

THE FARM AT SOUTH MOUNTAIN

FRESH DIRT

Decades of Phoenix history & culture at The Farm

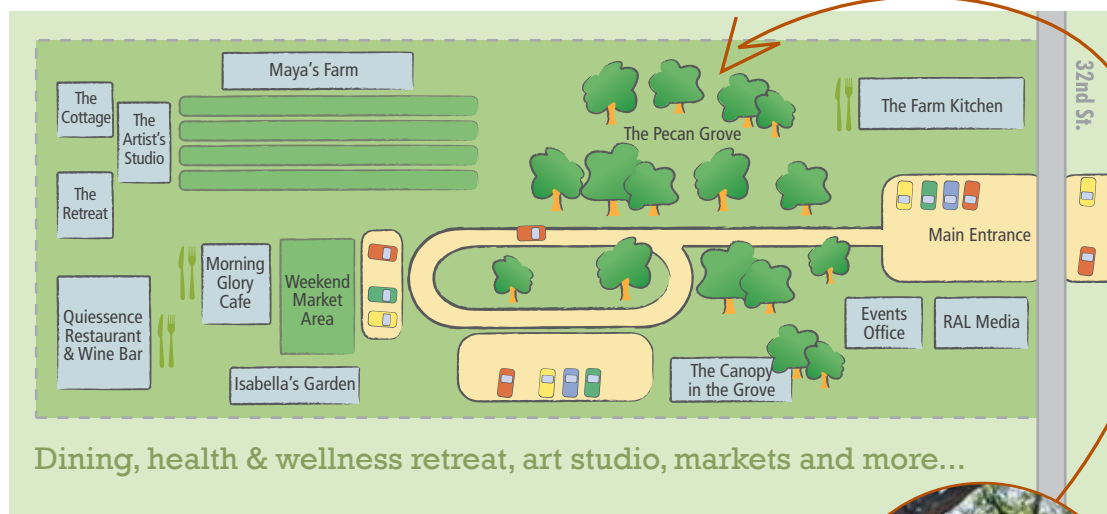


Welcome to the historic Farm at South Mountain in Phoenix. Affectionately called "The Valley's Favorite Escape" by our guests, the Farm invites you to explore organic gardens, three award-winning restaurants, an art gallery/studio, fine art/crafts shop and health & wellness retreat... all within a storybook setting of 12-acre grass lawns and canopies of pecan trees just 8 minutes from downtown Phoenix.

Born from an ancient riverbed that blessed the grounds with naturally-rich soil, The Farm's vision of sustainability was originally conceived by Dwight Heard (benefactor of the Heard Museum) in the early

1920's. He acquired a large parcel of land and then subdivided the property into two-acre parcels which he sold for the whopping sum of \$1,150 with the distinct purpose of promoting self-sufficiency. Heard offered a cow and fifty chickens with each purchase.

Over the years, the area to be known as The Farm was planted with 100 pecan trees and nurtured by its owners. Today, the current owner A. Wayne Smith has preserved the wondrous sense of rural tranquility and vision of sustainability with independently owned businesses that contribute to the cultural, educational, restorative and economic environments that thrive on the historic land.



Top Ten: "Perfect Farm Moments"

- ☐ Stroll through the grove and count the pecan trees
- ☐ Look for Joe's smile at the market
- ☐ Discover your new favorite Arizona wine
- ☐ Say "hi" and wave at Buddy the Farm dog
- ☐ Read the paper on Morning Glory's patio
- ☐ Enjoy a relaxing massage at The Retreat
- ☐ Plan a doggie breakfast or lunch date with friends
- ☐ Try to name all the produce you see growing in the garden
- ☐ Find the perfect keepsake at The Cottage
- ☐ Share a kiss over dinner and wine at Quiescence

3 Award-Winning Restaurants...



Sunny side up eggs with locally-roasted coffee; ready-made picnic baskets of sandwiches and sun tea; a glass of boutique wine and seasonal dining at its finest; fireside dessert and espresso. Our three award-winning restaurants offer unlimited moments of 'instant relaxation' and plenty of culinary experiences to keep foodies inspired with each visit.

