

the farmer's daughter
dinner menu
served daily 5:00pm-9:00pm

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
- LOCAL FARMSTEAD CHEESE BOARD 24**
chef's selection of farm fresh cheeses, jam, mixed nuts, house-made sourdough bread
- HOT LEMON & GARLIC OIL BURRATA 23**
herb parmesan, basil, crostini

soup & shareable plates

- SOUP DU JOUR 8**
- CRAB & CORN CHOWDER 8**
- CHICKEN WINGS (12) 20**
choice of mild, hot, sesame, or spicy sesame sauce
- CALAMARI & CHORIZO FRITTERS 21**
arugula, red pepper chimichurri
- JALAPENO HUMMUS 16**
preserved lemon, paprika, jalapeno relish
- WARM PRETZELS 16**
truffle oil & sea salt
- ONION RINGS 16**
cherry jalapeno ketchup
- GERT'S CRAB CAKE 25**
pear & arugula salad, honey vinaigrette
- REUBEN EGG ROLLS (2) 15**
corned beef, sauerkraut, Swiss cheese, 1000 island dressing

flatbreads

- GLUTEN-FREE
FLATBREAD AVAILABLE +2
- BRAISED SHORT RIB 15**
12-hour braised short rib, horseradish Havarti cheese, pepperonatta, demi-glace
- MARGHERITA 14**
marinara, fresh mozzarella cheese, basil, balsamic glaze
- ROASTED ACORN SQUASH 16**
whipped cream cheese, arugula, candied pecans, Mike's hot honey
- TERIYAKI CHICKEN 15**
pepper-jack cheese, bell peppers, julienned carrots, cashews, scallions, teriyaki glaze

from the garden

- 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
- WEDGE 13**
iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing
- BUD'S GEM 13**
little gem lettuce, pistachios, cherries, Cipollini onions, roasted shallot vinaigrette
- PICKLED BEET SALAD 15**
cucumbers, roasted pears, feta cheese, olive bread croutons, honey vinaigrette
- add to any salad

6 oz. CHICKEN 8

6 oz. *STEAK 14

6 oz. JUMBO LUMP CRAB CAKE 18

6 oz. MARINATED GRILLED TOFU 8

(3) *JUMBO SHRIMP 16

4 oz. *SALMON 14

entrees

grilled

- CENTER CUT FILET 46**
(8.oz), grilled trumpet mushroom, pomegranate Glaze
- PRIME NY STRIP 52**
(14.oz), house-made onion ring, red pepper chimichurri
- TOMAHAWK 62**
(24.oz) bone-in ribeye, red pepper chimichurri, garlic compound butter

seafood

- CRISPY SKIN SALMON 30**
crispy parsnip chips, roasted scallions, miso glaze
- PAN SEARED DAYBOAT SCALLOPS 38**
pickled carrots & beets, lobster cream sauce
- GERT'S CRAB CAKES 40**
(2), pear & arugula salad, honey vinaigrette

poultry

- HARISSA & SUMAC ROASTED CHICKEN 30**
bone-in ½ chicken cucumber & tomato pico de gallo
- CARDAMOM DUSTED MUSCOVY DUCK BREAST - 40**
roasted baby carrots, pomegranate reduction

pasta

- SEAFOOD PASTA 40**
mussels, (3) jumbo shrimp, spinach, tomatoes, parmesan Reggiano, bucatini pasta, lobster cream sauce
- LAMB PAPPARDELLE 38**
pulled lamb leg, parmesan Reggiano, roasted cherry tomatoes, wild mushrooms, cippolini onions, butter & wine pan jus

overnight braised

- GUINNESS BRAISED SHORT RIB 35**
parsnip puree, caramelized bacon and onion jam
- APPLE CIDER BRAISED PORK OSSO BUCCO 32**
jalapeno & pineapple chutney

vegetarian

- VEGETABLE PAPPARDELLE PASTA 32**
roasted cherry tomatoes, wild mushrooms, cippolini onions, parmesan Reggiano, butter & white wine pan jus
- KALE & MUSHROOM RISOTTO 32**
wild mushrooms, cippolini onions, kale, parmesan Reggiano, mascarpone cheese

add sides 5

- GARLIC MASHED POTATOES
- PURPLE SWEET POTATO WEDGES
- COMPOSED VEGETABLE GRAINS
- GREEN BEANS WITH ALMONDS
- ROASTED MUSHROOM MEDLEY
- PANKO CRUSTED CREAMED SPINACH
- ASPARAGUS

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.



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