the farmer's daughter

dinner menu

served daily 5:00pm-9:00pm

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

WARM BRIE WITH FIGS & PISTACHIO 23
sliced apples, fig & pistachio tapenade, crackers

LOCAL FARMSTEAD CHEESE BOARD 24
chef's selection of farm fresh cheeses, jam, mixed nuts, house-made sourdough bread

soup & shareable plates

SOUP DU JOUR 8

WARM PRETZELS 16
truffle oil & sea salt

ONION RINGS 16
cherry jalapeno ketchup

TEMPURA BATTERED AVOCADOS 16
roasted red peppers, chipotle remoulade

OVEN ROASTED BONE MARROW 15
arugula salad, house-made sourdough bread

LOBSTER BISQUE 8
lemon creme fraiche, chives

CHICKEN WINGS (12) 20
choice of mild, hot, sesame or spicy sesame sauce

FRIED CALAMARI 21
cherry pepper aioli, fennel pollen

GARLIC HUMMUS 16
red pepper chimichurri, lemon, yucca chips

GERT'S CRAB CAKE 25
arugula salad, remoulade

flatbreads

GLUTEN FREE FLATBREADS ARE AVAILABLE +2

SWEET POTATO 15
roasted sweet potatoes, arugula, poached cranberries, feta cheese, balsamic drizzle

MARGHERITA 14
marinara, fresh mozzarella cheese, basil, balsamic glaze

BRAISED SHORT RIB 16
braised short rib, peperonata, cooper American cheese, demi-glace

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

POACHED PEAR & BEET 15
poached pears, pickled beets, frisee lettuce, feta cheese crumbles, candied pecans, champagne vinaigrette

NORMANDY 13
mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

ADD PROTEIN TO ANY SALAD

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

entrees

poultry

WHISKEY CASHEW STUFFED CHICKEN ROULADE 30
boneless ½ chicken, spinach and sesame filling, roasted cashews, cippolini onions, butternut squash puree, whiskey glaze

vegetarian

GNOCCHI PARISIENNE 32
butternut squash puree, ricotta cheese, crispy kale, pumpkin seeds, brown butter

MAPLE ROASTED SQUASH RISOTTO 32
butternut squash, spinach, mascarpone cheese, parmesan Reggiano, toasted walnuts

overnight braised

12-HOUR BRAISED SHORT RIB 35
roasted red pepper coulis, sauteed leeks, demi-glace

grilled

CENTER CUT FILET 46
caramelized cippolini onions, wild oyster mushrooms, frizzled carrots, demi-glace

PRIME NY STRIP 52
caramelized cippolini onions, fried brussels sprouts, frizzled carrots, demi-glace

CAST IRON SEARED LAMB RACK 46
roasted red pepper coulis, mint chimichurri

seafood

CRISPY SKIN SALMON 30
parsnip coulis, sauteed Swiss chard

POACHED HALIBUT 42
saffron court-bouillon, sauteed leeks, swiss chard, beet chips, lemon garlic sauce

TRUFFLE BAY SCALLOP PASTA 40
bucatini pasta, wild mushrooms, crispy kale, pine nuts, parmesan Reggiano, truffle parmesan cream sauce

GERT'S CRAB CAKE 48
arugula salad, chipotle remoulade

ADD A SIDE 5

GREEN BEANS WITH ALMONDS | FRIED BRUSSEL SPROUTS & BACON | GARLIC MASHED POTATOES | HERB ROASTED FINGERLING POTATOES | ASPARAGUS | GARLIC SAUTEED SWISS CHARD

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