Discover breakfast on the patio next to the organic gardens, lunch under a pecan tree or a multi-course dinner inside the solarium. Try something different every time you visit us! Throughout the day and evening, our restaurants are ready to welcome you with the charm of The Farm.

"A spiritual experience for those who journey to this 12-acre oasis"
- *Gourmet Magazine*

**Breakfast
Lunch
Dinner**



"Best place to picnic under a pecan tree"
- *Arizona Highways Magazine*

[!] Please remember, no outside food or drink allowed. We warmly welcome you to visit one of our 3 eateries. We'll even provide the picnic basket!



“4-Stars Breakfast” -The Arizona Republic | “Best Breakfast” listed - Phoenix Magazine

 (602) 276-8804
Tuesday thru Friday 8am to 11am
Saturday & Sunday 8am to 1pm

Arizona Eggs
Morning Glory Benedict \$11.95
Two Poached Hickman Farm Eggs, Braised Farm Greens, Ham, English Muffin, w/ Hollandaise and Farm “Home Fries”

Cowboy “Breakfast” Chili & Eggs \$11.95
AZ Power Ranches Beef, Local Tepary Beans, Melting Cheddar Cheese, Two Over Easy Eggs, Sour Cream, Fresh Cilantro, and Griddled Bread 🌞

Breakfast Tacos \$9.95 Add Chorizo \$3.95
3 Corn Tacos with Scrambled Eggs, Cheddar Cheese, Sour Cream, and Fresh Pico de Gallo with Farm “Home Fries”

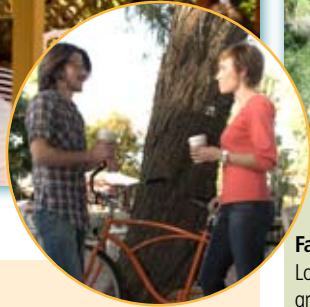
Breakfast Burrito \$7.95 Add Farm Home Fries \$2.00
Scrambled Eggs, Cheddar Cheese, and Fresh Pico de Gallo with your choice of Diced Bacon and Sausage, or Farm Vegetables 🌞 (not avail weekends)

White Truffle Scrambled Eggs and Local Vegetable 🌞
Skillet \$10.95 Scrambled Truffled Eggs, Seasonal Local Farm Vegetables in a Cast Iron Skillet with Griddled Bread

Smoked Salmon & Hard Boiled Egg Platter \$14.95
With Capers, Red Onions, Olives, Dill Aioli, Farm Greens and Toast Points

American Breakfast \$8.95
Two Hickman Farm Eggs “Any Style” with a Buttermilk Biscuit, Farm “Home Fries” and Applewood Smoked Bacon or Schreiners Sausage 🌞

Beverages
Café Cortez Coffee (roasted locally) \$2.75
Iced Tea \$2.75
Lemonade \$2.75
Local “Sun Orchard” Orange Juice \$2.95
Double Chocolate Hot Cocoa \$2.50
Herbal Hot Tea \$1.95
Milk \$1.95
Champagne Mimosa \$8.95
“Signature” Bloody Mary \$8.95



“Full Menu” served Fri-Sun.
🌞 Symbol indicates “On-The-Go Menu” served Tues-Thurs.

Local Farm Omelettes \$10.95
Served with Farm “Home Fries” and a Buttermilk Biscuit

South Mountain Omelette
Maya’s and Local Vegetables, with Arizona Goat Cheese, and Salsa Verde 🌞

Local Schreiner’s Sausage, Tomato & Cheese Omelette
With Crushed Tomato Sauce and Provolone Cheese

Egg White, Spinach And Shitake Mushroom Omelette
With Locally Grown Spinach and Roasted Shitake Mushrooms

Ham & Cheese Omelette
Slow Baked Ham with Creamy Cheddar Cheese Sauce 🌞

From the Bakery
Blueberry Belgian Waffle \$8.95
House Made Blueberry Belgian Waffle with Syrup, and Vanilla Whipped Cream

Rustic French Toast \$8.95
Sweet Rustic Bread, Apple Butter, Candied Pecans and Warm Syrup

Farm Monte Cristo \$11.95
French Toast “Sandwich” with Slow Baked Ham, Over Easy Eggs, and Melting Cheese, with Warm Maple Syrup

Homemade Granola & Fruit \$7.95
Oats, Toasted Arizona Pecans, Dried Cranberries, Dried Apricots, and Golden Raisins with seasonal fruit and your choice of organic milk or yogurt.

