

DINNER

the farmer's daughter

BAR & RESTAURANT

served

5:00 p.m. - 9:00 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

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

sunchoke 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

BUFFALO CHICKEN & CAULIFLOWER 14

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

SHORT RIB 13

horseradish havarti cheese, pepperonatta, demi-glaze'

TERIYAKI CHICKEN 14

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

SHRIMP 14

banana peppers, cherry tomatoes, pepper-jack, arugula

MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

from the garden

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, cucumbers, cherry tomatoes, olive bread croutons, roasted garlic vinaigrette

BABY KALE 14

mandarin oranges, cherry tomatoes, persimmons, jalapeno honey dressing

BUD'S GEM 11

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

ACORN SQUASH 14

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

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

entrées

GERT'S CRAB CAKE 45

(2) 4 oz., jumbo lump crab cakes, spicy potato brandade, sautéed kale, remoulade

OVERNIGHT BRAISED SHORT RIB 38

sun-dried tomato grits, fried okra, sweet and hot peppers, demi-glaze

*CRISPY SKIN SALMON 35

roasted tomato bean stew, bacon lardons

PORK OSSO BUCO 32

anise and brown sugar rubbed, tomato braised cabbage, roasted acorn squash

LEMONGRASS CURRIED FISH STEW 35

chopped clams, rock shrimp, salmon, olives, tomatoes, potatoes

chef's specials

MARKET PRICE

*BUTCHER'S CUT

*CATCH OF THE DAY

add sides 5

RISOTTO

ASPARAGUS

WILD MUSHROOMS

MASHED POTATOES

GREEN BEANS

FILET MIGNON 45

8 oz., spicy potato brandade, grilled asparagus, cherry reduction

COQ AU VIN CHICKEN 29

mashed potatoes, roasted cherry tomatoes, mushrooms

SWEET POTATO GNOCCHI 27

parmesan cheese, walnuts, kale, ricotta cheese burrata, spicy honey cream sauce

SEARED DAYBOAT SCALLOPS 38

sun-dried tomato grits, fried okra, langoustine sauce

BRAISED LAMB SHANK 42

cardamom-crust, farro and squash risotto, wild mushrooms, mint drizzle

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.