

the farmer's daughter
lunch menu
served daily 11:30am-2:00pm

sharing boards

We proudly support local farms.

- CHARCUTERIE & FARMSTEAD CHEESE BOARD 25**
chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts, house-made sourdough bread
- LOCAL FARMSTEAD CHEESE BOARD 24**
chef's selection of farm fresh cheeses, jam, mixed nuts, house-made sourdough bread
- MARINATED FETA CHEESE 23**
fines herbs, toasted pita

soup & shareable plates

- SOUP DU JOUR 8**
- CRAB & CORN CHOWDER 8**
cajun seasoned oyster crackers
- CHICKEN WINGS (12) 20**
choice of mild, hot, sesame, or spicy sesame sauce
- CONFIT DUCK EGG ROLLS (2) 16**
confit duck, poached cherries, scallions, orange marmalade sauce
- FRIED GREEN TOMATOES 15**
cornmeal breaded, parsley salad, roasted red pepper aioli
- WARM PRETZELS 16**
truffle oil & sea salt
- ONION RINGS 16**
cherry jalapeno ketchup
- FRIED CALAMARI 21**
cherry pepper aioli, fennel pollen
- FIRE ROASTED CORN GUACAMOLE 16**
tomatoes, red onions, cilantro, house-made yucca chips
- GERT'S CRAB CAKE 25**
roasted bell pepper summer salad

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

- BRUSCHETTA 15**
mozzarella cheese, chilled bruschetta, basil, garlic oil
- MARGHERITA 14**
marinara, fresh mozzarella cheese, basil, balsamic glaze
- CHILLED BAY SCALLOP 16**
bay scallops, peppered arugula, bell peppers, citrus vinaigrette
- TERIYAKI CHICKEN 15**
pepper-jack cheese, bell peppers, julienned carrots, cashews, scallions, teriyaki glaze, sesame seeds

from the garden

- GRILLED ROMAINE 14**
romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, Caesar dressing
- WEDGE 13**
iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing
- BUD'S GEM 13**
little gem lettuce, pistachios, cherries, Cipollini onions, orange segments, roasted shallot vinaigrette
- WATERMELON & PICKLED BEET 15**
arugula, blueberries, pickled watermelon rind, macadamia nuts, blue cheese, passionfruit vinaigrette
- NORMANDY 13**
mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

- 6 oz. CHICKEN 8
6 oz. *STEAK 14
6 oz. MARINATED GRILLED TOFU 8
(3) *JUMBO SHRIMP 16
4 oz. *SALMON 14
6 oz. *CRAB CAKE 20

add to any salad

sandwiches & such

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips.
Substitute onion rings 4.50, fruit or mixed greens 2.50 | Add avocado or fried egg to any sandwich 2

- *BRAISED SHORT RIB DIP 20**
12-hour braised short rib, pepperonatta, sharp provolone cheese, sesame seed long roll, au jus
- CHICKEN SALAD 17**
candied pecans, dried cranberries, lettuce, house-made grilled sourdough bread
- HEIRLOOM TOMATO GRILLED CHEESE 20**
Cooper American cheese, basil pesto, balsamic glaze, house-made sourdough bread
- CUBAN SANDWICH 17**
braised pork, black Forrest ham, Dijon mustard, pickles, Swiss cheese, ciabatta bread

- GRILLED JERK CHICKEN CAESAR PANINI 17**
Jerk marinated grilled chicken, romaine, bacon, parmesan cheese, Caesar dressing, ciabatta bread
- GERT'S CRAB CAKE 25**
6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun



farm specialties
do not include sides

- *TACOS OF THE DAY 18**
choice of corn tortillas, flour tortillas, or bibb lettuce
- OMELETTE OF THE DAY 17**
chef's daily selection, fresh fruit

- *SALMON BLT 23**
blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant
- SPICY SHRIMP SALAD ROLL 22**
sweet chile sauce, jicama and carrot slaw, mango chutney, New England brioche bun
- *BACON CHEESEBURGER 19**
1/2 lb., peppered bacon, lettuce, tomato, sharp white cheddar cheese, chipotle remoulade, brioche bun
- TURKEY BLT 20**
slow roasted turkey, bacon, bibb lettuce, tomato, mayo, house-made sourdough bread

Executive Chef Mfete Abubakar

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. We proudly support local farms. Our products are always fresh and local whenever possible. All gluten-free items are prepared in a non-gluten free environment.

A 20% Gratuity will be added for parties of 6 or more.



THE FARM TIMES
Scan for a History Lesson and Farm Facts.
Welcome to #OneHistoricExperience