Breakfast Sides 🌞
Locally Made Schreiner’s Sausage (2 Pieces) \$3.95
Applewood Smoked Bacon (3 Slices) \$2.50
Housemade Baked Goods (each) \$2.95
Farm “Home Fries” \$2.95
Egg – any style \$1.95
Side of Seasonal Fruit \$4.95 (not avail weekdays)
Buttermilk Biscuits (2) \$2.95 **
Smothered with Housemade Country Gravy Add \$3.00



Sandwiches and Wraps \$9.95

Farm Fresh Seasonal Sandwich
Local and seasonal vegetables, Italian cheese and organic field greens on crusty roll (Check farm fresh board for details on what’s in season)

Egg Salad Sandwich
Hickman Farm eggs, green onions, celery, herb mayo and organic field greens on croissant

Old Fashioned Turkey Sandwich
Grill roasted pulled turkey, organic field greens and house made cranberry relish with chipotle mayo on multi-grain bread

Pecan Chicken Salad Sandwich
Roasted chicken breast, celery, green onions, pecans, herb mayo, tomatoes and arugula on baguette

Ham and Cheese Sandwich
Locally smoked ham, cheese, onions, organic field greens, tomatoes, Dijon mustard, herb mayo and bacon on multi-grain bread

Curry Turkey Salad Sandwich
Grill roasted turkey, celery, green onions, dried cranberries, carrots, curry mayo and organic field greens on baguette

Grilled Chicken BLTDA Sandwich
Marinated chicken breast, crisp bacon, field greens, local dates, apples and tomatoes with basil mayo on sweet potato chile bread

Albacore Tuna Salad Sandwich
Havarti cheese, jicama, celery, green onions, tomatoes, organic field greens and mayo on multi-grain bread

Tuscan Sandwich
Grilled herb chicken, marinated artichokes, grated Parmesan Reggiano, balsamic dressing, tomatoes, herb mayo and organic field greens on focaccia bread

Farm Garden Sandwich
Avocado, sprouts, tomatoes, cucumbers, herb mayo, havarti cheese and mixed greens on multi-grain bread

Italian Sandwich
Layered Italian meats and Parmesan Reggiano, fried peppers, red onion, pepperoncini, tomatoes, romaine lettuce and Italian vinaigrette on baguette

Chicken Fajita Wrap
Grilled herb chicken, guacamole, chipotle mayo, roasted peppers, black beans, and field greens on chipotle tortilla

BBQ Pulled Pork
Piled high on sweet potato chile bread topped with Farm cole slaw

Soups & Sides

Half Sandwich and Soup \$9.95
Homemade Soup of the Day \$4.95 Cup \$5.95 Bowl
Chips \$1.00; Side Salads \$2.50:
Country Potato, Pasta Primavera, Roasted Sweet Potato, Couscous



Order for the entire office!

Bring the Farm to the office with our special delivery menu (available online.) Delivery fee by zip code. 24hr notice preferred.

The Farm Kitchen
(602) 276-7288 Phone
(602) 276-7929 Fax
Tuesday thru Sunday
10am to 3pm

Farm Fresh Salads \$9.95

Farm Fresh Seasonal Salad
Local and seasonal vegetables, Italian cheese and mixed greens served with dressing of the week (Check farm fresh board for details on what’s in season)

Pecan Turkey Waldorf Salad
Turkey, organic greens, red grapes, celery, Granny Smith apples, carrots and pecans served with mango apricot dressing

Asian Chicken Salad
Grilled chicken with Napa cabbage, spinach, romaine lettuce, green onions, carrots, sesame seeds, and toasted almonds served with sesame Asian dressing

Red Grape and Walnut Salad
Grilled chicken, mixed greens, red grapes, candied walnuts and gorgonzola crumbles served with sherry vinaigrette

