

# DINNER

# the farmer's daughter

BAR & RESTAURANT

served  
5:00 p.m. - 9 p.m.

## sharing boards

### CHARCUTERIE & FARMSTEAD CHEESE BOARD 21

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

### LOCAL FARMSTEAD CHEESE BOARD 19

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

### EGGPLANT ROLLATINI 12

oven-roasted eggplant, sweet cherry tomatoes, macadamia nuts, goat cheese

### HALLOUMI CHEESE 22

cherry tomatoes, arugula pesto, micro basil, balsamic glaze, grilled sourdough

### ONION RINGS 14

cherry jalapeno ketchup

### GREEN GODDESS HUMMUS 14

avocado, chickpeas, yucca chips

### WARM PRETZELS 11

truffle oil and sea salt

### PORK WINGS (3) 16

corn slaw, sweet hoisin sauce

### SLOW ROASTED CHICKEN DRUM STICKS (2) 12

sesame-crust, mango salsa

## add to any dish

CHICKEN 8 4 oz. CRAB CAKE 18

SHRIMP 14 6 oz. SALMON 14

\*TUNA 15 \*STEAK 12

### BRUSSELS SPROUTS 14

shaved carrots, orange segments, cucumbers, roasted corn, shaved almonds, peanut and ginger dressing

### HARISSA CHARRED HALF CHICKEN 29

rustic roasted tomato salsa, crispy potatoes, corn salsa

### \*NEW YORK STRIP 42

14 oz., kansas city bone-in, yucca fries, asparagus salad, tomato salsa

### ROASTED SEABASS 32

poached leeks, macadamia nuts, pickled jalapeños, lemon grass broth, bamboo rice

### MUSCOVY DUCK 35

almond puree, blood orange marmalade, crispy leeks

### OVERNIGHT BRAISED SHORT RIB 38

Castle Valley polenta, sautéed kale, spicy smoked red chimichurri

### SUNFLOWER-CRUSTED LAMB CHOP 42

barley risotto, manchego cheese, chimichurri

## soups & small plates

### LEMONGRASS & ORZO

CHICKEN SOUP 8

### SOUP DU JOUR 8

### SESAME-CRUSTED TUNA 18

jicama slaw, red pepper chutney

### CHICKEN WINGS 17

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

### FILET CARPACCIO CROSTINI (3) 15

shaved filet, ricotta cheese, pickled shallots, balsamic reduction, fried thyme

### GERT'S CRAB CAKE 19

4 oz., sriracha aioli, pear slaw

### CHICKPEA FRITTER 13

spinach, onions, chipotle remoulade

### SHRIMP COCKTAIL (4) 16

cocktail sauce, lemon wedge

### RICOTTA CHEESE CIGARS 14

macadamia nuts, black pepper, passion fruit reduction

### CHAR BROILED SPANISH OCTOPUS 17

sunchoke & granny smith apple puree, cilantro oil

## flatbreads

Gluten-Free Flatbread Available Upon Request +2

### MEDITERANNEAN 13

olives, tomatoes, arugula, artichoke, feta cheese, poppyseed vinaigrette

### SESAME FILET 14

filet carpaccio, scallions, napa cabbage, smoked cheddar and onion cheese, sesame oil

### ROASTED SQUASH 13

poached pear, shaved brussels sprouts, goat cheese, balsamic glaze

### MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

### HUMMUS FLATBREAD 13

green goddess hummus, roasted peanuts, pickled jalapeños, cauliflower, chipotle oil

### TERIYAKI CHICKEN 14

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

### SMOKED SHRIMP 15

harissa marinated, guacamole, pickled banana peppers, goat cheese, olives

### APPLE & BACON 14

caramelized apples, balsamic onions, pickled banana peppers, red wine washed cheese

## from the garden

### WEDGE 12

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

### NORMANDY 11

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

### BUD'S GEM 11

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

### PEAR & ARUGULA 13

poached pears, pound cake croutons, heirloom tomatoes, passion fruit vinaigrette

### SPROUTED SOYBEAN & SPINACH 13

sunflower seeds, roasted green grapes, roasted peanuts, feta cheese, peanut and ginger dressing

### GRILLED ROMAINE 12

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

## entrées

### GERT'S CRAB CAKE 45

8 oz., jumbo lump crab cake, barley risotto, jicama slaw, avocado oil

### \*FILET MIGNON 45

8 oz., crispy potatoes, asparagus salad, balsamic reduction

### BARLEY RISOTTO 27

corn, peas, asparagus, charred broccolini, grated coconut, manchego cheese

### PORK DUO 32

4 oz. pork tenderloin, 5 oz. slow roasted pork belly, roasted corn, charred broccolini, apple sauce

### WILD MUSHROOM PAPPARDELLE 27

artisan pasta, wild mushrooms, spinach, cipollini onions, garlic cream sauce

### SEARED DAYBOAT SCALLOPS 38

chia seed crust, roasted tri-color cauliflower, sunchoke and apple puree, chimichurri

### \*CRISPY SKIN SALMON 35

rutabaga and almond puree, poached leeks, corn salsa, charred scallions, thyme brown butter

\*BUTCHER'S CUT market price

\*CATCH OF THE DAY market price

## add sides 5

HERB NEW POTATOES  
ASPARAGUS  
WILD MUSHROOMS  
MASHED POTATOES  
GREEN BEANS

## chef's specials

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.