

# DINNER



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

## sharing boards

### MEATS & CHEESES

We proudly support local farms.

#### CHARCUTERIE & FARMSTEAD

##### CHEESE BOARD 23

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

##### LOCAL FARMSTEAD

##### CHEESE BOARD 22

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

##### BUFFALO DI MOZZARELLA 22

confit lemon, spring peas, mint, house-made sourdough

## soups & small plates

### SOUP DU JOUR 8

**CHICKEN WINGS (12) 20**  
choice of mild, hot, sesame, or spicy sesame sauce

### JUMBO SHRIMP COCKTAIL (4) 22

lemon wedges, peppadew peppers, cocktail sauce

### GOAT CHEESE CIGARS (2) 14

macadamia nuts, brandied cherries, lemon zest, parsley

### CALAMARI FRITTERS (5) 16

scallions, spinach, potato, chickpeas, lemon aioli

### POTATO LEEK 8

pea puree, bacon lardons

### WARM PRETZELS 14

truffle oil & sea salt

### ONION RINGS 16

cherry jalapeno ketchup

### ROASTED BONE MARROW (2) 17

parsley slaw, garlic bread

### AVOCADO EGG ROLLS (2) 16

sundried tomato coulis

### ROSEMARY HUMMUS 16

piccalilli vegetables, yucca chips

## flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

### SOUTHWEST FILET 16

marinated filet tips, corn, black beans, pico de gallo, chipotle crème

### SMOKED BAY SCALLOP 15

avocado, arugula, pepper flakes, sweet thai chili sauce, lemon zest

### MARGHERITA 14

fresh mozzarella cheese, basil, balsamic glaze

### TERIYAKI CHICKEN 15

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

## from the garden

### BUD'S GEM 13

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

### NORMANDY 13

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

### WEDGE 13

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

### GRILLED ROMAINE 14

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

### ADD TO ANY SALAD

6 oz. CHICKEN 8

6 oz. \*STEAK 12

6oz. JUMBO LUMP CRAB CAKE 18

6 oz. MARINATED GRILLED TOFU 8

(3) JUMBO SHRIMP 14

4 oz. SALMON 14

### BABY BEET SALAD 15

frisee, pickled beets, macadamia nuts, mandarin oranges, goat cheese, lemon poppyseed vinaigrette

### \*GRILLED SALMON 36

8 oz., olives, tomatoes, corona beans, kale sprouts, sunchoke purée

## entrées

### mon-thurs specials

#### MARKET PRICE

\*BUTCHER'S CUT

\*CATCH OF THE DAY

### fri - sun specials

#### TOMAHAWK RIBEYE

24.oz Bone-in Ribeye, creamed spinach, crispy leeks

#### WHOLE RED SNAPPER

1 lb., steamed lemongrass basmati rice, heirloom tomato chutney

### FILET MIGNON 50

8 oz., duchess potatoes, kale sprouts, demi-glaze

### GRILLED PORK MIGNON 34

8 oz., pickled vegetables, sunchoke purée

### OVERNIGHT BRAISED SHORT RIB 39

creamy barley, pickled vegetables, red wine reduction

### PISTACHIO CRUSTED LAMB LOIN 45

creamy barley, piccalilli vegetables, balsamic glaze

ADD  
SIDES 5

WILD MUSHROOMS  
MASHED POTATOES  
GREEN BEANS  
CREAMY BARLEY  
ASPARAGUS

### CASTLE VALLEY RADIATORE PASTA 30

overnight marinara, sautéed spinach, shaved parmesan cheese

### GERT'S CRAB CAKES 48

(2) 4 oz., jumbo lump crab cakes, grilled asparagus, cauliflower rice, sundried tomato coulis

### MAPLE PISTACHIO CHICKEN ROULADE 33

cauliflower rice, grilled asparagus, paprika oil

### SHRIMP & GRITS 38

Castle Valley grits, jumbo shrimp, yellow beets, kale sprouts

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.



## THE FARM TIMES

Scan for a History Lesson and Farm Facts.  
Welcome to #OneHistoricExperience