

# the farmer's daughter

## lunch menu

served daily 11:30am-2:00pm

sharing boards

We proudly support local farms.

### CHARCUTERIE & FARMSTEAD CHEESE BOARD 25

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

### LOCAL FARMSTEAD CHEESE BOARD 24

chef's selection of farm fresh cheeses, jam, mixed nuts, house-made sourdough bread

### HONEY WHIPPED RICOTTA 23

arugula, prosciutto, house-made sourdough bread

## soup & shareable plates

### CRAB & CORN CHOWDER 8

cajun seasoned oyster crackers

### SOUP DU JOUR 8

### ONION RINGS 16

cherry jalapeno ketchup

### REUBEN EGG ROLLS (2) 15

corned beef, sauerkraut, Swiss cheese, 1000 island dressing

### CRAB CAKE 25

cherry pepper aioli, arugula salad, honey & lemon vinaigrette

### WARM PRETZELS 16

truffle oil & sea salt

### CHICKEN WINGS (12) 20

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

### FRIED CALAMARI 21

cherry pepper aioli, fennel pollen

### GREEN GODDESS HUMMUS 16

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

## flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

### GREEK 15

tomatoes, olives, red onions, arugula, pine nuts, feta cheese, herb vinaigrette

### MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

### SHAVED ZUCCHINI 16

mascarpone cheese, arugula

### TERIYAKI CHICKEN 15

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

## from the garden

### GRILLED ROMAINE 14

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

### WEDGE 13

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

### BUD'S GEM 13

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

### PICKLED BEET SALAD 15

baby greens, orange segments, baby arugula, fried goat cheese, macadamia nuts, hibiscus glaze

### NORMANDY 13

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

6 oz. CHICKEN 8

6 oz. \*STEAK 14

6 oz. MARINATED  
GRILLED TOFU 8

(3) \*JUMBO SHRIMP 16

4 oz. \*SALMON 14

6 oz. \*CRAB CAKE 20

add to any salad

## sandwiches & such

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

### CHICKEN SALAD 17

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

### APPLE & BACON GRILLED CHEESE 20

roasted apples, bacon & onion jam, sharp white cheddar cheese, house-made sourdough bread

### \*BACON CHEESEBURGER 19

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

### TURKEY BLT 20

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

### CUBAN SANDWICH 17

braised pork, black Forrest ham, Dijon mustard, pickles, Swiss cheese, ciabatta bread

### CRISPY CHICKEN CAESAR PANINI 17

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

### \*SALMON BLT 23

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

### ROCK SHRIMP PO BOY 22

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

### GERT'S CRAB CAKE 25

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

## farm specialties

do not include sides



### \*BLACKENED MAHI MAHI TACOS 18

slaw, avocado, Pico de Gallo, chipotle aioli choice of corn tortillas, flour tortillas, bibb lettuce

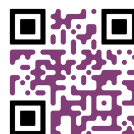
### OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

Executive Chef Mtete 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