

the farmer's daughter

BAR & RESTAURANT

farm bites

soups & salads

LEMONGRASS & ORZO CHICKEN SOUP 8

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 chicken 8 | shrimp 14 | salmon 14 | 4 oz. crab cake 18 | *tuna 15 | *6 oz. steak 12

shareables

FILET CARPACCIO CROSTINI (3) 15
shaved filet, ricotta cheese, pickled
shallot, balsamic reduction, fried thyme

CHICKEN WINGS 17
choice of mild, hot, sesame,
or spicy sesame sauce

RICOTTA CHEESE CIGARS 14
macadamia nuts, black pepper,
passion fruit reduction

GREEN GODDESS HUMMUS 14
avocado, chickpeas, yucca chips

SHRIMP COCKTAIL (4) 16
cocktail sauce, lemon wedge

GERT'S CRAB CAKE 19
4 oz., pear slaw, sriracha aioli

WARM PRETZELS 12
truffle oil & sea salt

ONION RINGS 14
cherry jalapeno ketchup

CHICKPEA FRITTER 13
spinach, onions, chipotle remoulade

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 VEGETABLE PANINI 15
roasted bell peppers, zucchini,
arugula, peach, boursin cheese,
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

*SALMON BLT 17
blackened salmon, lettuce,
tomato, peppered bacon, avocado,
dill sour cream, croissant roll

GERT'S CRAB CAKE 22
6 oz. jumbo lump crab cake, lettuce,
tomato, remoulade, brioche bun

HARISSA CHAR-GRILLED
CHICKEN PANINI 16
grilled peach, chimichurri, bacon,
boursin cheese spread, long roll

TURKEY CLUB 16
roasted turkey, lettuce, tomato, mayo,
peppered bacon, toasted wheat bread

flatbreads

MEDITERANNEAN 13
olives, tomatoes, arugula, artichoke,
feta cheese, poppyseed vinaigrette

Gluten-Free Flatbread Available
Upon Request +2

MARGHERITA 13
fresh mozzarella cheese, basil,
balsamic glaze

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

SESAME FILET 14
filet carpaccio, scallions, napa
cabbage, smoked cheddar and onion
cheese, sesame oil

APPLE & BACON 14
caramelized apples, balsamic
onions, pickled banana peppers,
red wine washed cheese

HUMMUS 13
green goddess hummus, roasted
peanuts, pickled jalapeños, cauliflower,
chipotle oil

SMOKED SHRIMP 15
harissa marinated, guacamole, pickled
banana peppers, goat cheese, olives

ROASTED SQUASH 13
poached pear, shaved brussels sprouts,
goat cheese, 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.