

DINNER

the farmer's daughter

BAR & RESTAURANT

served
5:00 p.m. - 9 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

GRILLED CALAMARI 16

great northern beans, banana peppers, pickled shallots, avocado aioli

HALLOUMI CHEESE 22

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

ONION RINGS 13

cherry jalapeno ketchup

BABA GHANOUSH 14

yucca chips, roasted garlic olive oil

WARM PRETZELS 11

truffle oil & sea salt

SLIDERS 16

filet, brie cheese, pickled shallots, brioche buns

OYSTERS ROCKEFELLER 16

creamy spinach, parmesan cheese, panko

soups & small plates

BEEF & BARLEY SOUP

cup 5 / bowl 8

CHAR-GRILLED OCTOPUS 16

parsnip puree, chili oil

STUFFED RED BANANA PEPPERS 12

goat cheese, pine nuts, bacon bits

WINGS 17

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

SOUP DU JOUR

cup 5 / bowl 8

GERT'S CRAB CAKE 18

sriracha aioli, pear slaw

SESAME CRUSTED TUNA 16

jicama slaw, red pepper chutney

SHRIMP EGG ROLL 16

cabbage, peppers, sriracha aioli

FRIED ARTICHOKE HEARTS 14

blue cheese dressing, buffalo sauce

flatbreads

Gluten-Free Flatbread Available Upon Request +2

RANCH BLT 14

bacon, romaine, cherry tomatoes, mozzarella cheese, ranch dressing

MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

BUFFALO SAUSAGE 13

red peppers, capers, caramelized onions, horseradish cheese

SHORT RIB 14

pepperonata, horseradish cheese, chipotle oil

ROASTED WILD MUSHROOM 13

roasted macadamia nuts, feta cheese, smoked cheddar cheese

TERIYAKI CHICKEN 14

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

OAK-SMOKED SCALLOPS 15

tomatoes, pine nuts, red pepper flakes, pepper-jack cheese

3-CHEESE 13

mozzarella, parmesan, and Boursin cheese (garlic & herb), diced tomatoes

from the garden

GRILLED ROMAINE 12

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

CHAR-GRILLED ASPARAGUS 13

cherry tomatoes, red pepper flakes, parmesan cheese, aged balsamic

ARTICHOKE 13

spring peas, frisee, feta cheese, poppy seed vinaigrette

NORMANDY 11

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

WEDGE 12

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

add to any salad

CHICKEN 7

SHRIMP 14

*TUNA 15

CRAB CAKE 18

SALMON 14

*STEAK 12

BUD'S GEM 11

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

CHICKPEA & SQUASH 13

roasted squash, chickpeas, chestnuts, apple & fig jam, passionfruit dressing

entrées

*CRISPY SKIN SALMON 35

creamy orzo, charred asparagus, creamy mustard sauce

COQ AU VIN CHICKEN 29

mashed potatoes, spring peas, carrots

*NEW YORK STRIP 42

14 oz., sautéed broccolini, acorn squash, creamy mustard sauce

BAY SCALLOP & BUCATINI PASTA 32

baby zucchini, acorn squash, cherry tomatoes, herb butter sauce

CONFIT DUCK RAGOUT 32

chorizo, pappardelle pasta, wild mushrooms, fried egg, parmesan cheese, pan jus

OVERNIGHT BRAISED SHORT RIB 38

creamy orzo, asparagus tips, tomato chutney

GERT'S CRAB CAKE 45

8oz., jumbo lump crab cake, Mediterranean coconut rice, roasted baby eggplant, red pepper chutney

WILD MUSHROOM PAPPARDELLE 27

artisan pasta, wild mushrooms, spinach, cipollini onions, garlic cream sauce

add sides 5

HERB NEW POTATOES

ASPARAGUS

WILD MUSHROOMS

MASHED POTATOES

GREEN BEANS

PORK CHOP 32

sweet potato gnocchi, braised red cabbage, apricot jam

SWEET POTATO GNOCCHI 27

sautéed spinach, peppadew peppers, creamy sweet orange sauce

SEARED DAYBOAT SCALLOPS 38

roasted chick peas, parsnip puree, chili oil

*FILET MIGNON 45

8 oz., mashed potatoes, spring peas, carrots, red wine reduction

BLACKENED ELK CHOP 39

acorn squash hash, pomegranate reduction

*BUTCHER'S CUT

market price

*CATCH OF THE DAY

market price

chef's specials

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. All gluten-free items are prepared in a non-gluten free environment.

A 20% Gratuity will be added for parties of 6 or more.