

## STARTERS

**GRILLED ARTICHOKE FLATBREAD<sup>V</sup> • 15**

*Garlic aioli, roasted garlic, artichoke hearts, kale, mozzarella*

**MAMA LIL’S PEPPER HUMMUS<sup>V</sup> • 17**

*Charred flatbread, cucumbers, marinated sundried tomato, toasted pepitas, crispy fried onions*

**CLAMS<sup>GF</sup> • 23**

*Sautéed clams, shallots, garlic, white wine & butter, served with charred focaccia*

**CALAMARI • 20**

*Lightly spiced breading, served with lemon aioli & Old Bay aioli*

**ANTIPASTO BOARD • 32**

*Assorted cheese, cured meats, grilled veggies, housemade preserves, olives, pickles and assorted fruit serves 2-3 people*

**FARM 12 BREAD BASKET • 8**

*Housemade seasonal rolls served with whipped butter, honey, flaky sea salt*

**FRIED BRUSSELS SPROUTS • 17**

*Aji verde sauce, red onion, pepitas, cilantro, charred lime*

**SEAFOOD CHOWDER OR SEASONAL SOUP**

*Cup 8, Bowl 10*

## SANDWICHES

Served with your choice of fries or seasonal soup.

Add on charge for salad, sweet potato fries, Seafood Chowder or gluten-free bun.

**HOT HONEY MUSTARD • 23**

*Crispy chicken, lettuce, tomato, pickled red onion, hot honey mustard, housemade brioche bun*

**SMOKED TURKEY SANDWICH • 19**

*Smoked turkey, arugula, apple, Tillamook Vintage White Cheddar, garlic aioli, housemade focaccia*

**BBQ PORK SANDWICH • 20**

*Shredded bbq pork shoulder, coleslaw, crispy fried onions, Amoroso roll*

**VEGAN PORTOBELLO BAHN MI<sup>VG</sup> • 20**

*Portobello, mushroom walnut pâté, sweet & spicy pickles, cilantro, chili yuzu sauce, housemade vegan mayonnaise, black garlic sauce, charred Amoroso roll*

**CHEF’S BLT • 19**

*Honey cured bacon, Swiss chard, marinated green tomato, mayonnaise, Wheat Montana Sourdough*

**TUSCAN BURGER\* • 22**

*Half pound beef patty, lettuce, pickled onions, mozzarella cheese, garlic aioli, artichoke sundried tomato relish, housemade brioche bun*

**FARM 12 BURGER\* • 21**

*Half pound beef patty, lettuce, tomato, pickled onion, cheddar, garlic aioli, housemade brioche bun*

**CHICKEN BAHN MI • 19**

*Chicken breast, mushroom walnut pâté, sweet & spicy pickles, cilantro, chili yuzu sauce, mayonnaise, black garlic sauce, charred Amoroso roll*

## SALADS & BOWLS

**SALMON FARRO BOWL\*<sup>N</sup> • 22**

*Seared salmon, chilled grains, snap peas, radish, avocado, cilantro, bell peppers, pistachio, green onion, soy reduction, house lemon herb vinaigrette*

**FARMERS SALAD<sup>GF</sup> • 11 | 15**

*Field greens, feta, roasted heirloom carrots, apple, toasted pepitas, fresh herbs, house farmers vinaigrette*

**CITRUS FENNEL CRUNCH<sup>GF N VG</sup> • 16**

*Confit fennel, arcadian lettuce, kale, citrus segments, pistachios, pepitas, house lemon herb vinaigrette*

**GARDEN SALAD • 8 | 13**

*Spring mix, shredded carrots, tomato, cucumber, brioche croutons, house ranch dressing*

**CAESAR SALAD • 11 | 15**

*Chopped romaine, parmesan cheese, brioche croutons, charred lemon, house caesar dressing*

**GRAIN SALAD<sup>GF VG</sup> • 16**

*Millet, cucumber, red onion, bell peppers, parsley, chickpeas, arugula, house farmers vinaigrette*

**SANDWICH & SALAD ADD-ONS**

cheese +2.5 | avocado +2.5 | turkey +5.5 | shrimp +9.5 | fried egg +2.5 | crispy chicken +6.5  
honey cured bacon +3.5 | portobello mushroom +7.5 | steak\* +9.5 | grilled chicken +6.5 | salmon\* +8.5

**N** - Contains nuts   **GF** - Gluten Free   **V** - Vegetarian   **VG** - Vegan

Not all ingredients are listed. Please inform your server of any allergies.

