

LUNCH



served
11:30 a.m. - 2:00 p.m.

sharing boards

MEATS & CHEESES

We proudly support local farms.

CHARCUTERIE & FARMSTEAD CHEESE BOARD 23

chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts & sourdough bread

LOCAL FARMSTEAD CHEESE BOARD 22

chef's selection of farm fresh cheeses, jam, mixed nuts & sourdough bread

WARM WALNUT GOAT CHEESE 22

honey, house-made crackers

soups & shareable plates

SOUP DU JOUR 8

CRAB & CORN CHOWDER 8

oyster crackers

CHICKEN WINGS (12) 20

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

BLACKENED AHI TUNA 16

pickled ginger, wasabi, lemon

SHORT RIB EGG ROLLS (2) 14

arugula, black pepper ketchup

LITTLENECK CLAMS (20) 16

andouille sausage, garlic, shallots, butter, white wine

WARM PRETZELS 14

truffle oil & sea salt

SWEET POTATO HUMMUS 16

spicy pepitas, cinnamon infused oil, yucca chips

ONION RINGS 16

cherry jalapeno ketchup

CRAWFISH BEIGNETS 22

lemon aioli

SWEET POTATO BRUSCHETTA 14

roasted sweet potatoes, golden raisins, tarragon, balsamic glaze, candied pecans, garlic herb cheese, sourdough bread

flatbreads

LOX & CREAM CHEESE 16

smoked salmon, capers, tomatoes, lemon dill cream cheese

WILD MUSHROOM 15

wild mushrooms, caramelized onions, garlic herb cheese spread, arugula, truffle oil

GLUTEN-FREE FLATBREAD AVAILABLE +2

GREEK 15

artichokes, roasted red peppers, olives, feta cheese, pine nuts

MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

SHORT RIB 16

braised short rib, pepperonata, horseradish Havarti cheese, demi-glaze

TERIYAKI CHICKEN 15

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

from the garden

BUD'S GEM 13

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

GRILLED ROMAINE 14

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

SQUASH SALAD 14

roasted Kabocha squash, Cipollini onions, golden raisins, spicy pepitas, arugula, feta cheese, hot honey, balsamic glaze

ADD TO ANY SALAD

6 oz. CHICKEN 8

6 oz. *STEAK 12

6 oz. JUMBO LUMP
CRAB CAKE 18

6 oz. MARINATED
GRILLED TOFU 8

(3) JUMBO SHRIMP 14

4 oz. SALMON 14

WEDGE 13

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

NORMANDY 13

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

CRISPY BRUSSELS SPROUTS 15

apples, bacon, bleu cheese crumbles, golden raisins, frisee, shallot vinaigrette, 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

SHORT RIB PANINI 19

braised short rib, pepperonata, horseradish Havarti cheese, demi-glaze, ciabatta bread

SALMON BLT 20

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

BACON CHEESEBURGER 19

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

FRENCH DIP 19

house-made roasted beef, caramelized onions, provolone cheese, rosemary au jus, long roll

GERT'S CRAB CAKE 23

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

BUTTERMILK FRIED CHICKEN SANDWICH 17

coleslaw, pickles, honey mustard, brioche bun

FARM SPECIALTIES

do not include sides

TACOS OF THE DAY 18

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

OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

MUSHROOM MELT 17

wild mushrooms, scallions, stracciatella cheese, white cheddar cheese, truffle oil, house-made grilled sourdough bread

CHICKEN SALAD 17

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

EGGPLANT TOAST 17

eggplant baba ganoush, avocado, spicy pickled tomatoes, poached egg, picked parsley, house-made grilled sourdough bread, served open faced

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.



THE FARM TIMES

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