

DINNER



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

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

CAMEMBERT CHEESE 23

spiced apple chutney, toasted filberts, house-made crackers

soups & shareable plates

SOUP DU JOUR 8

CHICKEN WINGS (12) 20

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

FRIED CALAMARI 21

scallions, green goddess aioli

GARLIC HUMMUS 16

preserved lemon, spinach oil, paprika, yucca chips

POTATO LEEK SOUP 8

brown sugar bacon lardons, crispy onion straws

WARM PRETZELS 16

truffle oil & sea salt

ONION RINGS 16

cherry jalapeno ketchup

CRAB CAKE 25

harissa chickpea hash, rémoulade

flatbreads

BRAISED SHORT RIB FLATBREAD 15

12-hour braised short rib, horseradish Havarti cheese, pepperonatta

MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

ROASTED MUSHROOM
MEDLEY FLATBREAD 16

beech mushrooms, shiitake mushrooms, oyster mushrooms, garlic herb cheese spread, arugula

TERIYAKI CHICKEN 15

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

GLUTEN-FREE FLATBREAD
AVAILABLE +2

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

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

ROASTED PUMPKIN SALAD 15

roasted pumpkin, arugula, spicy pumpkin seeds, poached cranberries, feta cheese, Tamarind dressing

entrées

*PAN-SEARED JAIL
ISLAND SALMON 36

corona beans, sauteed mustard greens, chile butter sauce

*FILET MIGNON 52

carrot mashed potatoes, sauteed mustard greens, Peppercorn sauce, crispy onion straws

PAN-SEARED
DAYBOAT SCALLOPS 38

creamy orzo, asparagus tips, pomegranate reduction

PUMPKIN RAVIOLI 30

sage brown butter sauce, roasted pumpkin, shaved parmesan Reggiano, toasted walnuts

OVERNIGHT BRAISED SHORT RIB 39

creamy orzo, wild mushroom medley, balsamic onions, demi-glaze

*GRILLED PORK CHOP 36

(10 oz), poached pears, fingerling potatoes, scallions, balsamic glaze

mon-thurs specials

MARKET PRICE

*BUTCHER'S CUT

*CATCH OF THE DAY

fri - sun specials

choice of two sides

*WHOLE BRONZINO 50

(18 oz) roasted garlic and lemon butter sauce

*TOMAHAWK RIBEYE 65

(24 oz) demi glacé

*PRIME NY STRIP 55

(14 oz) peppercorn sauce

SEAFOOD PASTA 36

bay scallops, shrimp, spinach, heirloom tomatoes, parmesan Reggiano, chili flakes, bucatini pasta, lemon parmesan cream sauce

CHICKEN LE CORDE EN
BLEU ROULADE 33

garlic risotto, asparagus tips

*GRILLED GROUPER 42

Harissa chickpea Hash, preserved grapes, grilled lemon

*PAN SEARED DUCK BREAST 49

asparagus tips, poached pears, roasted fingerling potatoes, balsamic glaze

ADD
SIDES 5

WILD MUSHROOM MEDLEY
MASHED POTATOES
ASPARAGUS TIPS
GARLIC RISOTTO
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

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