

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 inhouse 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

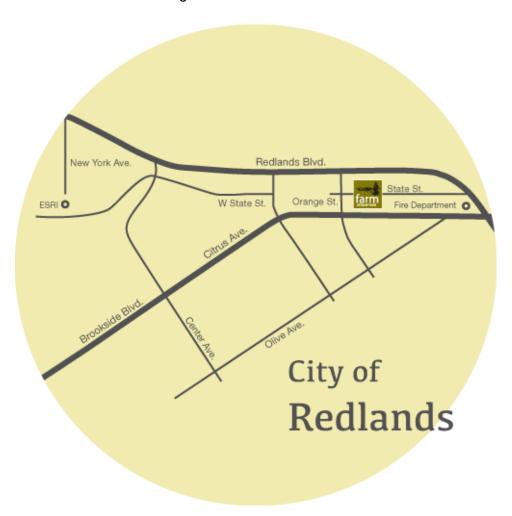
Available 11:30am to 2:30pm Tuesday - Friday 909.792.1162

**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 mush 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://hangar24brewery.com/)



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





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



(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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Back to top

Lunch

Dinner

Our Friends

Contact



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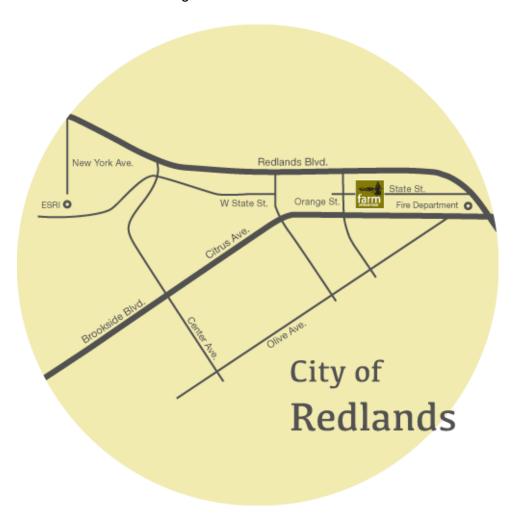
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Back to top

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Dinner

Our Friends

Contact