

# the farmer's daughter

## ROOM SERVICE

**Please dial 4100 to order Room Service** available daily, 5-10PM.

If you would like to make a reservation to dine in the restaurant, please call 215-616-8300.

### nibbles

**WARM PRETZELS 14**  
truffle butter, sea salt

**NORMANDY SALAD 13**  
mesclun lettuce, onion  
straws, carrot twirls, cucumber,  
roasted garlic vinaigrette

**\*ADD TO  
ANY SALAD:**  
chicken 8  
salmon 14

**\*CHICKEN WINGS (dozen) / 20**  
mild, hot, sesame, or spicy sesame

**WEDGE 13**  
iceberg lettuce, cherry tomatoes,  
bacon, bleu cheese crumbles,  
bleu cheese dressing

### flatbreads & sandwiches

*All sandwiches come with choice of house made potato chips, beer battered fries, or sweet potato fries.*

*Substitute fruit or mixed greens for 2.50*

**\*BACON CHEESEBURGER 19**  
1/2 lb., applewood bacon, lettuce, tomato,  
sharp white cheddar cheese, chipotle  
remoulade, brioche bun

**MARGHERITA FLATBREAD 14**  
tomato sauce, fresh basil, garlic,  
fresh mozzarella cheese, balsamic glaze

**VEGETARIAN SANDWICH 20**  
Our ingredients change seasonally. Please  
ask about this month's vegetarian option.

**CHICKEN SALAD SANDWICH 17**  
candied pecans, dried cranberries,  
bibb lettuce, sourdough bread

### entrees

**\*OVERNIGHT GUINNESS  
BRAISED SHORT RIB 35**  
parsnip puree, caramelized  
bacon and onion jam

**\*CRISPY SKIN SALMON 30**  
crispy parsnip chips, roasted  
scallions, miso glaze

**VEGETARIAN ENTREE 32**  
Our ingredients change  
seasonally. Please  
ask about this month's  
vegetarian option.

#### ADD SIDES 5

*Garlic Mashed Potatoes, Purple Sweet Potato Wedges,  
Composed Vegetable Grains, Green Beans with Almonds, Roasted Mushroom Medley,  
Panko Crusted Creamed Spinach, Asparagus*

### desserts

**ICE CREAM 11**  
vanilla or chocolate

**SEASONAL DESSERTS**  
please ask about our offerings

**Ingredients are subject to market availability and prices may change. An automatic gratuity of 22% will be added to all room service orders. Note: menu items are subject to change**

**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 of our breads are baked on premise daily.*