

# the farmer's daughter

BAR & RESTAURANT

## farm bites

### soups & salads

**PUMPKIN & APPLE BISQUE** 8  
spiced bacon lardons

**NORMANDY** 11  
mixed farm greens, carrots, cucumbers,  
cherry tomatoes, roasted garlic vinaigrette

**SOUP DU JOUR** 8

**WEDGE** 12  
iceberg lettuce, cherry tomatoes,  
bacon, bleu cheese crumbles,  
bleu cheese dressing

ADD TO ANY SALAD: 6 oz. **CHICKEN** 8 | 6 oz. **\*STEAK** 12 | 6 oz. **SALMON** 14

### appetizers

**FRIED CALAMARI** 16  
cornmeal crusted, pickled  
red onions, remoulade



**FARM FAVORITE**

**CHICKEN WINGS (dozen)** 17  
choice of mild, hot, sesame,  
or spicy sesame sauce

**JALAPENO HUMMUS** 14  
served with yucca chips

**WARM PRETZELS** 12  
truffle oil & sea salt

**ONION RINGS** 14  
cherry jalapeno ketchup

### sandwiches

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

**GRILLED CHICKEN PANINI** 15  
roasted red bell pepper, smoked cheddar,  
garlic aioli, whole grain ciabatta bread

**CHICKEN SALAD** 15  
candied pecans, dried cranberries,  
lettuce, grilled sourdough

**BACON CHEESEBURGER** 17  
1/2 lb., peppered bacon, smoked  
cheddar cheese, lettuce, tomato,  
chipotle remoulade, brioche bun

**FALAFEL** 16  
homemade, parsley slaw, garlic aioli,  
tzatziki sauce, pocketed pita

### flatbreads

Gluten-Free Flatbread Available Upon Request +2

**PORK CARNITAS** 14  
braised pork, cotija cheese, pickled  
onions, corn salsa, cilantro

**BUFFALO CHICKEN & CAULIFLOWER** 14  
shredded chicken, cauliflower,  
buffalo sauce, bleu cheese, celery

**TERIYAKI CHICKEN** 14  
bell peppers, julienned carrots, cashews,  
scallions, pepper-jack cheese, teriyaki glaze

**MARGHERITA** 13  
fresh mozzarella cheese,  
basil, balsamic glaze

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.