

the farmer's daughter

lunch menu

served daily 11:30 am - 2:00 pm

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

HOT LEMON & GARLIC

OIL BURRATA 23

herb parmesan, basil, crostini

flatbreads

GLUTEN-FREE

FLATBREAD AVAILABLE +2

BRAISED SHORT RIB 15

12-hour braised short rib, horseradish Havarti cheese, pepperonatta, demi-glace

MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

ROASTED ACORN SQUASH 16

whipped cream cheese, arugula, candied pecans, Mike's hot honey

TERIYAKI CHICKEN 15

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

*BRAISED SHORT RIB PANINI 20

12-hour braised short rib, horseradish Havarti Cheese, pepperonatta, ciabatta bread

CHICKEN SALAD 17

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

APPLE & GOAT CHEESE

CROISSANT 20

apple compote, arugula, pomegranate glaze, house-made croissant

*BACON CHEESEBURGER 19

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

GERT'S CRAB CAKE 25

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

TURKEY BLT 20

slow roasted turkey, bacon, bibb lettuce, tomato, mayo, house-made sourdough bread

MAPLE GLAZED

TURKEY SANDWICH 17

served open-faced, slow roasted turkey, apple compote, challah bread French toast, turkey gravy

CRISPY CHICKEN CAESAR PANINI 17

romaine, parmesan Reggiano, bacon, pickle relish, Caesar dressing, ciabatta bread

LOBSTER ROLL 22

lemon aioli, dill, scallions, peppadew peppers, toasted bun

*SALMON BLT 23

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

FARM SPECIALTIES

do not include sides

*TACOS OF THE DAY 18

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

OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

Executive Chef Mete 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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