20% gratuity will be added for parties of 6 or more. One check per table. A charge of \$2 will be added for split meals.

*\*All items are cooked to order. Consuming raw or undercooked items may increase your risk of foodborne illness.*

ENTRÉES

ITALIAN WHITE BEAN SAUTÉ<sup>GF VG</sup> • 20  
*White beans sautéed in olive oil, white wine garlic, shallots, sundried tomato, artichoke hearts, kale*

PICCATA PASTA<sup>V</sup> • 21  
*Penne pasta, housemade piccata sauce, topped with fried capers & herbs*

12 OZ RIBEYE STEAK<sup>\*GF</sup> • 44  
*Roasted garlic herb mashed potatoes, sautéed seasonal vegetable, red wine demi-glace*

STEAK FRITES<sup>\*</sup> • 25  
*8 oz NY strip, aji verde sauce, frites*

LEMON HERB SALMON<sup>\*GF</sup> • 36  
*Beurre blanc, mashed potatoes, seasonal vegetable, pickled onions, chive oil*

RETURN OF THE MAC • 23  
*Penne pasta, three-cheese sauce, bacon, BBQ pulled pork, prosciutto crisp*

CARIBBEAN JERK PORK CHOP<sup>\*GF</sup> • 36  
*Jerk marinated bone in pork chop, mashed sweet potatoes, seasonal vegetable*

12 OZ NY STRIP<sup>\*GF</sup> • 39  
*Pan seared NY strip, roasted garlic herb mashed potatoes, seasonal vegetable, au poivre sauce*

BEER BATTERED FISH FRY • 21 (2) 24 (3)  
*Wild cod, coleslaw, fries, housemade tartar*

GRILLED SHRIMP<sup>GF</sup> • 28  
*Six large grilled shrimp finished with butter & herbs, sautéed millet, seasonal vegetable*

SIDES

fries +6    sweet potato fries +7    mashed potatoes +6  
seasonal vegetable +6    mashed sweet potatoes +6

- D PINEAPPLE TARRAGON CRÈME BRÛLÉE<sup>GF</sup> • *Caramelized pineapple purée infused with tarragon* • 13
- E WHITE CHOCOLATE TUXEDO SEMIFREDDO<sup>GF</sup> • 12
- S LEMON BERRY TRIFLE • *Lemon curd, berry compote, whipped cream* • 11
- S COCONUT LIME PANNA COTTA<sup>GF</sup> • *Toasted coconut with lime zest* • 12
- E SPICED CARROT CAKE SLICE<sup>N</sup> • 12
- R DARK CHOCOLATE PEANUT BUTTER CAKE SLICE<sup>N</sup> • 12
- T NEW YORK CHEESE CAKE • *creamy cheesecake with housemade berry compote* • 11

All  
from our  
in-house  
bakery

WHERE PLACE MEETS PURPOSE It’s about more than just great food.

When you dine or celebrate with Farm 12 or Fika, you’re doing more than just making memories: you’re making a difference in the lives of women and babies in need in our community. Through our nonprofit organization Step By Step, we’re proud to provide employment and job training opportunities and financial support to this important cause.

For over 27 years, Step By Step has helped thousands of families in our community, giving babies a healthy start and moms the skills they need to thrive.

To learn more, visit: [stepbystepfamily.org](http://stepbystepfamily.org).

LOCAL FARMS + PARTNERS

Cairnspring Mills  
Burlington, Washington

Snoqualmie Ice Cream  
Snoqualmie, Washington

Heritage Distilling Co.  
Gig Harbor, Washington

Wheat Montana Bakery  
Missoula, Montana

Four Elements Farms  
Puyallup, Washington

Sterino Farms  
Puyallup, Washington

Dillanos Coffee Roasters  
Sumner, Washington

Special thanks to Artco Sign Company, Murrey’s Disposal, Korum Automotive Group, and Korum for Kids Foundation for their partnership!

N - Contains nuts    GF - Gluten Free  
Not all ingredients are listed. Please inform your server of any allergies.  
20% gratuity will be added for parties of 6 or more. One check per table. A charge of \$2 will be added for split meals.  
*\*All items are cooked to order. Consuming raw or undercooked items may increase your risk of foodborne illness.*