

the farmer's daughter  
lunch menu  
served daily 11:30am-2:00pm

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

**HOT LEMON & GARLIC  
OIL BURRATA 23**

herb parmesan, basil, crostini

soup & shareable plates

**SOUP DU JOUR 8**

**CRAB & CORN CHOWDER 8**

**CHICKEN WINGS (12) 20**

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

**CALAMARI & CHORIZO  
FRITTERS 21**

arugula, red pepper chimichurri

**JALAPENO HUMMUS 16**

preserved lemon, paprika,  
jalapeno relish

**WARM PRETZELS 16**

truffle oil & sea salt

**ONION RINGS 16**

cherry jalapeno ketchup

**GERT'S CRAB CAKE 25**

pear & arugula salad,  
honey vinaigrette

**REUBEN EGG ROLLS (2) 15**

corned beef, sauerkraut, Swiss  
cheese, 1000 island dressing

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

from the garden

**GRILLED ROMAINE 14**

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

**NORMANDY 13**

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

**WEDGE 13**

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

**BUD'S GEM 13**

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

**PICKLED BEET SALAD 15**

cucumbers, roasted pears, feta  
cheese, olive bread croutons, honey  
vinaigrette

add to any salad

6 oz. CHICKEN 8

6 oz. \*STEAK 14

6 oz. JUMBO LUMP  
CRAB CAKE 18

6 oz. MARINATED  
GRILLED TOFU 8

(3) \*JUMBO SHRIMP 16

4 oz. \*SALMON 14

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 Mfete 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.  
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