

LUNCH

the farmer's daughter

BAR & RESTAURANT

served

11:30 a.m. - 2:00 p.m.

sharing boards

MEATS & CHEESES

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

HALLOUMI CHEESE WITH GREEN OLIVE HAZELNUT TAPENADE 22
pan seared, apricot chutney, house-made sourdough

ONION RINGS 14
cherry jalapeno ketchup

EVERYTHING BAGEL HUMMUS 14
garlic hummus, Everything Bagel seasoning, olive oil, yucca chips

WARM PRETZELS 12
truffle oil & sea salt

FRIED CALAMARI 16
beer-battered, pickled red onions, remoulade

from the garden

SOUP & 1/2 SALAD COMBO 16
choice of soup with half Normandy or Wedge Salad

BUD'S GEM 11
little gem lettuce, pistachios, cherries, cipollini onions, roasted shallot vinaigrette

GRILLED ROMAINE 12
romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, caesar dressing

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

NORMANDY 11
mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

CHARRED BROCCOLINI 14
charred broccolini, grilled red onions, mandarin oranges, red pepper flakes, sweet and spicy balsamic glaze

SPRING PEA & POTATO 14
spring peas, fingerling potatoes, pickled daikon radishes, smoked egg, Parmesan tuille cup, roasted garlic vinaigrette

add to any salad

6 oz. CHICKEN 8
6 oz. *STEAK 12
4 oz. *AHI TUNA 15
4 oz. JUMBO LUMP CRAB CAKE 18
6 oz. SALMON 14
JUMBO SHRIMP (3) 14

soups & small plates

SPRING PEA & POTATO SOUP 8

SOUP DU JOUR 8

BLACKENED TUNA 18
avocado aioli, jicama slaw

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

FETA CIGARS 12
feta cheese, pine nuts, spicy pistachios, thyme honey

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

FRIED ARTICHOKE 15
buffalo sauce, bleu cheese dressing

BEEF WELLINGTON TURNOVERS 17
filet tips, wild mushrooms, dijon mustard

CHICKPEA & POTATO FRITTERS 12
chickpeas, potatoes, scallions, jalapeños, chipotle remoulade

flatbreads

Gluten-Free Flatbread Available Upon Request +2

MARGHERITA 13
fresh mozzarella cheese, basil, balsamic glaze

PORK & APPLES 14
pork belly lardons, apples, rosemary, arugula, thyme honey

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

BLEU CHEESE & BERRY 13
wild blueberry preserves, bleu cheese, mint, spicy pistachios

SHORT RIB 13
horseradish havarti cheese, pepperonata, demi-glace

ROASTED SPRING PEA & ARTICHOKE 13
spring peas, artichokes, Boursin cheese spread

sandwiches & such

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips. Substitute fruit or mixed greens 2.50



Farm Specialties do not include sides.

CORNED BEEF RACHEL 15
house-made corned beef, Swiss cheese, coleslaw, 1000 island dressing, rye bread

BACON CHEESEBURGER 17
1/2 lb., peppered bacon, smoked cheddar cheese, lettuce, tomato, chipotle remoulade, brioche bun

TURKEY CLUB 16
roasted turkey, lettuce, tomato, peppered bacon, mayo, toasted wheat bread

GRILLED PORTOBELLO 16
balsamic-marinated, spinach, roasted red peppers, smoked cheddar cheese, avocado aioli, ciabatta bread

CHICKEN SALAD 15
candied pecans, dried cranberries, lettuce, grilled sourdough

GERT'S CRAB CAKE 22
6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

SHORT RIB PANINI 17
horseradish havarti cheese, pepperonata, demi-glace

SALMON BLT 17
blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant

FRENCH ONION CHICKEN 15
caramelized onions, pickled jalapeños, Swiss cheese, provolone cheese, au jus, brioche long roll

CUBAN SANDWICH 16
braised pork, black forest ham, pickles, Swiss cheese, dijon mustard, brioche long roll

BLUEBERRY BRIE GRILLED CHEESE 15
wild blueberry preserves, brie cheese, caramelized onions, mint, sourdough bread



farm specialties

TACOS OF THE DAY 17
chef's daily selection, choice of flour tortillas, house-made corn tortillas or bibb lettuce

OMELETTE OF THE DAY 15
chef's daily selection, fresh fruit

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.