

LUNCH



served
11:30 a.m. - 2:00 p.m.

sharing boards

MEATS & CHEESES

We proudly support local farms.

CHARCUTERIE & FARMSTEAD CHEESE BOARD 23

chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts & sourdough bread

LOCAL FARMSTEAD CHEESE BOARD 22

chef's selection of farm fresh cheeses, jam, mixed nuts & sourdough bread

BUFFALO DI MOZZARELLA 22

confit lemon, spring peas, mint, house-made sourdough

soups & shareable plates

SOUP DU JOUR 8

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

JUMBO SHRIMP COCKTAIL (4) 22

lemon wedges, peppadew
peppers, cocktail sauce

GOAT CHEESE CIGARS (2) 14

macadamia nuts, brandied
cherries, lemon zest, parsley

CALAMARI FRITTERS (5) 16

scallions, spinach, potato,
chickpeas, lemon aioli

POTATO LEEK 8

pea puree, bacon lardons

WARM PRETZELS 14

truffle oil & sea salt

ONION RINGS 16

cherry jalapeno ketchup

ROASTED BONE MARROW (2) 17

parsley slaw, garlic bread

AVOCADO EGG ROLLS (2) 16

sundried tomato coulis

ROSEMARY HUMMUS 16

piccalilli vegetables, yucca chips

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

SOUTHWEST FILET 16

marinated filet tips, corn,
black beans, pico de gallo,
chipotle crème

SMOKED BAY SCALLOP 15

avocado, arugula, pepper flakes,
sweet thai chili sauce, lemon zest

TERIYAKI CHICKEN 15

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

MARGHERITA 14

fresh mozzarella cheese, basil, balsamic glaze

from the garden

BUD'S GEM 13

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

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

GRILLED ROMAINE 14

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

ADD TO ANY SALAD

6 oz. CHICKEN 8

6 oz. *STEAK 12

6 oz. JUMBO LUMP CRAB CAKE 18

6 oz. MARINATED GRILLED TOFU 8

(3) JUMBO SHRIMP 14

4 oz. SALMON 14

BABY BEET SALAD 15

frisee, pickled beets, macadamia nuts,
mandarin oranges, goat cheese,
lemon poppyseed vinaigrette

sandwiches & such

GRILLED FLAT IRON STEAK PANINI 19

smashed avocado, roasted red
peppers, grilled red onions, smoked
cheddar cheese, ciabatta bread

All sandwiches are served with choice of
beer battered fries, sweet potato fries,
or house-made potato chips.
Substitute fruit or mixed greens 2.50

BASIL BUTTER GRILLED CHEESE 17

basil butter, stracciatella cheese, mozzarella
cheese, heirloom tomatoes, balsamic glaze,
basil, house-made sourdough bread

BLACKENED CHICKEN PANINI 17

arugula, bacon, grilled red onions,
jalapenos, mozzarella cheese,
ciabatta bread

FARM SPECIALTIES

do not include sides

TACOS OF THE DAY 18

chef's daily selection, choice
of flour tortillas, house-made
corn tortillas or bibb lettuce

CHICKEN SALAD 17

candied pecans, dried cranberries, lettuce,
house-made grilled sourdough bread

GERT'S CRAB CAKE 23

6 oz. jumbo lump crab cake, lettuce,
tomato, remoulade, brioche bun

REUBEN 17

house-made corned beef, sauerkraut,
Swiss cheese, Thousand Island
dressing, rye bread

SALMON BLT 20

blackened salmon, lettuce,
tomato, peppered bacon, avocado,
dill sour cream, croissant

OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

BACON CHEESEBURGER 19

1/2 lb., peppered bacon, smoked
cheddar cheese, lettuce, tomato,
chipotle remoulade, brioche bun

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.



THE FARM TIMES

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