

# the farmer's daughter

BAR & RESTAURANT

## farm bites

### soups & salads

#### SOUP DU JOUR 8

**NORMANDY 13**  
mixed farm greens, carrots,  
cucumbers, cherry tomatoes,  
roasted garlic vinaigrette

#### CRAB & CORN CHOWDER 8

##### ADD TO ANY SALAD

6 oz. \*CHICKEN 8  
6 oz. \*STEAK 14  
4 oz. \*SALMON 14  
6 oz. \*CRAB CAKE 20

#### WEDGE 13

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

### shareables

#### ONION RINGS 16

cherry jalapeno ketchup

#### SHORT RIB FRIES 17

shredded short rib, smoked  
cheddar cheese, peppadew  
peppers, remoulade

#### WARM PRETZELS 16

truffle oil & sea salt

#### CHICKEN WINGS (12) 20

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

#### GREEN GODDESS HUMMUS 16

basil, garlic, toasted pistachios,  
sesame seeds, lemon oil,  
yucca chips

### sandwiches

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips.  
Substitute onion rings 4.50, fruit or mixed greens 2.50 | Add avocado or fried egg to any sandwich 2

#### \*BRAISED SHORT RIB DIP 20

12-hour braised short rib,  
pepperonatta, sharp provolone  
cheese, sesame seed long  
roll, au jus

#### \*BACON CHEESEBURGER 19

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

#### CHICKEN SALAD 17

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

#### TURKEY BLT 20

slow roasted turkey, bacon, bibb  
lettuce, tomato, mayo, house-  
made sourdough bread

#### CRISPY CHICKEN CAESAR PANINI 17

romaine, parmesan Reggiano,  
bacon, pickle relish, Caesar  
dressing, ciabatta bread

#### ROCK SHRIMP PO BOY 22

beer battered rock shrimp,  
coleslaw, peppadew peppers,  
lemon aioli, sesame seed long roll

### flatbreads

Gluten-Free Flatbread Available Upon Request +2

#### MARGHERITA 14

marinara, fresh mozzarella cheese,  
basil, balsamic glaze

#### TERIYAKI CHICKEN 15

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

**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.**