

# DINNER

## the farmer's daughter BAR & RESTAURANT

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

### sharing boards

#### MEATS & CHEESES

We proudly support local farms.

#### CHARCUTERIE & FARMSTEAD CHEESE BOARD 23

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

#### LOCAL FARMSTEAD CHEESE BOARD 22

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

#### WARM WALNUT GOAT CHEESE 22

honey, house-made crackers

### soups & small plates

#### SOUP DU JOUR 8

#### CRAB & CORN CHOWDER 8

oyster crackers

#### CHICKEN WINGS (12) 20

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

#### BLACKENED AHI TUNA 16

pickled ginger, wasabi, lemon

#### SHORT RIB EGG ROLLS (2) 14

arugula, black pepper ketchup

#### LITTLENECK CLAMS (20) 16

andouille sausage, garlic, shallots, butter, white wine

#### WARM PRETZELS 14

truffle oil & sea salt

#### SWEET POTATO HUMMUS 16

spicy pepitas, cinnamon infused oil, yucca chips

#### ONION RINGS 16

cherry jalapeno ketchup

#### CRAWFISH BEIGNETS 22

lemon aioli

#### SWEET POTATO BRUSCHETTA 14

roasted sweet potatoes, golden raisins, tarragon, balsamic glaze, candied pecans, garlic herb cheese, sourdough bread

### flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

#### LOX & CREAM CHEESE 16

smoked salmon, capers, tomatoes, lemon dill cream cheese

#### WILD MUSHROOM 15

wild mushrooms, caramelized onions, garlic herb cheese spread, arugula, truffle oil

#### GREEK 15

artichokes, roasted red peppers, olives, feta cheese, pine nuts

#### MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

#### SHORT RIB 16

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

#### 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 12

6 oz. JUMBO LUMP  
CRAB CAKE 18

6 oz. MARINATED  
GRILLED TOFU 8

(3) JUMBO SHRIMP 14

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

#### CRISPY BRUSSELS SPROUTS 15

apples, bacon, bleu cheese crumbles, golden raisins, frisee, shallot vinaigrette, balsamic glaze

### entrées

#### mon-thurs specials

#### MARKET PRICE

\*BUTCHER'S CUT

\*CATCH OF THE DAY

#### fri - sun specials

#### TOMAHAWK RIBEYE

24.oz bone-in ribeye, panko crusted white cheddar mac and cheese, garlic butter, demi-glaze

#### WHOLE BRONZINO

wild rice, cippolini onions, garlic compound butter, grilled lemon

#### FILET MIGNON 50

8 oz., twice baked potato, Swiss chard, red wine reduction

#### BAY SCALLOP RISOTTO 38

peas, baby carrots, Cippolini onions, parmesan Reggiano, jalapenos, truffle oil

#### PORK OSSO BUCCO 35

squash hash, andouille sausage, onion straws, demi-glaze

#### BRAISED LAMB SHANK 46

creamy polenta, crispy kale, lamb au jus

ADD 5  
SIDES 5  
WILD MUSHROOMS  
MASHED POTATOES  
ASPARAGUS  
CREAMY POLENTA  
SWISS CHARD

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