

LUNCH

the farmer's daughter

BAR & RESTAURANT

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

sharing boards

CHARCUTERIE & FARMSTEAD CHEESE BOARD 21

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

LOCAL FARMSTEAD CHEESE BOARD 19

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

EGGPLANT ROLLATINI 12

oven-roasted eggplant, sweet cherry tomatoes, macadamia nuts, goat cheese

HALLOUMI CHEESE 22

cherry tomatoes, arugula pesto, micro basil, balsamic glaze, grilled sourdough

ONION RINGS 14

cherry jalapeno ketchup

GREEN GODDESS HUMMUS 14

avocado, chickpeas, yucca chips

WARM PRETZELS 12

truffle oil & sea salt

PORK WINGS (3) 16

corn slaw, sweet hoisin sauce

SLOW ROASTED CHICKEN DRUM STICKS (2) 12

sesame-crusting, mango salsa

add to any dish

CHICKEN 8 4 oz. CRAB CAKE 18

SHRIMP 14 6 oz. SALMON 14

*TUNA 15 *STEAK 12

from the garden

BUD'S GEM 11

little gem lettuce, cherries, pistachios, cipollini onions, roasted shallot vinaigrette

SPROUTED SOYBEAN & SPINACH 13

sunflower seeds, roasted green grapes, feta cheese, roasted peanuts, peanut and ginger dressing

GRILLED ROMAINE 12

romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, caesar dressing

WEDGE 12

iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

NORMANDY 11

mixed farm greens, carrots, cucumbers, cherry tomatoes, olive bread croutons, roasted garlic vinaigrette

PEAR & ARUGULA 13

poached pears, pound cake croutons, heirloom tomatoes, passion fruit vinaigrette

BRUSSELS SPROUTS 14

shaved carrots, orange segments, cucumbers, roasted corn, shaved almonds, peanut and ginger dressing

soups & small plates

LEMONGRASS & ORZO CHICKEN SOUP 8

SOUP DU JOUR 8

SESAME-CRUSTED TUNA 18

jicama slaw, red pepper chutney

CHICKEN WINGS 17

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

FILET CARPACCIO CROSTINI (3) 15

shaved filet, ricotta cheese, pickled shallot, balsamic reduction, fried thyme

GERT'S CRAB CAKE 19

4 oz., pear slaw, sriracha aioli

CHICKPEA FRITTER 13

spinach, onions, chipotle remoulade

SHRIMP COCKTAIL (4) 16

cocktail sauce, lemon wedge

RICOTTA CHEESE CIGARS 14

macadamia nuts, black pepper, passion fruit reduction

CHAR BROILED SPANISH OCTOPUS 17

sunchoke and granny smith apple puree, cilantro oil

flatbreads

Gluten-Free Flatbread Available Upon Request +2

MEDITERANNEAN 13

olives, tomatoes, arugula, artichokes, feta cheese, poppyseed vinaigrette

SESAME FILET 14

filet carpaccio, scallions, napa cabbage, smoked cheddar and onion cheese, sesame oil

ROASTED SQUASH 13

poached pear, shaved brussels sprouts, goat cheese, balsamic glaze

MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

HUMMUS FLATBREAD 13

green goddess hummus, roasted peanuts, pickled jalapeños, cauliflower, chipotle oil

TERIYAKI CHICKEN 14

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

SMOKED SHRIMP 15

harissa marinated, guacamole, pickled banana peppers, olives, goat cheese

APPLE & BACON 14

caramelized apples, balsamic onions, pickled banana peppers, red wine washed cheese

sandwiches & such

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips. Substitute fruit or mixed greens 2.50



Farm Specialties do not include sides.

CHICKEN SALAD 15

candied pecans, dried cranberries, lettuce, grilled sourdough

GERT'S CRAB CAKE 22

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

WEST COAST PANINI 15

shaved beef, guacamole, arugula, chipotle oil, ciabatta roll

BBQ PULLED PORK 15

grilled pineapple, red cabbage, Philadelphia cream cheese, brioche bun

GRILLED VEGETABLE PANINI 15

roasted bell peppers, zucchini, arugula, peach, boursin cheese, ciabatta bread

BACON CHEESEBURGER 17

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

TURKEY CLUB 16

roasted turkey, lettuce, tomato, peppered bacon, mayo, toasted wheat bread

SALMON BLT 17

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

CAPRESE 16

oven roasted tomato, burrata cheese, basil, avocado, garlic aioli, grilled sourdough, served open face

FRIED FLOUNDER 16

napa slaw, pickled banana peppers, avocado oil, charred lime, long roll

HARISSA CHAR GRILLED CHICKEN PANINI 16

grilled peach, chimichurri, bacon, boursin cheese spread, long roll



farm specialties

TACOS OF THE DAY 17

chef's daily selection, choice of flour tortillas, house-made corn tortillas or bibb lettuce

OMELETTE OF THE DAY 15

chef's daily selection, fresh fruit

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.