

LUNCH



served
11:30 a.m. - 2:00 p.m.

sharing boards

MEATS & CHEESES

We proudly support local farms.

CHARCUTERIE & FARMSTEAD CHEESE BOARD 25

chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts & sourdough bread

LOCAL FARMSTEAD CHEESE BOARD 24

chef's selection of farm fresh cheeses, jam, mixed nuts & sourdough bread

WARM WALNUT GOAT CHEESE 23

honey, house-made crackers

soups & shareable plates

SOUP DU JOUR 8

SMOKED HAM & BEAN 8

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

GARLIC HUMMUS 16

paprika, olive oil, yucca chips

SHORT RIB EGG ROLLS (2) 15
arugula, black pepper ketchup

BLACKENED AHI TUNA 17

pickled ginger, wasabi, grilled lemon, soy sauce

WARM PRETZELS 16

truffle oil & sea salt

CHAR-BROILED OCTOPUS 22

sun-dried tomato & roasted red pepper coulis, pickled onions, chickpea salad

ONION RINGS 16

cherry jalapeno ketchup

REUBEN EGG ROLLS 17

house-made corned beef, sauerkraut, Swiss cheese, 1000 island dressing

CRISPY PULLED PORK TOAST 14

pulled pork, arugula, shaved gouda cheese, balsamic glaze, house-made sourdough toast

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

CAJUN SHRIMP 16

bell peppers, arugula, garlic herb cheese, red pepper chimichurri

PORK & SPICY PINEAPPLE 15

pulled pork, pickled spicy pineapple, red onions, candied pecans, cheddar cheese, balsamic glaze

WHITE PIZZA 15

confit garlic, spinach, tomatoes, fresh basil, mozzarella cheese

MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

SHORT RIB 16

braised short rib, pepperonata, horseradish Havarti cheese, demi-glaze

TERIYAKI CHICKEN 15

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

SQUASH SALAD 14

roasted Kabocha squash, Cipollini onions, golden raisins, spicy pepitas, arugula, feta cheese, hot honey, balsamic glaze

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

WEDGE 13

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

NORMANDY 13

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

CRISPY BRUSSELS SPROUTS 15

apples, bacon, bleu cheese crumbles, golden raisins, frisee, shallot vinaigrette, balsamic glaze

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

SHORT RIB PANINI 20

braised short rib, pepperonata, horseradish Havarti cheese, demi-glaze, ciabatta bread

CHICKEN SALAD 17

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

BACON CHEESEBURGER 19

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

FRENCH DIP 20

house-made roasted beef, caramelized onions, provolone cheese, rosemary au jus, long roll

BUTTERMILK FRIED CHICKEN SANDWICH 17

coleslaw, pickles, honey mustard, brioche bun

CHICKPEA PANINI 16

chickpea salad, golden raisins, sliced apples, arugula, olive oil, white cheddar cheese

FARM SPECIALTIES *do not include sides*

TACOS OF THE DAY 18

chef's daily selection, choice of flour tortillas, house-made corn tortillas or bibb lettuce

OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

GERT'S CRAB CAKE 25

6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

SALMON BLT 23

blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant

FIG GRILLED CHEESE 17

Turkish fig jam, balsamic caramelized onions, white cheddar cheese, house-made sourdough bread

REUBEN 18

house-made corned beef, sauerkraut, Swiss cheese, 1000 island dressing, marbled rye bread

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

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