the farmer's daughter

lunch menu

served daily 11:30am-2:00pm

sharing boards

We proudly support local farms.

CHARCUTERIE & FARMSTEAD CHEESE BOARD 25
chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts, house-made sourdough bread

WARM BRIE WITH FIGS & PISTACHIO 23
sliced apples, fig & pistachio tapenade, crackers

LOCAL FARMSTEAD CHEESE BOARD 24
chef's selection of farm fresh cheeses, jam, mixed nuts, house-made sourdough bread

soup & shareable plates

SOUP DU JOUR 8
house-made sourdough bread

WARM PRETZELS 16
truffle oil & sea salt

ONION RINGS 16
cherry jalapeno ketchup

TEMPURA BATTERED AVOCADOS 16
chipotle remoulade

OVEN ROASTED BONE MARROW 15
arugula salad, house-made sourdough bread

LOBSTER BISQUE 8
lemon creme fraiche, chives, house-made sourdough bread

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

FRIED CALAMARI 21
cherry pepper aioli, fennel pollen

GARLIC HUMMUS 16
red pepper chimichurri, lemon, yucca chips

GERT'S CRAB CAKE 25
arugula salad, remoulade

flatbreads

GLUTEN FREE FLATBREADS ARE AVAILABLE +2

SWEET POTATO 15
roasted sweet potatoes, arugula, poached cranberries, feta cheese, balsamic drizzle

MARGHERITA 14
marinara, fresh mozzarella cheese, basil, balsamic glaze

BRAISED SHORT RIB 16
braised short rib, peperonata, cooper American cheese, demi-glace

TERIYAKI CHICKEN 15
pepper-jack cheese, bell peppers, julienned carrots, cashews, scallions, teriyaki glaze, sesame seeds

from the garden

GRILLED ROMAINE 14
romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, caesar dressing

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

BUD'S GEM 13
little gem lettuce, pistachios, cherries, Cipollini onions, orange segments, roasted shallot vinaigrette

POACHED PEAR & BEET 15
poached pears, pickled beets, frisee lettuce, feta cheese crumbles, candied pecans, champagne vinaigrette

NORMANDY 13
mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

ADD PROTEIN TO ANY SALAD

6 oz. CHICKEN 8 | 6 oz. *STEAK 14 | 6 oz. MARINATED GRILLED TOFU 8 | (3) *JUMBO SHRIMP 16 | 4 oz. *SALMON 14. | 6 oz. *CRAB CAKE 20

sandwiches & such

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips.
Substitute onion rings 4.50, fruit or mixed greens 2.50 | Add avocado or fried egg to any sandwich 2

***SHORT RIB PANINI 20**
braised short rib, pepperonatta, Cooper American cheese, demi-glace, ciabatta bread

CHICKEN SALAD 17
candied pecans, dried cranberries, lettuce, house-made grilled sourdough bread

POACHED PEAR & BACON GRILLED CHEESE 20
poached pears, bacon, Cooper American cheese, house-made sourdough bread

TURKEY PAN PERDU 17
carved turkey breast, cranberry mayo, banana peppers, white cheddar cheese, challah bread french toast

WHISKEY BARREL GRILLED CHICKEN PANINI 17
grilled chicken breast, bacon, honey mustard, smoked gouda, spinach, whiskey glaze, ciabatta bread

***SALMON BLT 23**
blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant

GRILLED PORTOBELLO PANINI 22
balsamic marinated mushrooms, avocado, sautéed spinach, smoked gouda, ciabatta bread

***BACON CHEESEBURGER 19**
1/2 lb., peppered bacon, lettuce, tomato, sharp white cheddar cheese, chipotle remoulade, brioche bun

TURKEY BLT 20
slow roasted turkey, bacon, bibb lettuce, tomato, mayo, house-made sourdough bread

GERT'S CRAB CAKE 25
6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

***TACOS OF THE DAY 18**
choice of corn tortillas, flour tortillas, or bibb lettuce

farm specialties

DO NOT INCLUDE SIDES

OMELETTE OF THE DAY 17
chef's daily selection, fresh fruit

Executive Chef Mfete 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