

LUNCH



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

sandwiches & such

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

*BRAISED SHORT RIB PANINI 20

12-hour braised short rib, horseradish Havarti Cheese, pepperonatta, ciabatta bread

CHICKEN SALAD 17

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

SPINACH & TOMATO TOAST 20

sauteed spinach, heirloom tomatoes, roasted bell peppers, garlic herb cheese spread, balsamic glaze, house-made sourdough, served open-faced

*BACON CHEESEBURGER 19

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

GERT'S CRAB CAKE 25

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

BLACKBERRY & MINT GRILLED CHEESE 17

blackberry preserves, fresh mint, caramelized onions, Cooper sharp American cheese, house-made sourdough bread

BLACKENED CHICKEN SANDWICH 17

smashed avocado, heirloom tomatoes, peppered bacon, bibb lettuce, Cooper sharp American cheese, ciabatta bread

*SALMON BLT 23

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

LOBSTER ROLL 22

lemon aioli, dill, scallions, peppadew peppers, toasted bun

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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