Southwestern Chicken Salad
Organic black beans, corn, cheddar cheese, pumpkin seeds, marinated jicama, roasted peppers, and farm greens served with chipotle ranch dressing

Grilled Chicken Spinach Salad
Grilled chicken, spiced pecans, dried cranberries, goat cheese, tomatoes and spinach served with creamy Farm house dressing

Raspberry Goat Cheese Salad
Herbed goat cheese, candied pecans, fresh raspberries, organic greens and jicama, served with raspberry vinaigrette

Greek Salad
Organic field greens, feta cheese, tomatoes, marinated red onions, artichokes, cucumbers, kalamata and green olives served with Farm house vinaigrette

Petite Salads \$5.50

Farm Garden Salad
Organic field greens, tomatoes, cucumbers, and carrots served with Farm house vinaigrette

Caesar Salad
Crisp romaine lettuce, shaved Parmesan Reggiano, onions, and grilled croutons served with Caesar dressing

Seasonal Fruit Salad
Organic fruit salad served with seasonal dipping sauce

For The Kids

Peanut Butter and Jelly Sandwich \$2.50
Peanut butter and strawberry jelly on whole wheat bread

Grill Roasted Turkey Sandwich \$4.50
Roasted turkey with havarti cheese and mayo on whole wheat bread

Albacore Tuna Salad Sandwich \$4.50
White Albacore tuna w/ havarti cheese, mayo on whole wheat bread



A new and fresh menu daily:
Our menu changes each day to showcase handmade pastas & salumi, the finest local and organic produce, humanely raised meats and sustainable game & seafood.



Chef Gregory LaPrad, Chef de Cuisine Anthony Andiaro
(602) 276-0601 | Tuesday - Saturday 5pm-Close
www.QuiescenceRestaurant.com

Our Signature Experience

“The Farmer’s Feast”

Try our award-winning, multi-course culinary journey through local farms, pastures, land and sea.
\$65 per person | \$100 with wine pairing



Unmatched Romance
Ignite the passion and reserve the intimate Brick Oven chef’s table .

Meats & Cheeses from the Artisan

“The Chef’s Spread” A Grand Spread of Salumi, and Cured Meats. 100% produced and aged. \$14/person

“House Cured Meats” -A Selection of Salumi, and Cured Meats. \$11/person

“Artisan and Farmstead Cheeses” -From America’s finest small dairies. \$3/person/cheese

Beginnings from our local harvest

Late Summer Vegetable Salad - Baby Northern Arizona Greens, One Windmill Farms Heirloom Tomatoes, Shaved Squash, and Fresh Ricotta Cheese, with Vinaigrette -\$11

Smoked Sturgeon - House cured and Smoked Wild Sturgeon, with Oven Dried Tomatoes, Pickled Cucumbers and Frisee -\$12

Romaine and Apple Salad - Wilcox grown Organic Apples, Crisp Romaine, Blue Cheese, Fort Bowie Walnuts, Chopped Bacon, Creamy Sherry Vinaigrette - \$10

Roasted Corn Chowder - With Sweet Summer Corn, Fresh Thyme and Aromatics -\$9

Mediterranean Mussels - Washington Harvested Mussels, with Fennel Cream, Shaved Onions, and Grilled Bread -\$18

First Plates from Organic Wheat & Grains

Agnolotti - Black Mesa Ranch Goat Cheese Stuffed Agnolotti with a Roasted Red Pepper Cream and Squash Blossoms - \$18

Tarjine Pasta- Hand Made Tarjine with Florida Shrimp, Oven Dried Tomatoes, Mint, and Red Pepper Flakes -\$19

Second Plates from Meat, Game and Sustainable Fisheries

Grilled New York Strip - Pastured Beef raised for us by the Power family, Grilled Corn on the Cob, Summer Squash Puree, and Tomato Vinaigrette - \$28

Milk Braised Ham - Arizona Raised Berkshire Pork, with Butternut “Mash”, Pear and Bing Cherry Compote - \$24

Crispy Fried Softshell Crab BLT - Fresh Softshell Crab, Rosemary Garlic Bread, Arugula, Sliced Tomatoes, House Cured Prosciutto, and Fennel Aioli - \$26

