

# 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

### 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

### 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

### 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

### 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

### 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

### 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, cipollini onions, parmesan Reggiano, butter & white wine pan jus

#### KALE & MUSHROOM RISOTTO 32

wild mushrooms, cipollini 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 Mete 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