

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

housemade, 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 SHRIMP 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

SPRING PEA RISOTTO 30

green peas, baby carrots, cippolini onions, mascarpone cheese, parmesan Reggiano, lemon zest

*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