

DINNER

the farmer's daughter

BAR & RESTAURANT

served

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

sharing boards

MEATS & CHEESES

We proudly support local farms.

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

BURRATA 22
arugula salad, balsamic reduction, prosciutto, red pepper jelly, house-made sourdough

soups & small plates

SOUP DU JOUR 8 | VEGETABLE GAZPACHO 8

GERT'S CRAB CAKE 19
4 oz., jumbo lump crab, pear slaw, sriracha aioli

FRIED SARDINES (3) 16
pickled onions, parsley slaw, charred limes

CHICKEN WINGS (dozen) 17
choice of mild, hot, sesame, or spicy sesame sauce

NY STRIP CROSTINI 15
blackened NY strip, balsamic onions, garlic bread crostini, Parmesan cheese

DIP DUO 14
everything hummus, eggplant baba ghanoush, root vegetable chips

ONION RINGS 15
cherry jalapeno ketchup

BAKED OYSTERS ROCKEFELLER 18
bacon, spinach, parmigiano reggiano, red wine mignonette

TUNA TARTARE 18
avocado, pickled ginger, wasabi, lemon wedges, red pepper flakes, garlic bread

SPINACH & FETA TURNOVERS 17
spinach, feta cheese, puff pastry, warm bacon vinaigrette

CORN & CHEDDAR CROQUETTES (7) 15
avocado aioli

WARM PRETZELS 12
truffle oil & sea salt

ROASTED BONE MARROW (2) 17
parsley slaw, garlic bread

CHICKEN TINGA TAQUITOS (2) 14
adobo, pico de gallo, avocado crème, cheddar cheese

flatbreads

TERIYAKI CHICKEN 14
bell peppers, julienned carrots, cashews, scallions, pepper-jack cheese, teriyaki glaze

BLACK BEAN TOSTADA 12
black bean spread, corn, pico de gallo, shredded lettuce, remoulade

GLUTEN-FREE FLATBREAD AVAILABLE +2

MARGHERITA 13
fresh mozzarella cheese, basil, balsamic glaze

SHRIMP & JALAPENO 14
pickled peppers, feta cheese, pickled red onions, parsley slaw

CAJUN PORK BELLY BLT 14
pork belly lardons, shredded romaine, tomatoes, mozzarella cheese, Ranch dressing

SHORT RIB 14
horseradish havarti cheese, pepperonata, demi-glaze

from the garden

BUD'S GEM 12
little gem lettuce, pistachios, cherries, cipollini onions, roasted shallot vinaigrette

CAPRESE 14
heirloom tomatoes, mozzarella cheese, frisée, aged balsamic, basil oil

GRILLED ROMAINE 13
romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, caesar dressing

NORMANDY 12
mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

WEDGE 12
iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

TRI-COLORED CAULIFLOWER 14
pistachios, golden raisins, frisée, cherry avocado ranch dressing

SPINACH & BACON 14
spinach, strawberries, fig jam, granola, parmesan tuille bowl, warm bacon vinaigrette

ADD TO ANY SALAD

6 oz. CHICKEN 8

6 oz. *STEAK 12

4 oz. JUMBO LUMP CRAB CAKE 18

6 oz. MARINATED GRILLED TOFU 8

(3) JUMBO SHRIMP 14

4 oz. *AHI TUNA 15

6 oz. SALMON 14

entrées

chef's specials

MARKET PRICE

*BUTCHER'S CUT

*CATCH OF THE DAY

ADD SIDES

WILD MUSHROOMS

MASHED POTATOES

GREEN BEANS

RISOTTO

ASPARAGUS

OAK SMOKED OVERNIGHT BRAISED SHORT RIB 38

purple potato hash with Japanese eggplant, roasted baby corn, balsamic onions

FILET MIGNON 46
8 oz., tri-colored fingerling potatoes, kale salad, aged balsamic, demi glaze

JERK CHICKEN 31
tri-colored fingerling potatoes, pico de gallo, charred limes

VENISON LOIN 42
cast iron seared, green lentils, roasted baby corn, blueberry sauce

SEARED DAYBOAT SCALLOPS 38
creamy corn, baby carrots, roasted cactus, blistered tomatoes, bacon lardons

MUSHROOM RISOTTO 30
shiitake mushrooms, baby carrots, cipollini onions, parmesan cheese

GRILLED PORK CHOP 32
12 oz., wild mushrooms, purple potato hash, peach puree

***CEDAR PLANK CRISPY SKIN SALMON 35**
avocado, mushrooms, roasted corn, orange butter sauce

GRILLED MACKEREL 35
chili marinated, green lentils, cipollini onions, Japanese eggplants

GERT'S CRAB CAKES 45
(2) 4 oz., jumbo lump crab cakes, farro salad, pistachios, mandarin oranges, frisée, charred lime vinaigrette

SQUID INK PASTA & BABY OCTOPUS 34
cherry tomatoes, baby corn, arugula, garlic chili sauce

LAMB CHOPS 42
rosemary marinated, farro salad pistachios, mandarin oranges, frisée, charred lime vinaigrette

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. 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.