the farmer's daughter

farm bites menu

served daily 2:00pm-10:00pm

soup & shareables

SOUP DU JOUR 8
house-made sourdough bread

LOBSTER BISQUE 8
lemon creme fraiche, chives

WARM PRETZELS 16
truffle oil & sea salt

ONION RINGS 16
cherry jalapeno ketchup

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

GARLIC HUMMUS 16
red pepper chimichurri, lemon, yucca chips

SHORT RIB FRIES 17
shredded short rib, smoked cheddar cheese, peppadew peppers, remoulade

from the garden

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

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

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

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

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

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

sandwiches

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
Add avocado or fried egg to any sandwich 2

***BACON CHEESEBURGER 19**
1/2 lb., peppered bacon, lettuce, tomato, sharp white cheddar cheese, chipotle remoulade, brioche bun

WHISKEY BARREL GRILLED CHICKEN PANINI 17
grilled chicken breast, bacon, honey mustard, smoked gouda, spinach, whiskey glaze, ciabatta bread

CHICKEN SALAD 17
candied pecans, dried cranberries, lettuce, house-made grilled sourdough bread

GRILLED PORTOBELLO PANINI 22
balsamic marinated mushrooms, avocado, sauteed spinach, smoked gouda, ciabatta bread

SHORT RIB PANINI 20
braised short rib, pepperonatta, Cooper American cheese, demi-glace, ciabatta bread

TURKEY BLT 20
slow roasted turkey, bacon, bibb lettuce, tomato, mayo, house-made sourdough bread

GERT'S CRAB CAKE 25
6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

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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.**