

LUNCH

the farmer's daughter

BAR & RESTAURANT

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

HONEY BAKED BRIE 22
fresh figs, toasted pistachios, crostini

TERIYAKI CHICKEN 15

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

SHORT RIB 16

horseradish havarti cheese, pepperonata, demi-glace

NORMANDY 13

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

BUD'S GEM 13

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

GRILLED ROMAINE 14

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

ROASTED BEEF PANINI 19

thin-sliced beef, avocado, banana peppers, spinach, red onions, remoulade, aged cheddar, ciabatta bread

FRENCH ONION CHICKEN 17

caramelized onions, pickled jalapeños, Swiss cheese, provolone cheese, au jus, brioche long roll

TURKEY CLUB 17

roasted turkey, lettuce, tomato, peppered bacon, mayo, toasted wheat bread

MOZZARELLA, TOMATO & MUSHROOM 17

blistered tomatoes, shiitake mushrooms, mozzarella cheese, balsamic reduction, sourdough toasted, served open-faced

soups & shareable plates

SOUP DU JOUR 8

GERT'S CRAB CAKE 19

4 oz., jumbo lump crab, pear slaw, sriracha aioli

CHIPOTLE HUMMUS 16

pepitas, yucca chips

BLACKENED AHI TUNA 22

papaya slaw, avocado coulis

WARM PRETZELS 14

truffle oil & sea salt

HAM & BEAN SOUP 8

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

ROASTED BONE MARROW (2) 17

parsley slaw, garlic bread

SHORT RIB EGG ROLLS (2) 16

havarti cheese, pepperonata, black pepper ketchup

ONION RINGS 16

cherry jalapeno ketchup

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

ANDOUILLE SAUSAGE 15

spicy andouille sausage, roasted squash, caramelized onions, red peppers, mozzarella, rosemary

MARGHERITA 14

fresh mozzarella cheese, basil, balsamic glaze

WILD MUSHROOM 14

pickled red onions, sautéed spinach, sun-dried tomatoes, garlic herb cheese spread, truffle oil

FIG & APPLE 15

apples, pears, bacon, toasted walnuts, bleu cheese, fig jam

from the garden

SOUP & 1/2 SALAD COMBO 16

choice of soup & half Normandy or Wedge

GREEK 14

marinated chickpeas, cucumbers, roasted red peppers, cherry tomatoes, kalamata olives, feta cheese, parsley, olive oil

ADD TO ANY SALAD

6 oz. CHICKEN 8

6 oz. *STEAK 12

4 oz. JUMBO LUMP CRAB CAKE 18

6 oz. MARINATED GRILLED TOFU 8

(3) JUMBO SHRIMP 14

4 oz. *AHI TUNA 15

4 oz. SALMON 14

WEDGE 13

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

TRI-COLORED CAULIFLOWER 15

pistachios, golden raisins, frisée, cherry tomatoes, avocado ranch dressing

GINGER ROASTED BEET 15

pickled beets, mandarin oranges, roasted squash, spicy walnuts, rosemary yogurt dressing

sandwiches & such

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

GERT'S CRAB CAKE 23

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

CHICKEN SALAD 17

candied pecans, dried cranberries, lettuce, grilled sourdough

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

OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

SALMON BLT 20

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

BACON CHEESEBURGER 19

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

PEAR & PROSCIUTTO

GRILLED CHEESE 17

crispy prosciutto, aged white cheddar, poached pear marmalade, sourdough toast

PORK LOIN PANINI 17

poached pear marmalade, banana peppers, Dijon mustard, Swiss cheese, ciabatta bread

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.