

LUNCH

the farmer's daughter

BAR & RESTAURANT

served

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

sharing boards

MEATS & CHEESES

CHARCUTERIE & FARMSTEAD CHEESE BOARD 21

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

LOCAL FARMSTEAD CHEESE BOARD 19

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

BAKED HALLOUMI CHEESE 22

cherry tomatoes, arugula pesto, micro basil, balsamic glaze, grilled sourdough

ONION RINGS 14

cherry jalapeno ketchup

PUMPKIN HUMMUS 14

pumpkin seeds, smoked paprika, yucca chips

WARM PRETZELS 12

truffle oil & sea salt

FRIED CALAMARI 16

beer-battered, pickled red onions, remoulade

from the garden

SOUP & 1/2 SALAD COMBO 16

choice of soup with half Normandy or Wedge Salad

BUD'S GEM 11

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

GRILLED ROMAINE 12

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

WEDGE 12

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

NORMANDY 11

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

ACORN SQUASH 14

acorn squash ring, arugula, walnuts, coconut flakes, roasted shallot vinaigrette, balsamic drizzle

BABY KALE 14

mandarin oranges, cherry tomatoes, persimmons, jalapeno honey dressing

add to any salad

6 oz. CHICKEN 8

6 oz. *STEAK 12

4 oz. *AHI TUNA 15

4 oz. JUMBO LUMP CRAB CAKE 18

6 oz. SALMON 14

JUMBO SHRIMP (3) 14

soups & small plates

SMOKED HAM, CABBAGE, & WHITE BEAN SOUP 8

SOUP DU JOUR 8

BLACKENED TUNA 18

persimmon and jalapeno chutney

CHICKEN WINGS (dozen) 17

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

GOAT CHEESE CIGARS 12

thyme, pistachios, poached cherries

GERT'S CRAB CAKE 19

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

TORTILLA FRIED SHRIMP (4) 16

sweet and sour chutney

CHAR-BROILED SPANISH OCTOPUS 17

sun choke and granny smith apple puree, cilantro oil

CHEESESTEAK EGG ROLLS 12

black pepper ketchup

flatbreads

Gluten-Free Flatbread Available Upon Request +2

MEDITERANNEAN 13

olives, tomatoes, arugula, artichokes, feta cheese, poppy seed vinaigrette

SHRIMP 14

banana peppers, cherry tomatoes, pepper-jack cheese, arugula

SHORT RIB 13

horseradish havarti cheese, pepperonata, demi-glaze

TERIYAKI CHICKEN 14

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

BUFFALO CHICKEN & CAULIFLOWER 14

shredded chicken, cauliflower, buffalo sauce, bleu cheese, celery

MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

sandwiches & such

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips. Substitute fruit or mixed greens 2.50



Farm Specialties do not include sides.

CHICKEN SALAD 15

candied pecans, dried cranberries, lettuce, grilled sourdough

GERT'S CRAB CAKE 22

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

TURKEY PAIN PERDU 15

banana peppers, smoked cheddar cheese, cranberry mayo, pumpkin French toast

BACON CHEESEBURGER 17

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

TURKEY CLUB 16

roasted turkey, lettuce, tomato, peppered bacon, mayo, toasted wheat bread

GRILLED PORTOBELLO 16

balsamic-marinated, spinach, roasted red peppers, smoked cheddar cheese, avocado aioli, ciabatta bread

SHORT RIB PANINI 17

horseradish havarti cheese, pepperonata, demi-glaze

SALMON BLT 17

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

PIRI PIRI CHICKEN WRAP 15

apples, bacon, cabbage, horseradish havarti cheese, sun-dried tomato tortilla

ROCK SHRIMP PO BOY 16

cabbage, banana peppers, chipotle aioli, long roll

SMOKED PORK 15

jalapeno and persimmon chutney, pickled Spanish onions, arugula, long roll



farm specialties

TACOS OF THE DAY 17

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

OMELETTE OF THE DAY 15

chef's daily selection, fresh fruit

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.