

**California-Style Roasted Rosemary
Lemon Garlic Chicken. 695**
Stuffed Roasted Root Vegetables & Kale,
served with griddled lemon & an Olive-Rosemary Jus

**Grilled Giant Bangus
Smothered in Two Sauces. 720**
Fresh herb chimichurri, sambal salsa,
fresh lime, &, Cilantro



**Roasts &
Grills**
Great for
Sharing

Grilled Za'atar Crusted Salmon Fillet. 675
Kale, Chickpeas, &, Cherry Tomato Saute,
on top of Labneh with fine herbes,
served with Fresh Lemon

**Smoky & Sauced Up Guava BBQ
U.S. Beef Riblets. 750**
On a smoking hot grill with Sweet Smoky Guava
BBQ Sauce, FT's Spice Mix, served Asian Slaw, &
Japanese Cucumber Pickles & Red Onions

Good Vegetables

Spicy Coconut Laing. 320
Sambal Kang Kong. 275
Side Salad of the Day. 195

Fermented & Pickled

Kimchi Cabbage. 195
House-made Papaya Atchara. 95
House-made Japanese Cucumber
Pickles with Red Onions. 95

Sides for the Table

Good for 2 persons

House-made Fries & Ketchup. 150
Kamote Fries & Pecorino. 150
Turmeric "Ying Yang" Rice with Peas. 195
Creamy Mashed Potatoes. 195
Housemade Chips & Remoulade Dip. 175
Pandan Jasmine Rice. 150



From the Pantry

Our All Day Brunch & Everyday Staples

Big Breakfast

Good Morning Tagaytay. 395
A typical Tagaytay breakfast, choice of
Local Amadeo Garlic Pepper Longaniza,
Fried Danggit, Daing na Bangus, Pork Belly Chips, or,
our famous Mr. Jones tapa, served with garlic rice,
2 eggs any style, &, our house-made pickled atchara

Full English. 695
Bacon Rashers, 2 Bangers,
Heinz Baked Beans, Fried Rosemary
Mushrooms, Griddled Tomatoes,
2 Eggs Any Style, &, Multi-Grain Toast

Healthy. 450
A Bowl of Greek Yogurt Topped with
Tropical Granola, Chia, Dried Fruit, &
Honey, served with a Seasonal Tropical Fruit Cup,
Fresh Mint, served with Multi-Grain Toast,
House-made Jam, & Butter



Brunch Faves & Comfort Classics

Farmer's Benedict. 495
Bacon Rashers, Dill Hollandaise,
Sauteed Kale on Brioche Toast

Shakshuka. 395
3 Eggs, Spiced Harissa-Tomato Stew,
Fresh Herbs, Topped with Labneh &
Served with House-made Bread

**Char-Grilled U.S. Beef
Cheeseburger . 595**
Ask our server to go bunless!
Cheddar, Fresh Arugula, Crispy Greens,
Sweet Red Onions, Carmelized Onions, Pineapple
Ketchup, Sauce Remoulade, House Fries,
Flash Dill Pickles, House-made Fries

Our House-made Grilled Plant-Based Burger. 495
Mediterranean Spiced Garlic Dill Yogurt, Mesclun,
Tomatoes, Sweet Red Onions, Carmelized Onions,
Pineapple Ketchup, Flash Dill Pickles, Carrot & Celery Sticks

The Farmhouse Club. 450
Grilled Chicken, Double Smoked Bacon,
Herb Omelette, Arugula, Kale Fresh Tomato,
Garlic Aioli, on Multigrain served with
Mornay Dip & House Fries

Our Famous Ube Champorado. 220
Topped with Fried Danggit

**Caramelized Banana &
Hazelnut Brioche French Toast. 495**
Two pieces buttered brioche stuffed with Hazelnut Spread
Hand-Whipped Cream, Topped with Rosemary Peanut Brittle,
& served with Butter & Maple Syrup

Country-Fried Chicken in a Basket (6 pcs) 750
Italian Sausage Gravy, House-made Chips,
Country Coleslaw

Beer-Battered Fish & Chips. 550
Dorade, Malt vinegar, Housemade Chips, side salad

**Truffled Mushroom, Bacon,
Egg Fettucine. 495**
Topped with an egg yolk,
fresh rosemary, &, malagos pecorino

**Garlic Tinapa, Malunggay Pesto, &
Cherry Tomato Spaghetti Kesong Puti. 495**
Fresh lemon & basil

Farmhouse Coolers

Farm Fresh Refreshers!

