

the farmer's daughter

dinner menu

served daily 5:00pm-9:00pm

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

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

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

add to any salad

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

entrees

poultry

PISTACHIO CRUSTED CHICKEN ROULADE 30

herbs and garlic marinated, spring vegetables

vegetarian

VEGETABLE & CHEESE TORTELLINI 32

blistered tomatoes, charred red onions, spinach, parmesan Reggiano, toasted pine nuts, gremolata

SPRING PEA RISOTTO 32

peas, mascarpone cheese, parmesan Reggiano, spring pea purees

overnight braised

12-HOUR BRAISED SHORT RIB 35

braised leeks, celery root puree

PORK TWO WAYS 32

(7.oz) grilled pork mignon, slow roasted pork belly, rum glaze, plantain chips

grilled

CENTER CUT FILET 46

(8.oz), white asparagus, Béarnaise aioli, crispy leeks

PRIME NY STRIP AU POIVRE 52

(14.oz), pepper crusted, baby carrots, au poivre sauce

seafood

SESAME CRUSTED SALMON 30

baby bok choy, teriyaki glaze

PAN SEARED DAYBOAT SCALLOPS & PORK BELLY 42

spring baby vegetables, toasted pistachios, hibiscus glaze

SEAFOOD PASTA 40

rock shrimp & mussels, spring baby vegetables, lemon pesto, parmesan Reggiano, bucatini pasta

CRAB CAKE 48

(2) cherry pepper aioli, arugula salad, honey & lemon vinaigrette

add sides 5

GARLIC MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

GREEN BEANS WITH ALMONDS

ROASTED MUSHROOM MEDLEY

GARLIC SAUTEED SPINACH

ASPARAGUS

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

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