

DINNER

the farmer's daughter
BAR & RESTAURANT

served
5:00 p.m. - 9:00 p.m.

sharing boards

MEATS & CHEESES

**CHARCUTERIE & FARMSTEAD
CHEESE BOARD 21**
chef's selection of farm fresh
cheeses and charcuterie, jam,
mixed nuts & sourdough bread

**LOCAL FARMSTEAD
CHEESE BOARD 19**
chef's selection of farm fresh
cheeses, jam, mixed nuts &
sourdough bread

**HALLOUMI CHEESE WITH GREEN
OLIVE HAZELNUT TAPENADE 22**
pan seared, apricot chutney,
house-made sourdough

ONION RINGS 14
cherry jalapeno ketchup

EVERYTHING BAGEL HUMMUS 14
garlic hummus, Everything Bagel
seasoning, olive oil, yucca chips

WARM PRETZELS 12
truffle oil & sea salt

FRIED CALAMARI 16
beer-battered, pickled
red onions, remoulade

soups & small plates

SPRING PEA & POTATO SOUP 8
SOUP DU JOUR 8

BLACKENED TUNA 18
avocado aioli, jicama slaw

CHICKEN WINGS (dozen) 17
choice of mild, hot, sesame, or
spicy sesame sauce

FETA CIGARS 12
feta cheese, pine nuts, spicy
pistachios, thyme honey

GERT'S CRAB CAKE 19
4 oz., jumbo lump crab, pear slaw,
sriracha aioli

FRIED ARTICHOKEs 15
buffalo sauce, bleu cheese dressing

BEEF WELLINGTON TURNOVERS 17
filet tips, wild mushrooms, dijon mustard

CHICKPEA & POTATO FRITTERS 12
chickpeas, potatoes, scallions,
jalapeños, chipotle remoulade

flatbreads

Gluten-Free Flatbread Available Upon Request +2

MARGHERITA 13
fresh mozzarella cheese,
basil, balsamic glaze

PORK & APPLES 14
pork belly lardons, apples,
rosemary, arugula, thyme honey

TERIYAKI CHICKEN 14
bell peppers, julienned carrots,
cashews, scallions, pepper-jack
cheese, teriyaki glaze

BLEU CHEESE & BERRY 13
wild blueberry preserves, bleu
cheese, mint, spicy pistachios

SHORT RIB 13
horseradish havarti cheese,
pepperonata, demi-glaze

**ROASTED SPRING PEA
& ARTICHOKE 13**
spring peas, artichokes,
Boursin cheese spread

from the garden

GRILLED ROMAINE 12
romaine hearts, lemon wedge,
croutons, fresh horseradish,
parmesan cheese, caesar dressing

WEDGE 12
iceberg lettuce, cherry tomatoes,
bacon, bleu cheese crumbles,
bleu cheese dressing

CHARRED BROCCOLINI 14
charred broccolini, grilled red onions,
mandarin oranges, red pepper flakes,
sweet and spicy balsamic glaze

SPRING PEA & POTATO 14
spring peas, fingerling potatoes, pickled
daikon radishes, smoked egg, Parmesan
tuille cup, roasted garlic vinaigrette

BUD'S GEM 11
little gem lettuce, pistachios,
cherries, cipollini onions,
roasted shallot vinaigrette

NORMANDY 11
mixed farm greens, carrots, cherry
tomatoes, cucumbers, olive bread
croutons, roasted garlic vinaigrette

add to any salad

6 oz. CHICKEN 8 | 6 oz. *STEAK 12 | 4 oz. *AHI TUNA 15 | 4 oz. JUMBO LUMP CRAB CAKE 18 | 6 oz. SALMON 14 | JUMBO SHRIMP (3) 14

entrées

GERT'S CRAB CAKES 45
(2) 4 oz., jumbo lump crab cakes,
bamboo sticky rice, baby bok choy,
red pepper chutney

OVERNIGHT BRAISED SHORT RIB 38
creamy orzo pasta, asparagus tips,
warm tomato chutney

***CRISPY SKIN SALMON 35**
bamboo sticky rice,
baby bok choy, lobster au jus

PORK MIGNON 32
8 oz., crispy artichokes, carrot mashed
potatoes, sweet and spicy balsamic glaze

LEMON RICOTTA PASTA 30
girelle pasta, ricotta cheese sauce, lemon
zest, basil, Parmesan Reggiano cheese

chef's specials
MARKET PRICE

*BUTCHER'S CUT

*CATCH OF THE DAY

add sides 5

RISOTTO
ASPARAGUS
WILD MUSHROOMS
MASHED POTATOES
GREEN BEANS

FILET MIGNON 45
8 oz., mashed potatoes, baby
carrots, spring peas, demi-glaze

SESAME-CRUSTED CHICKEN ROULADE 31
carrot mashed potatoes, spring peas,
baby carrots, garlic miso au jus

LAMB PORTERHOUSE 42
3 ea., fingerling potato coins, sautéed
kale, garlic, onions, mint demi-glaze

SEARED DAYBOAT SCALLOPS 38
parsnip puree, spring peas, parsnip chips

CONFIT DUCK RAGOUT 34
girelle pasta, poached figs, shiitake
mushrooms, Parmesan Reggiano
cheese, picante chorizo, charred
scallions, fried egg, pan jus

Executive Chef Mtele 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.