

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

CRANBERRY BAKED BRIE 22

toasted pecans,
candied rosemary, crostini

soups & small plates

SOUP DU JOUR 8

KABOCHA SQUASH SOUP 8

candied pecans, spicy honey

PUMPKIN HUMMUS 16

paprika, roasted macadamia nuts,
yucca chips

BLACKENED AHI TUNA 22

jicama slaw, wasabi aioli

WARM PRETZELS 14

truffle oil & sea salt

FRIED ARTICHOKEs 14

dijon mustard

CHICKEN WINGS (12) 20

choice of mild, hot, sesame,
or spicy sesame sauce

ROASTED BONE MARROW (2) 17

parsley slaw, garlic bread

SHORT RIB EGG ROLLS (2) 16

havarti cheese, pepperonata,
black pepper ketchup

ONION RINGS 16

cherry jalapeno ketchup

CHAR-GRILLED CALAMARI 16

olives, tomatoes, artichokes,
yuzu vinaigrette

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

TERIYAKI CHICKEN 15

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

SHORT RIB 16

horseradish havarti cheese,
pepperonata, demi-glaze

FIG & APPLE 15

apples, pears, bacon,
toasted walnuts, bleu cheese,
fig jam

MARGHERITA 14

fresh mozzarella cheese,
basil, balsamic glaze

from the garden

BUD'S GEM 13

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

GRILLED ROMAINE 14

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

NORMANDY 13

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

4 oz. SALMON 14

WEDGE 13

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

CRISPY BRUSSELS SPROUTS 15

bacon, bleu cheese, poached
cherries, roasted macadamia nuts,
spicy balsamic glaze

entrées

*GRILLED SALMON 36

turmeric potatoes, English peas,
cippolini onions, crispy leeks

ROASTED EGGPLANT RISOTTO 30

Boursin cheese, roasted eggplant,
macadamia nuts

GERT'S CRAB CAKES 48

(2) 4 oz., jumbo lump crab cakes,
garlic mash potatoes, asparagus,
Jicama slaw

ONE POT CHICKEN 33

bone-in 1/2 chicken, peas, tomatoes,
fingerling potatoes, baby carrots,
shiitake mushrooms

chef's specials
MARKET PRICE

*BUTCHER'S CUT

*CATCH OF THE DAY

ADD SIDES

WILD MUSHROOMS
MASHED POTATOES
GREEN BEANS
RISOTTO
ASPARAGUS

BRONZINO 38

whole fish, chickpeas, cippolini onions,
kalamata olives, tomato sauce

FILET MIGNON 50

8 oz., garlic mashed potatoes,
asparagus, demi glaze

PORK OSSO BUCCO 34

12 oz., overnight braised, wheatberry
risotto, bacon, baby carrots, fried leeks

OAK SMOKED OVERNIGHT
BRAISED SHORT RIB 39

aged cheddar polenta, crispy bacon,
olives, shiitakes, demi glaze

CONFIT DUCK STUFFED SHELLS 45

caramelized onions, crispy sage,
poached cherries, garlic herb ricotta,
orange sage crème

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.
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