Our Signature Pineapple Kale Smoothie

Glass 195 | Pitcher. 695

Nurture Farm's Curly Kale, Fresh Pineapples, Fresh Mint

Sugar Free Turmeric Ginger

Lemongrass Honey Iced Tea

Glass 120 | Pitcher. 395

Sweetened with Stevia

House-made Sago't Gulaman

Glass 195 | Pitcher. 695

Muscovado Syrup, Gulaman, Marinated Black Sago Pearls, Banana Essence

Fresh Buko in the Shell

Single 195

Served cold with young coconut meat

Ube Langka Milktea

Single 250

Tres Leches Cream, Marinated Black Sago Pearls

Butterfly Iced Three Berry Iced Lemon Tea

Glass 250 | Pitcher 750

Sweetened with Stevia

Coconut Melon Tropical Punch

Glass 250 | Pitcher 750

Muscovado Syrup, Gulaman, Marinated Black Sago Pearls, Banana Essence

Guava-licious

Glass 250 | Pitcher 750

Guava, Mango, Coconut Juice, Passionfruit essence

Crafted for the Country

Our Signature Cocktails using our own alcohol ingredients highlighting local ingredients

Margarita Locale. 250

"a fresh & light margarita using Tagaytay's Star Ingredient, DALANDAN"

Dalandan & Lime, House-made infused Mango Tequila, House-made Triple Sec, Citrus Bitters, Lime Salt

Prairie Mary. 275

"when you're feeling a little woozy...go for it!"

Our version of the Bloody Mary with FT's Spice Infused Gin, Tomato Juice, Muddled Fresh Garden Herbs, Fresh Lime, Horseradish, Country Spiced Rim, Topped with house-made pickles, green chilli, & Nurture's Curly Kale

Upcountry G&T. 275

"Don't miss out on our version, light & refreshing!"
FT's Spice Infused Gin, Fresh Oranges & Rosemary, Citrus Juice, Cinnamon Bark, Juniper Berries, Batangas Peppercorn

Berry Mint "Julep" 350

"Minty berry bourbon goodness, not for the faint-hearted!"
Kentucky Bourbon, Muddled Fruits & berries, Farm Fresh Mint, Muscovado Syrup, Fresh Lime, Soda

Farmer's Table Signature Sangria

Tropical Fresh Fruits, Herbs, Brandy

Rose

Glass 375 | Pitcher 1250

Red

Glass 350 | Pitcher 1100

White

Glass 350 | Pitcher 1100

Wine

Rose

Perfect place for this!

Gris Blanc, Gerard Bertrand, France
Glass 395 | Pitcher 1750

White

Crispy & Refreshing

Chardonnay, De Bortoli DB Family Selection, Australia
Glass 295 | Pitcher 1350

Riesling, Dr. L, Germany
Glass 395 | Pitcher 1750

Red

Feel the warmth

Tempranillo, Candidato, Spain
Glass 175 | Pitcher 875

Montepulciano d'Abruzzo, Talamonti, Italy
Glass 330 | Pitcher 1485

Cabernet Sauvignon, Columbia Crest, Columbia Valley, U.S.A.
Glass 450 | Pitcher 1995

Beer

Local Small Batch Microbrew (from the brewery next door!)

Monkey Eagle (Bottle). 120

Barley Sunset IPA, Tagaytay

Local Small Batch Microbrew (from the brewery next door!)

