

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 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

HONEY BAKED BRIE 22

fresh figs, toasted pistachios, crostini

soups & small plates

SOUP DU JOUR 8

GERT'S CRAB CAKE 19

4 oz., jumbo lump crab, pear slaw, sriracha aioli

CHIPOTLE HUMMUS 16

pepitas, yucca chips

BLACKENED AHI TUNA 22

papaya slaw, avocado coulis

WARM PRETZELS 14

truffle oil & sea salt

HAM & BEAN SOUP 8

CHICKEN WINGS (dozen) 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

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

ANDOUILLE SAUSAGE 15

spicy andouille sausage, roasted squash, caramelized onions, red peppers, mozzarella, rosemary

MARGHERITA 14

fresh mozzarella cheese, basil, balsamic glaze

WILD MUSHROOM 14

pickled red onions, sautéed spinach, sun-dried tomatoes, garlic herb cheese spread, truffle oil

FIG & APPLE 15

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

from the garden

BUD'S GEM 13

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

GREEK 14

marinated chickpeas, cucumbers, roasted red peppers, cherry tomatoes, kalamata olives, feta cheese, parsley, olive oil

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

TRI-COLORED CAULIFLOWER 15

pistachios, golden raisins, frisée, cherry tomatoes, avocado ranch dressing

GINGER ROASTED BEET 15

pickled beets, mandarin oranges, roasted squash, spicy walnuts, rosemary yogurt dressing

WEDGE 13

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

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

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 39

pumpkin risotto, pumpkin seeds, roasted carrots, blistered tomatoes, Parmigiano-Reggiano, demi glaze

FILET MIGNON 50

8 oz., twice baked potatoes with scallions and bacon, sautéed kale, red wine reduction

HONEY CASHEW CRUSTED CHICKEN ROULADE 33

sweet potato mashed potatoes, orange butter sauce, charred scallions

CRISPY SKIN DUCK BREAST 45

sweet potato mashed potatoes, ginger roasted beets, pear marmalade

SEARED DAYBOAT SCALLOPS 42

Aztec grains, asparagus tips, rutabaga purée, mint blueberry reduction

PORK MIGNON 34

12 oz., roasted squash, spicy parmesan tuille, mint blueberry reduction

PISTACHIO CRUSTED LAMB LOIN 45

shiitake mushrooms, rutabaga puree, mint blueberry reduction

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.