

# 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

### HONEY WHIPPED RICOTTA 23

arugula, prosciutto, house-made sourdough bread

## soup & shareable plates

### CRAB & CORN CHOWDER 8

cajun seasoned oyster crackers

### SOUP DU JOUR 8

### ONION RINGS 16

cherry jalapeno ketchup

### REUBEN EGG ROLLS (2) 15

corned beef, sauerkraut, Swiss cheese, 1000 island dressing

### CRAB CAKE 25

cherry pepper aioli, arugula salad, honey & lemon vinaigrette

### WARM PRETZELS 16

truffle oil & sea salt

### CHICKEN WINGS (12) 20

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

### FRIED CALAMARI 21

cherry pepper aioli, fennel pollen

### GREEN GODDESS HUMMUS 16

basil, garlic, toasted pistachios, sesame seeds, lemon oil, yucca chips

## flatbreads

GLUTEN-FREE  
FLATBREAD AVAILABLE +2

### GREEK 15

tomatoes, olives, red onions, arugula, pine nuts, feta cheese, herb vinaigrette

### MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

### SHAVED ZUCCHINI 16

mascarpone cheese, arugula

### 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

### PICKLED BEET SALAD 15

baby greens, orange segments, baby arugula, fried goat cheese, macadamia nuts, hibiscus glaze

### 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

### PISTACHIO CRUSTED CHICKEN ROULADE 30

herbs and garlic marinated, spring vegetables

### vegetarian

### VEGETABLE & CHEESE TORTELLINI 32

blistered tomatoes, charred red onions, spinach, parmesan Reggiano, toasted pine nuts, gremolata

### SPRING PEA RISOTTO 32

peas, mascarpone cheese, parmesan Reggiano, spring pea purees

### overnight braised

### 12-HOUR BRAISED SHORT RIB 35

braised leeks, celery root puree

### PORK TWO WAYS 32

(7.oz) grilled pork mignon, slow roasted pork belly, rum glaze, plantain chips

### grilled

### CENTER CUT FILET 46

(8.oz), asparagus tips, Béarnaise aioli, crispy leeks

### PRIME NY STRIP AU POIVRE 52

(14.oz), pepper crusted, baby carrots, au poivre sauce

### seafood

### SESAME CRUSTED SALMON 30

baby bok choy, teriyaki glaze

### PAN SEARED DAYBOAT SCALLOPS & PORK BELLY 42

(2) scallops, (4.oz) pork belly, spring baby vegetables, toasted pistachios, hibiscus glaze

### SEAFOOD PASTA 40

rock shrimp & mussels, spring baby vegetables, lemon pesto, parmesan Reggiano, bucatini pasta

### CRAB CAKE 48

(2) cherry pepper aioli, arugula salad, honey & lemon vinaigrette

add sides 5

GARLIC MASHED POTATOES

HERB ROASTED FINGERLING POTATOES

GREEN BEANS WITH ALMONDS

ROASTED MUSHROOM MEDLEY

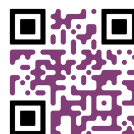
GARLIC SAUTEED SPINACH

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.



## THE FARM TIMES

Scan for a History Lesson and Farm Facts.  
Welcome to #OneHistoricExperience