Heineken (Draft .3L). 250

Lager, Netherlands

San Miguel Beer. 150

Your choice. Pale Pilsen or Light,

Basic

Santa Vittoria Sparkling Water 1L. 320

Santa Vittoria Sparkling Water 500ml. 195

Absolut Water (500ml). 95

Figgs Kombucha. 295

Your choice. Mango Lemonade, Strawberry Rose or Purple Guyabano

Soda. 110

Ask for the availability

A Big Bowl of Salad. 695 *Good for 2-3 people*

*Truly from the Farmer's Table,
A healthy good protein start to your meal!*
Farm & Market Fresh Daily. Featuring the freshest seasonal lettuce, vegetables, fruits, nuts, &, grains from in and around the Farmer's Table. Served with a Mango-Passionfruit Herb Vinaigrette and a Dill Honey Ranch Dressing and topped with a Crispy Parmesan Tuile. *You may even see one of our chef's picking your salad in our garden!*
****Add 150 for farm-raised grilled herb chicken****



The Farmer's Table Salad Patch

Well, because you're in Tagaytay

Plant-based Kale Caesar Salad. 395

Kale & Romaine, Topped with Fresh Basil, Tofu Croutons, Crispy Garbanzos & Capers, Cashew Caper Lemon Caesar Dressing

House-made Labneh & Fresh Tomato Salad. 350

Topped with fresh herbs, malunggay-basil pesto, &, served with Mediterranean bread

Fire-Roasted Corn & Double-Smoked Bacon Soup. 275

in a bread bowl



Soup It Up!

A soothing start

Hearty Farmer's Vegetable & Chickpea Minestrone Soup . 275

Topped with Kale, Malunggay Basil Pesto, &, Malagos Pecorino

Kale Chips & Dip. 250

Malunggay-Basil Pesto Mayonnaise

Garden Fresh Big Lumpiang Ubod. 320

Arugula, Roasted Sesame Peanuts, Muscovado Sauce, Garlic Water

Warm Tinapa Cream & Kale Dip. 295

Fresh Garden Vegetables, Buttered Bread Fingers topped with kale chips

Light & Crispy Fried Tawilis, Shrimp, Calamari, &, Garden Vegetables. 595

Local Tawilis, Baby Calamari, Shrimp, Kale, Bell Peppers, Mushrooms, Served with Remoulade Dip, Asian Herb Vinegar Dip, Fresh Lemon, &, herbs



Snacks & Small Plates

Get a selection to share with your table!

Hothouse Crispy Cauliflower & Broccoli. 275

Spicy Buffalo Sauce, Bleu Cheese Dip

Hot Garlic Butter Mussel & Clam Pot. 550

Vongole Style with white wine, garlic, fresh herbs, lemon, anchovies, served with our warm country loaf

Smoked Tinapa Cream Croquetas (6pcs). 325

Topped with Tobiko, Tartar Sauce, Fresh Dill, &, Lemon

Garlic Rosemary U.S. Beef Salpicao. 495

Topped fresh rosemary, Fried Garlic, Pimenton, &, Fried Potatoes

One Big Mediterranean Style Stuffed Meatball . 395

Stuffed with herb mozzarella in shakshuka tomato bell pepper stew



Hot & Crispy Stone-Fired Pizza

good for 2-3 persons

Margherita's Garden. 350

Fresh Tomatoes, topped with Fresh Basil, Oregano, Arugula, &, Malagos Pecorino

Tagaytay. 475

Smoked Fish, Sauteed Kale, Malunggay Basil Pesto, Caramelized Onions, Gorgonzola, Candied Walnuts

