

# the farmer's daughter

## ROOM SERVICE

**Please dial 4100 to order Room Service** available daily, 5-10PM.

If you would like to make a reservation to dine in the restaurant, please call 215-616-8300.

### nibbles

**WARM PRETZELS 14**  
truffle butter, sea salt

**NORMANDY SALAD 13**  
mesclun lettuce, onion  
straws, carrot twirls, cucumber,  
roasted garlic vinaigrette

**\*ADD TO  
ANY SALAD:**  
chicken 8  
salmon 14

**\*CHICKEN WINGS (dozen) / 20**  
mild, hot, sesame, or spicy sesame

**WEDGE 13**  
iceberg lettuce, cherry tomatoes,  
bacon, bleu cheese crumbles,  
bleu cheese dressing

### flatbreads & sandwiches

All sandwiches come with choice of house made potato chips, beer battered fries, or sweet potato fries.

Substitute fruit or mixed greens for 2.50

#### **\*BACON CHEESEBURGER 19**

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

**MARGHERITA FLATBREAD 14**  
tomato sauce, fresh basil, garlic,  
fresh mozzarella cheese, balsamic glaze

#### **VEGETARIAN SANDWICH 20**

Our ingredients change seasonally. Please  
ask about this month's vegetarian option.

**GERT'S CRAB CAKE SANDWICH 25**  
jumbo lump crab cake, lettuce,  
tomatoes, remoulade, brioche bun

**CHICKEN SALAD SANDWICH 17**  
candied pecans, dried cranberries,  
bibb lettuce, sourdough bread

### entrees

**GERT'S CRAB CAKES 40**  
(2), pear & Arugula salad,  
honey vinaigrette

**\*OVERNIGHT GUINNESS  
BRAISED SHORT RIB 35**  
parsnip puree, caramelized  
bacon and onion jam

**\*CRISPY SKIN SALMON 30**  
crispy parsnip chips, roasted  
scallions, miso glaze

#### **ADD SIDES 5**

*Garlic Mashed Potatoes, Purple Sweet Potato Wedges,  
Composed Vegetable Grains, Green Beans with Almonds, Roasted Mushroom Medley,  
Panko Crusted Creamed Spinach, Asparagus*

### desserts

**ICE CREAM 11**  
vanilla or chocolate

**SEASONAL DESSERTS**  
please ask about our offerings

Ingredients are subject to market availability and prices may change. An automatic gratuity of 22% will be added to all room service orders. Note: menu items are subject to change

**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 of our breads are baked on premise daily.