

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 (5) 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

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 nut, 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

MEDITERRANEAN 13

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

SESAME FILET 14

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

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

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

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, 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.