Butter Poached Monkfish - George’s Bank Monkfish, with Shitake Mushrooms, Whipped Potatoes, Salsa Verde -\$27

Additions from Local & Organic Gardens

Summer Squash “Alla Plancha” - McClendon Farms Summer Squashes with Garlic, Shallots, and Salsa Verde - \$8

Grilled Ichiban Eggplant - Maya’s Ichiban Eggplant with Red Pepper Flakes and Fresh Mint - \$6

“The Best Restaurant in Phoenix” -Phoenix Magazine
“The wine list is one of the best in the Southwest” -Bloomberg
“#1 Contemporary American Restaurant” -Ranking AZ
“Top-3 Romantic Restaurant” -The Arizona Republic
“28 Points” out of 30 -2009 Zagat Guide
“Best Seasonal Cuisine” -Phoenix New Times
“...Food & Wine ‘Go List’” -Food & Wine Magazine

Host your next group dinner at Quiescence Restaurant. Call 602-276-0601

Celebrate!
Group dinners are welcome!

Memories made fresh daily

Weddings, Private Parties and Group Events

Looking for a special place for a bridal shower, baby shower, brainstorming session, business retreat, corporate event or family picnic? The Farm at South Mountain is the perfect getaway featuring unmatched natural beauty, history and charm. Outdoor and indoor event venues include:

- Isabella's Garden
- Morning Glory Patio
- The Pecan Grove
- The Rose Garden

Book your private tour and event consultation today!

(602) 243-9081

Visit our website for event photos, packages, menus and ideas!

Let Chef LaPrad craft your group dinner.

Quiescence Restaurant is available for private dinners. 602-276-0601.



Dreams
come true
here.

Restore the soul

Produce, health, art and keepsakes

Rejuvenate your spirit with a healing massage, acupuncture treatment or soothing facial at one of The Farm's health and wellness centers. If you're ready to cultivate your creative side visit The Artist's Studio for an art class, writing workshop or simply enjoy the exhibits of artwork created by local artists.

No Farm visit would be complete without a walk through the organic gardens. Better yet, bring home a basket of Maya's produce and discover the merits of locally-produced seasonal cooking right in your own kitchen.

Maya's Farm

A Sustainable Farm & Garden
www.mayasfarm.org

The Retreat

Massages & More
(480) 326-0658

The Doctor's Office

Naturopathic Medicine- Appt. Only
(480) 720-3045

The Artist's Studio

Original Art, Workshops & Classes
(602) 268-5905

Only the best!

"The most referred caterer in Arizona"

Our sister company and preferred caterer at the top venues in the Valley, Santa Barbara Catering Company is the exclusive caterer at The Farm. Santa Barbara offers countless menu selections with the highest emphasis on quality, freshness, and presentation with flawless event execution and superb customer service that will leave a lasting impression on your guests.

Santa Barbara
CATERING COMPANY

Call us at (602) 243-9081 or visit
SantaBarbaraCatering.com

Yep! We're on Facebook at www.facebook.com/TheFarmArizona ... or say "hi" on Twitter @TheFarmArizona!



Just 8 minutes from downtown Phoenix

The Farm at South Mountain

6106 S. 32nd Street, Phoenix, AZ 85042
Just south of Southern Ave, west of 32nd St.

General Information: (602) 276-6360

Open Tuesday-Sunday, 8am-9pm
Individual business hours available online:

Rules:

1. Watch your step! Please be careful while walking throughout the property as the surfaces can be uneven and irregular.
2. Please do not drive or park on grass.
3. No balloons or confetti.
4. Absolutely no outside food or drink allowed. (Picnic lunches available for purchase from The Farm Kitchen)
5. Dogs must be leashed and accompanied by owner at all times. Owners must carry appropriate waste clean up materials and properly dispose of pet waste off property.
6. The Farm is a private property. We reserve the right to refuse service and to ask that you leave the property.

For everyone's safety...

Photographers: Thank you for visiting The Farm! We have implemented a few guidelines and fees to ensure the privacy, safety, & respect of the property, its establishments, and our guests. Please check our website and review these rules prior to your visit.

TheFarmAtSouthMountain.com