

# the farmer's daughter

BAR & RESTAURANT

## farm bites

### soups & salads

#### KABOCHA SQUASH SOUP 8

#### NORMANDY 13

mixed farm greens, carrots, cucumbers,  
cherry tomatoes, roasted garlic vinaigrette

#### SOUP DU JOUR 8

#### WEDGE 13

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

ADD TO ANY SALAD: 6 oz. CHICKEN 8 | 6 oz. \*STEAK 12 | 4 oz. SALMON 14

### appetizers

#### SHORT RIB EGG ROLLS (2) 16

havarti cheese, pepperonatta,  
black pepper ketchup

#### PUMPKIN HUMMUS 16

paprika, roasted macadamia  
nuts, yucca chips

#### CHICKEN WINGS (12) 20

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

#### WARM PRETZELS 14

truffle oil & sea salt

#### ONION RINGS 16

cherry jalapeno ketchup

### sandwiches

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

#### CAPRESE CHICKEN 17

roasted tomatoes, mozzarella cheese,  
jalapenos, balsamic glaze, sourdough  
bread, served open-face

#### BACON CHEESEBURGER 19

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

#### CHICKEN SALAD 17

candied pecans, dried cranberries,  
lettuce, grilled sourdough

### flatbreads

Gluten-Free Flatbread Available Upon Request +2

#### TERIYAKI CHICKEN 15

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

#### FIG & APPLE 15

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

#### MARGHERITA 14

fresh mozzarella cheese,  
basil, balsamic glaze

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.**