

SALADS

Pure joyful gluten free salads, paired with fresh baked vegan breads from The Flour Garden. Feel free to ask for gluten free bread substitutes from AnnaB's.

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| <div><div>❄️</div><div>Farmhouse Salad</div><div>VEGAN</div></div> | 9.25 |
| Mixed greens with winter root veggies like parsnips and radishes, along with grated carrots, a sprinkling of bright oranges and drizzled with our Farmhouse vinaigrette. | |
| <div><div>❄️</div><div>Winter Beet Salad w/ Oranges, Fennel & Mint</div><div>VEGGIE</div></div> | 11.85 |
| Winter's bountiful beets with nature's natural defense - oranges! Also, fresh fennel and fresh mint, sprinkled with creamy goat cheese and drizzled with our homemade Citrus Vinaigrette. | |
| <div><div>❄️</div><div>Candied Walnut Gorgonzola Salad</div><div>VEGGIE</div><div>NUTS</div></div> | 11.85 |
| Sweetness of candied walnuts and dried cranberries with crumbles of gorgonzola atop mixed greens and sprinkled with our own freshly made Raspberry Vinaigrette. | |
| <div><div></div><div>Lemony Caesar Salad</div><div>VEGGIE</div><div>NUTS</div></div> | 9.75 |
| <div><div></div><div>w/ Antibiotic/Hormone-free Chicken</div></div> | 14.45 |
| Made with the Farmhouse's own eggless Caesar dressing! | |
| <div><div>❄️</div><div>This & That Plate</div></div> | 12.95 |
| Some of our homemade Tangy Curry Tuna Salad and some of our Homemade Farmhouse Hummus atop mixed greens with crunchy hand-cut carrot sticks. | |
| EXTRA DRESSING 1.15 ADD OUR HOUSE MARINATED & BAKED TOFU FROM TWIN OAKS. 4.75 | |

FARMHOUSE SOUPS

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| <div><div>❄️</div><div>Farmhouse Soups</div><div>VEGGIE</div><div>VEGAN</div></div> | 7.95 CUP / 8.95 BOWL |
| Ask about today's seasonal soup offerings. We have a variety of healthy, all natural soups. Nothing artificial, stocks made from scratch with fresh, hand-prepared veggies. No MSG or yeast extracts. No preservatives, additives, hydrogenated oils or modified food starches. Just yummy goodness! | |

❄️ Seasonal Menu Item



SANDWICHES

Our breads are baked fresh daily by The Flour Garden and Prairie Grain Bakery and we offer gluten-free breads from AnnaB's. Sandwiches are served with your choice of freshly made Winter Slaw, Potato Chips with a sprinkle of freshly cracked black pepper, or an apple or orange AND hand-cut carrot sticks!

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| <div><div>❄️</div><div>Havarti & Mushrooms</div><div>VEGGIE</div></div> | 10.75 |
| A Grilled Cheese Sandwich perfect for Winter with creamy Havarti covered with our homemade mushroom spread (assorted winter mushrooms, fresh garlic, EVOO and a dash of our House Red), grilled to provide a warm, savory delight! | |
| <div><div>❄️</div><div>Hummus & Winter Root Veggies</div><div>VEGAN</div></div> | 11.45 |
| The Farmhouse's freshly made hummus with crunchy winter root veggies - shredded carrots, radishes and parsnips, on 9-Grain with a drizzle of Balsamic. | |
| <div><div>❄️</div><div>Portabella Mushrooms & Winter Veggies w/ Horseradish Cream</div><div>VEGGIE</div></div> | 11.45 |
| Portabella Mushrooms marinated in balsamic vinegar and local honey for a tangy sweet taste, topped with mixed greens and freshly grated winter root veggies like parsnips, radishes and carrots and drizzled with our homemade Horseradish Cream, made with freshly grated horseradish - watch out! On 9-Grain Bread from Prairie Garden Bakery. | |
| <div><div>❄️</div><div>Tangy Curry Tuna Salad</div></div> | 12.95 |
| The Farmhouse's own tuna salad with a tangy twist on 9-Grain from Prairie Grain Bakery on the Southside. | |
| <div><div>❄️</div><div>Turkey & Sesame w/ Fresh Scallions</div></div> | 12.95 |
| With ginger garlic aioli, crunchy toasted sesame seeds & fresh scallions | |
| <div><div></div><div>Q Bleu Chicken</div></div> | 12.95 |
| Our own unique Buffalo Bleu taste with a snappy vinegar based sauce, creamy bleu cheese and birched onions. | |
| <div><div></div><div>Farmhouse Chicken Salad Sandwich</div></div> | 12.95 |
| Our Chicken Salad Recipe is from Grandma! We've created our Farmhouse twist by combining our oven roasted chicken breast with lots of crunchy celery, fresh parsley, Vegan Mayo and lots of tangy lemon! | |
| <div><div></div><div>Virginia Ham Cubano</div></div> | 13.95 |
| Bountiful combination of Virginia Ham from Edwards Farms and pork, thinly sliced with dill pickles and Swiss Cheese, with a tangy contrast of sharp American mustard! | |
| <div><div></div><div>Farmhouse Pimento Grilled Cheese with Crispy Bacon</div></div> | 12.95 |
| Back by popular demand! But with lots of crispy bacon - messy and delicious! | |
| <div><div>❄️</div><div>AB&J</div><div>NUTS</div></div> | 9.95 |
| Almond Butter and locally made Sour Cherry Preserves, from Rocky Branch Farm in Jetersville, VA, on 9-Grain. | |
| <div><div></div><div>TOAST!</div><div>VEGAN</div></div> | 8.45 |
| Avocado Toast or Hummus Toast. Simple but delicious! Both made in-house, on a slice of 9-Grain. Try Half of Each! Add our Oakwood Smoked Salmon + 4.75 | |
| EXTRA CHEESE 1.90 EXTRA ALMOND BUTTER 1.30 ADD PROTEIN 4.75 | |
| <div><div></div><div>TWOSOME</div></div> | 12.95 |
| Half-Soup / Half-Salad / Half-Sandwich | |
| Are you urban or are you farmhouse? Can't decide? Enjoy a taste of both - pick any twosome from a Half-Soup or Half-Salad or Half-Sandwich! | |

