

# DINNER



served  
5:00 p.m. - 9:00 p.m.

## sharing boards

### MEATS & CHEESES

We proudly support local farms.

#### CHARCUTERIE & FARMSTEAD CHEESE BOARD 25

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

#### LOCAL FARMSTEAD CHEESE BOARD 24

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

#### SPRING BURRATA 23

meyer lemon marmalade, basil oil, house garlic sourdough

## soups & small plates

### SOUP DU JOUR 8

#### CREAMY TOMATO BISQUE 8

croutons, parmesan Reggiano, basil

#### \*CHICKEN WINGS (12) 20

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

#### ROASTED JALAPENO HUMMUS 16

paprika, olive oil, yucca chips

#### SHORT RIB EMPANADAS (4) 15

braised short rib, pepperonatta, horseradish Havarti cheese, cilantro creme

#### \*PORK WINGS 14

coleslaw, chipotle BBQ sauce

#### WARM PRETZELS 16

truffle oil & sea salt

#### ONION RINGS 16

cherry jalapeno ketchup

#### CHAR-BROILED OCTOPUS 22

sun-dried tomato & roasted red pepper coulis, pickled onions, chickpea salad

#### REUBEN EGG ROLLS 17

house-made corned beef, sauerkraut, Swiss cheese, 1000 island dressing

#### \*BLACKENED AHI TUNA 17

pickled ginger, wasabi, grilled lemon, soy sauce

## flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

#### \*CAJUN CRAWFISH 16

garlic herb cheese spread, pickled red onions, jalapenos

#### \*GRILLED CHICKEN BLT 15

chopped bacon, romaine lettuce, heirloom tomatoes, mozzarella cheese, ranch dressing

#### BUFFALO CAULIFLOWER 15

roasted cauliflower, buffalo sauce, mozzarella cheese, chili flakes, bleu cheese dressing

#### MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

#### SHORT RIB 16

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

#### \*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, Cippolini onions, golden raisins, spicy pepitas, arugula, feta cheese, hot honey, balsamic glaze

#### 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

#### 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

#### STRAWBERRY & SPINACH 15

strawberries, blueberries, granola, feta cheese, hot honey

## entrées

#### \*FILET MIGNON 52

8 oz., fingerling potatoes, Swiss chard, demi-glace

#### \*STUFFED BLACK BASS FILET 36

Spanish rice, blistered tomatoes, baby zucchini, saffron coconut curry sauce

#### RATATOUILLE 30

zucchini, squash, eggplant, blistered tomatoes, red onions, overnight basil tomato sauce, Parmesan cheese, balsamic glaze, toasted pine nuts

#### \*GRILLED PORK MIGNON 36

rutabaga & pear puree, spring baby vegetables, blood orange reduction

#### \*PISTACHIO-CRUSTED LAMB LOIN 48

corona bean puree, baby spring vegetables, squash blossoms, pomegranate reduction

## mon-thurs specials MARKET PRICE

#### \*BUTCHER'S CUT

#### \*CATCH OF THE DAY

## fri - sun specials

#### \*TOMAHAWK RIBEYE 68

24.oz bone-in ribeye, panko crusted white cheddar mac & cheese, cowboy butter, demi-glace

#### \*ELK CHOP 64

fingerling potatoes, and red chimichurri, cowboy butter

ADD SIDES 5

WILD MUSHROOMS  
MASHED POTATOES  
ASPARAGUS  
CASTLE VALLEY GRITS  
GREEN BEANS

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

Scan for a History Lesson and Farm Facts.  
Welcome to #OneHistoricExperience