Butcher's Best. 495

Double Smoked Bacon, Italian Sausage, Onions, Bell Peppers

Cinque Formaggi. 520

Malagos Pecorino, Gorgonzola, Parmesan, Mozzarella, & Cheddar

Bacon & Eggs. 450

Double-Smoked Bacon, Leeks, Sunnyside Egg, Malagos Pecorino, Topped with Paprika



Farmhouse Specials

Great for Sharing, Country Comfort

Beef Kare-Kare Sa Buntot. 650

Farm Vegetables, Housemade Bagoong

Our Famous Kalderetang "Osso Bucco". 495

Beef Shanks in a deep kaldereta sauce with bell peppers & carrots, topped with malunggay basil pesto, fried potatoes, & Malagos Pecorino

Sizzling Giant Bangus "a la Pobre". 695

Topped with Crispy Chili Garlic, Onions, Served with Salpicao Dip & Fresh Lemon

Pancit Hacienda. 450

Bam-I Noodles, Garden Vegetables, topped with, Chinese Chorizo, Pork Belly Chips, Scampi, Chicken, Squid, Shiitake Mushrooms, &, Kale topped with fresh Cilantro, &, Basil



Stewed

Great for Sharing.
Perfect for the weather!

Truffled Mushroom Adlai Caldo. 320

Truffled Cream, Topped with Kale Chips

Bone Marrow Bulalo. 995

Low & Slow Bone Broth, topped with a big piece of bone marrow, Baguio Beans, 3 kinds of Corn, Potatoes, Napa Cabbage, served with fresh Calamansi, Patis, & Sili Labuyo

Farm to Table Langka & Vegetable Green Curry. 450

Langka Meat, Tomatoes, Eggplant, Sitaw, Topped with Asian Herbs, Toasted Palawan Cashews, Our house-made Thai-style green coconut kale curry sauce

Seafood & Guava Sinigang "Shabu Shabu" 995

Fresh Salmon, Prawns, Calamari, Mussels, &, Clams, Farm Veg, Asian Herbs, Patis, Calamansi



Dessert

Tagaytay Fruits In Season. 295

Seasonal Fresh Fruit served on ice

Mango Suman "Sushi" 295

Rolled in Toasted Sesame Seeds,
Served with Native Hot Chocolate

Dark Chocolate Cookie Dough Skillet. 350

Topped with Candied Rosemary Walnuts topped
with Cinnamon dusted Mantecado Ice Cream

Pineapple Langka Upside Down Cake "a la Mode" 320

Topped with Pineapple Caramel Drizzle, Chantilly Cream,
Mantecado Ice Cream, &, Cherries

Freshly Baked Cookies & Warm Milk. 320

Chocolate Chip Walnut, Triple Dark Chocolate Cookie, &,
Mango cashew cookie served with warm cinnamon vanilla milk

Artisanal Cake Selection. 295

Choice of:

Cookie Dough Cheesecake	Jackfruit Sansrival
Tablea Chocolate Cake	Ube Tres Leches
Impossible Cake	

Barista Specials

Local Barako in a Coffee Press. 120

For "Robust" country feels, served with a Chocnut

Cinnamon Apple Pie Flat White. 220

Vittoria espresso, A bit of cinnamon milk, apple syrup,
served with a graham cracker

House-Made Coconut Vanilla Cold Brew. 175

Served with Tres Leches , Vanilla Almond Syrup

Chocnut Hot Chocolate Eh! 150

A nice blend of Chocnut & Dark Chocolate
topped with marshmallows

Green Tea Matcha Latte. 175

Green Tea is very healthy & Tasty too!

Vittoria Classics

Espresso. 120

Double Espresso. 175

Americano. 150

Macchiato. 150

Cappuccino. 175

Caffe Latte. 175

Caffe Mocha. 175



Tea

Fresh Herbs & Tea Infusions

Calming. 150

Fresh Tarragon & Camomile

Energizing. 150

Fresh Lemon Rind, Fresh Thyme, & Earl Grey

Revitalizing. 150

Fresh Mint & Black Tea

Twinings Tea Selection

Pure Camomile. 120

English Breakfast. 120

Four Red Fruits. 120

Green Tea Pure. 120

Green Tea Chai. 120

Pure Peppermint. 120

Peach & Passionfruit. 120

Lemon & Ginger. 120