Please Note: HALF CUBANO +50¢

JUICES

D Detox E Energy I Immunity

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| <div><div></div><div>Cold War</div><div>I</div></div> | 16oz | 9.25 |
| Ginger, Garlic, Orange, & Carrot. Savory vegetable juice perfect for fighting off your winter's cold | | |
| <div><div></div><div>Clean Green</div><div>D</div></div> | | 9.25 |
| Kale, Greens, Celery, Pear & Lemon. Plenty of greens to help cleanse your system and start a great day! | | |
| <div><div></div><div>Juice Boost</div><div>E</div></div> | | 9.25 |
| Orange, Apple, Carrot, Kale & Ginger. All of our favorites wrapped up in one to give you that natural boost to your day. Perfect before working out | | |
| <div><div></div><div>Dropping Beets</div><div>E</div><div>I</div></div> | | 9.25 |
| Beets, Orange & Carrot. Beets complimented with carrots and oranges to create that energy your body needs. | | |
| <div><div></div><div>Helen's Recipe</div><div>E</div><div>I</div></div> | | 9.25 |
| Carrot, Apple, Lemon, & Ginger. Sweet and tangy for a great immune boost. Have this before your outdoor adventures to stay healthy and energized. | | |
| <div><div></div><div>Build Your Own</div></div> | | 9.25 |
| Customize your juice to how you like it. Choose up to five ingredients. | | |
| Apple / Beets / Carrot / Celery / Garlic / Ginger / Greens / Kale / Lemon / Orange / Pear | | |

REFRESH

Ask about our O-B-S-L wines (Organic-Biodynamic-Sustainable-Local) and carefully selected array of craft beers!

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|--|------|------|---|------|
| Iced Cold Brewed Coffee | 4.55 | 4.85 | Farm Frosts | |
| COFFEE REFILL 1.20 | | | Our own delicious frozen blended beverages! | |
| Iced Latte | 4.75 | 5.25 | Coffee or Vanilla | 5.20 |
| Iced Mocha | 5.70 | 6.20 | Caramel, Mocha, or Coffee Toffee | 5.90 |
| Iced Chai Latte | 5.70 | 6.20 | FarmFrost Chai | 6.30 |
| Iced Dirty Chai Latte | 6.90 | 7.30 | Farmhouse Smoothies | 5.90 |
| Fresh Brewed Ice Tea | 3.45 | 3.45 | Nutter Butter Banana / Ambrosia Berri | |
| Orange Juice | 4.60 | 5.20 |  Smoothies of the Season | 6.30 |
| Affogato | 6oz | 6.95 | Spiced Apple - Freshly chopped Apple and Banana, spiced with warm flavors from our own Gingerbread Syrup and creamy Soy Milk. | |
| A scoop of delicious Homestead Creamery ice cream (your choice - vanilla or chocolate), topped with 2 shots of our steaming hot Espresso. Yummy! | | | VEGGIE | |
| Farmhouse Shakes | | | | |
| Made with Trickling Springs Ice Cream. It's non-GMO antibiotics-free, hormone-free, Kosher and the cows are treated through homeopathic health management! | | | | |
| Vanilla 6.30 | | | | |
| Chocolate 6.30 | | | | |
| Espresso or Mocha 7.45 | | | | |

Let us cater your cozy office chats or casual get-togethers!

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