pepper, preserved lemon

\$9 Vegan grilled vegetables grilled vegetables, sun dried tomato pesto, basil

\$9 Caprese sandwich fresh mozzarella, oven roasted tomatoes, basil, tomato pesto

\$6 Kids' grilled cheese mozzarella cheese, cheddar cheese

Sides

\$3 Jar of Pickled vegetables

\$4 Cup of chicken soup

\$4 Cup of carrot ginger soup

\$5 Mac and cheese

\$4 Fingerling potato salad with quinoa and lentils

\$4 Rosemary tomato focaccia

Desserts

\$4 Chocolate cake

\$4 Cheesecake

\$6 Parliament chocolate

\$4 Cookies and truffles and chocolate covered banana slices

Bicycle Lunch Delivery

Available 11:30am to 2:30pm Tuesday - Friday 909.792.1162

Approximate area of delivery: Downtown south of Redlands Blvd. Brookside and Olive St. ESRI.
(businesses only, no private homes)

Please allow one hour for delivery.
although it will probably be much faster

Payment: Visa, Mastercard, and cash* only.

*Biker cannot make change.



Dinner Menu

Dinner menu changes frequently according to seasonal and local availability.

These are the type of dishes found on our dinner menu.

Small plates

Maine scallops in cauliflower bisque. \$15

Mushrooms and brie over polenta. \$8

Pork belly with butternut squash risotto. \$14

Handmade pasta with caramelized fennel. \$9

Entree Plates

Vegetarian roasted portobello Wellington. \$20

Filet of California halibut with jasmine rice and leeks. \$22

Poached natural chicken breast with polenta. \$24

Vegan brown rice risotto with ratatouille. \$18

Angus New York steak or filet mignon steak with mashed potatoes. \$28/\$36

Daily Three Course Menu \$19

Chef's choice

Soup or salad • Choose from two entrees (*one vegetarian*) •
Dessert

Our Friends

some awesome people doing awesome things



(<http://www.augiescoffeehouse.com/>)



(<http://www.alaminuteicecream.com/>)



(<http://parliamentchocolate.com/>)



(<http://hangar24brewery.com/>)



(<http://www.ritualbrewing.com/>)



(<https://www.facebook.com/pages/Stell-Coffee-Tea-Company/149015045124643>)



(<http://www.iebikingalliance.org/>)



ADVERTISING DESIGN

(<http://greenacresdesign.net/>)



(<http://mittenbuilding.com/>)



(<http://www.energylabfitness.com/>)

Farm Artisan Foods Restaurant

22 E State St, Redlands, CA 92373

909.792.1162

info@farmartisanfoods.com (<mailto:info@farmartisanfoods.com>)

(<https://www.facebook.com/pages/Farm-Artisan-Foods/213010758717137>)

(<https://twitter.com/farmartisanfood>)

(<http://instagram.com/farmartisanfoods>)

Hours

11:30am – 4:00pm & 5:00pm – 8:00pm Tuesday - Saturday

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