house made	sides & extras	beverages	desserts
dressings buttermilk ranch blue cheese raspberry vinaigrette mediterranean asian peanut sweet red pepper apple cider vinaigrette balsamic vinaigrette	french fries 4.00 sliced chicken breast 5.00 side house salad 4.50 extra dressing 50 cents blue corn muffin 1.50 focaccia bread 1.50	zuberfizz sodas 4.50 lemonade 3.50 french press coffee 7.00 drip coffee 3.50 black iced tea 3.00 caffeine free cooler 3.00 fountain sodas 3.00 Colorado beer, wine and spirits.	granola cookie 1.50 ghiradelli chocolate brownie 3.00 gluten free peanut butter cookie 1.50 house made carrot cake, cheesecake, or chocolate torte 10.00
creamy garlic			

Our ingredients make us special! Locally sourced and organic whenever possible, grass fed, local and humanely raised beef, lamb and pork, free-range antibiotic & hormone free poultry, and sustainable seafood. You can feel really good about what you eat at The Farm!

tomato vinaigrette



Welcome to The Farm Bistro, offering farm-to table
dining in Cortez since January of 2009.

We are dedicated to serving as much organic, locally and
sustainably grown food as possible.

We appreciate the growers in our region for
providing delicious and fresh produce, eggs and free
range meat. While you're here, check out the community board,
farm stand, used book collection, art
gallery, area publications and locally made products.

Thank you for buying local!

lunch monday through friday from 11 am to 4 pm
dinner monday through friday from 4 to 9 pm (8pm in winter)
cash, checks, visa, mc, discover, amex, cortez cash
34 west main cortez, colorado 81321
(970) 565-3834
www.thefarmbistrocortez.com
eat in • take out • farm stand • catering • private parties

^{*} Consuming raw or undercooked meats, eggs, poultry or fish may increase your risk of food borne illness. Celiac individuals please be aware that we use flour in our kitchen. Let the server know if your condition is extreme.