

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

MARINATED FETA CHEESE 23
fines herbs, toasted pita

soup & shareable plates

SOUP DU JOUR 8

CRAB & CORN CHOWDER 8
cajun seasoned oyster crackers

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

CONFIT DUCK EGG ROLLS (2) 16
confit duck, poached cherries,
scallions, orange marmalade sauce

FRIED GREEN TOMATOES 15
cornmeal breaded, parsley salad,
roasted red pepper aioli

WARM PRETZELS 16
truffle oil & sea salt

ONION RINGS 16
cherry jalapeno ketchup

FRIED CALAMARI 21
cherry pepper aioli, fennel pollen

FIRE ROASTED CORN GUACAMOLE 16
tomatoes, red onions, cilantro,
house-made yucca chips

GERT'S CRAB CAKE 25
roasted bell pepper summer salad

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

BRUSCHETTA 15
mozzarella cheese, chilled bruschetta,
basil, garlic oil

MARGHERITA 14
marinara, fresh mozzarella
cheese, basil, balsamic glaze

CHILLED BAY SCALLOP 16
bay scallops, peppered arugula,
bell peppers, citrus vinaigrette

TERIYAKI CHICKEN 15
pepper-jack cheese, bell peppers,
julienned carrots, cashews, scallions,
teriyaki glaze, sesame seeds

from the garden

GRILLED ROMAINE 14
romaine hearts, lemon wedge,
croutons, fresh horseradish,
parmesan cheese, Caesar dressing

WEDGE 13
iceberg lettuce, cherry tomatoes,
bacon, bleu cheese crumbles,
bleu cheese dressing

BUD'S GEM 13
little gem lettuce, pistachios, cherries,
Cipollini onions, orange segments,
roasted shallot vinaigrette

WATERMELON & PICKLED BEET 15
arugula, blueberries, pickled watermelon
rind, macadamia nuts, blue cheese,
passionfruit vinaigrette

NORMANDY 13
mixed farm greens, carrots, cherry
tomatoes, cucumbers, olive bread
croutons, roasted garlic vinaigrette

add to any salad

6 oz. CHICKEN 8
6 oz. *STEAK 14
6 oz. MARINATED
GRILLED TOFU 8
(3) *JUMBO SHRIMP 16
4 oz. *SALMON 14
6 oz. *CRAB CAKE 20

entrees

poultry

**SPICY GRILLED JERK
1/2 CHICKEN 30**
mango chutney, charred limes,
pomegranate reduction

vegetarian

GNOCCHI PARISIENNE 32
house-made, brown butter,
parmesan cheese, whipped ricotta
cheese, chile flakes, toasted
pistachios, basil oil

SWEET CORN & BASIL RISOTTO 32
sweet corn, cherry tomatoes, baby
zucchini, parmesan cheese, basil
puree, charred lemon

overnight braised

12-HOUR BRAISED SHORT RIB 35
rutabaga and pear puree, snap peas,
blistered tomatoes, demi-glaze

BRAISED LAMB SHANK 32
spicy carrot and pepper puree, baby
carrots, macadamia nuts, lamb jus

grilled

CENTER CUT FILET 46
roasted bell pepper summer salad,
pomegranate reduction

PRIME NY STRIP 52
cherry tomato salad, basil
pesto butter

add sides 5

seafood

CARIBBEAN JERK SALMON 30
pan-seared crispy skin, cucumber
salad, peach coulis, charred scallions,
charred lemon

**CHARBROILED SPANISH
OCTOPUS 42**
spicy carrot puree, roasted bell
peppers, roasted chickpeas, basil oil

SEAFOOD PASTA 40
shrimp and bay scallops, baby
zucchini, cherry tomatoes, bucatini
pasta, parmesan Reggiano, lemon
basil pesto

GERT'S CRAB CAKE 48
cherry pepper aioli, roasted bell
pepper summer salad

LOADED BAKED POTATO
bacon, cheddar, sour cream, chives
GREEN BEANS WITH ALMONDS

STUFFED SWEET POTATO
walnuts, bleu cheese, cinnamon, bacon
GARLIC MASHED POTATOES

ROASTED BABY CARROTS
ASPARAGUS

Executive Chef Mtete 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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