

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

LOCAL FARMSTEAD CHEESE BOARD 24

chef's selection of farm fresh cheeses, jam, mixed nuts, house-made sourdough bread

HOT LEMON & GARLIC OIL BURRATA 23

herb parmesan, basil, crostini

soup & shareable plates

SOUP DU JOUR 8

CHICKEN WINGS (12) 20

choice of mild, hot, sesame, or spicy sesame sauce

CALAMARI & CHORIZO FRITTERS 21

arugula, red pepper chimichurri

JALAPENO HUMMUS 16

preserved lemon, paprika, jalapeno relish

CRAB & CORN CHOWDER 8

truffle oil & sea salt

ONION RINGS 16

cherry jalapeno ketchup

REUBEN EGG ROLLS (2) 15

corned beef, sauerkraut, Swiss cheese, 1000 island dressing

flatbreads

GLUTEN-FREE
FLATBREAD AVAILABLE +2

BRAISED SHORT RIB 15

12-hour braised short rib, horseradish Havarti cheese, pepperonatta, demi-glace

MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

ROASTED ACORN SQUASH 16

whipped cream cheese, arugula, candied pecans, Mike's hot honey

TERIYAKI CHICKEN 15

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

from the garden

GRILLED ROMAINE 14

romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, Caesar dressing

NORMANDY 13

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

WEDGE 13

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

BUD'S GEM 13

little gem lettuce, pistachios, cherries, Cipollini onions, roasted shallot vinaigrette

PICKLED BEET SALAD 15

cucumbers, roasted pears, feta cheese, olive bread croutons, honey vinaigrette

add 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

entrees

poultry

HARISSA & SUMAC ROASTED CHICKEN 30

bone-in ½ chicken cucumber & tomato pico de gallo

vegetarian

VEGETABLE PAPPARDELLE PASTA 32

roasted cherry tomatoes, wild mushrooms, cippolini onions, parmesan Reggiano, butter & white wine pan jus

KALE & MUSHROOM RISOTTO 32

wild mushrooms, cippolini onions, kale, parmesan Reggiano, mascarpone cheese

overnight braised

GUINNESS BRAISED SHORT RIB 35

parsnip puree, caramelized bacon and onion jam

APPLE CIDER BRAISED PORK OSSO BUCCO 32

jalapeno & pineapple chutney

grilled

CENTER CUT FILET 46

(8.oz), grilled trumpet mushroom, pomegranate glaze

PRIME NY STRIP 52

(14.oz), house-made onion ring, red pepper chimichurri

seafood

CRISPY SKIN SALMON 30

crispy parsnip chips, roasted scallions, miso glaze

PAN SEARED DAYBOAT SCALLOPS 42

pickled carrots & beets, lobster cream sauce

SEAFOOD PASTA 40

mussels, (3) jumbo shrimp, spinach, tomatoes, parmesan Reggiano, bucatini pasta, lobster cream sauce

add sides 5

GARLIC MASHED POTATOES

PURPLE SWEET POTATO WEDGES

GREEN BEANS WITH ALMONDS

ROASTED MUSHROOM MEDLEY

PANKO CRUSTED CREAMED SPINACH

ASPARAGUS

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

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