

## LUNCH

# the farmer's daughter

BAR & RESTAURANT

served

11:30 a.m. - 2:00 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

**JALAPENO HUMMUS 14**  
yuca chips

**WARM PRETZELS 12**  
truffle oil & sea salt

**FRIED CALAMARI 16**  
cornmeal crusted, pickled red onions, remoulade

### from the garden

**SOUP & 1/2 SALAD COMBO 14**  
choice of soup with half Normandy or Wedge Salad

**BUD'S GEM 11**  
little gem lettuce, cherries, pistachios, cipollini onions, roasted shallot vinaigrette

**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, cumpers, cherry tomatoes, olive bread croutons, roasted garlic vinaigrette

**BRUSSELS SPROUTS 14**  
shaved carrots, orange segments, cucumbers, roasted corn, shaved almonds, peanut and ginger dressing

**SPINACH & STRAWBERRY 14**  
strawberries, pickled shallots, smoked egg, bacon, warm bacon vinaigrette

### 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

### soups & small plates

**PUMPKIN & APPLE BISQUE 8**  
spiced bacon lardons

**SOUP DU JOUR 8**

**SESAME-CRUSTED TUNA 18**  
jicama slaw, red pepper chutney

**CHICKEN WINGS (dozen) 17**  
choice of mild, hot, sesame, or spicy sesame sauce

**CONFIT DUCK CIGARS 12**  
cherry jalapeno ketchup

**GERT'S CRAB CAKE 19**  
4 oz., jumbo lump crab, pear slaw, sriracha aioli

**JUMBO SHRIMP COCKTAIL (4) 16**  
cocktail sauce, lemon wedge

**CHAR-BROILED SPANISH OCTOPUS 17**  
sun choke 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

**PORK CARNITAS 14**  
braised pork, cotija cheese, pickled onions, corn salsa, lime sour cream

**BEEF TACO 13**  
beef tips, romaine, tomato, onions, taco seasoning, cotija cheese, lime sour cream

**TERIYAKI CHICKEN 14**  
bell peppers, julienned carrots, cashews, scallions, pepper-jack cheese, teriyaki glaze

**BUFFALO CHICKEN & CAULIFLOWER 14**  
shredded chicken, cauliflower, buffalo sauce, bleu cheese, celery

**MARGHERITA 13**  
fresh mozzarella cheese, basil, balsamic glaze

### sandwiches & such

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips. Substitute fruit or mixed greens 2.50



Farm Specialties do not include sides.

**CHICKEN SALAD 15**  
candied pecans, dried cranberries, lettuce, grilled sourdough

**GERT'S CRAB CAKE 22**  
6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

**TURKEY PAIN PERDU 15**  
banana peppers, smoked cheddar cheese, cranberry mayo, pumpkin French toast

**BACON CHEESEBURGER 17**  
1/2 lb., peppered bacon, smoked cheddar cheese, lettuce, tomato, chipotle remoulade, brioche bun

**TURKEY CLUB 16**  
roasted turkey, lettuce, tomato, peppered bacon, mayo, toasted wheat bread

**FALAFEL 16**  
homemade, garlic aioli, parsley slaw, tzatziki sauce, pocketed pita

**PRIME RIB FRENCH DIP 17**  
provolone cheese, horseradish cream sauce, au jus, long roll

**SALMON BLT 17**  
blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant

**GRILLED CHICKEN PANINI 15**  
roasted red bell pepper, smoked cheddar, garlic aioli, whole grain ciabatta bread

**GRILLED MAHI-MAHI 16**  
jerk seasoned, parsley slaw, garlic aioli, brioche bun

**PORK CARNITAS 15**  
braised pork, cotija cheese, pickled onions, corn salsa, brioche long roll



### farm specialties

**TACOS OF THE DAY 17**  
chef's daily selection, choice of flour tortillas, house-made corn tortillas or bibb lettuce

**OMELETTE OF THE DAY 15**  
chef's daily selection, fresh fruit

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.