

DINNER

the farmer's daughter

BAR & RESTAURANT

served

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

sharing boards

MEATS & CHEESES

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

BAKED HALLOUMI CHEESE 22
cherry tomatoes, arugula pesto, micro basil, balsamic glaze, grilled sourdough

ONION RINGS 14

cherry jalapeno ketchup

JALAPENO HUMMUS 14

served with yucca chips

WARM PRETZELS 12

truffle oil & sea salt

FRIED CALAMARI 16

cornmeal crusted, pickled red onions, remoulade

soups & small plates

PUMPKIN & APPLE BISQUE 8

spiced bacon lardons

SOUP DU JOUR 8

SESAME-CRUSTED TUNA 18

jicama slaw, red pepper chutney

CHICKEN WINGS (dozen) 17

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

CONFIT DUCK CIGARS 12

cherry jalapeno ketchup

GERT'S CRAB CAKE 19

4 oz., jumbo lump crab, pear slaw, sriracha aioli

JUMBO SHRIMP COCKTAIL (4) 16

cocktail sauce, lemon wedge

CHAR-BROILED SPANISH OCTOPUS 17

sunchoke and granny smith apple puree, cilantro oil

CHEESESTEAK EGG ROLLS 12

black pepper ketchup

flatbreads

Gluten-Free Flatbread Available Upon Request +2

MEDITERANNEAN 13

olives, tomatoes, arugula, artichokes, feta cheese, poppy seed vinaigrette

BUFFALO CHICKEN & CAULIFLOWER 14

shredded chicken, cauliflower, buffalo sauce, bleu cheese, celery

BEEF TACO 13

beef tips, romaine, tomato, onions, taco seasoning, cotija cheese, lime sour cream

TERIYAKI CHICKEN 14

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

PORK CARNITAS 14

braised pork, cotija cheese, pickled onions, lime sour cream

MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

from the garden

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

SPINACH & STRAWBERRY 14

strawberries, pickled shallots, smoked egg, bacon, warm bacon vinaigrette

BUD'S GEM 11

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

BRUSSELS SPROUTS 14

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

add to any salad

6 oz. CHICKEN 8 | 6 oz. *STEAK 12 | 4 oz. *AHI TUNA 15 | 4 oz. JUMBO LUMP CRAB CAKE 18 | 6 oz. SALMON 14 | JUMBO SHRIMP (3) 14

entrées

GERT'S CRAB CAKE 45

(2) 4 oz., jumbo lump crab cakes, wild rice, grilled asparagus, remoulade

OVERNIGHT BRAISED SHORT RIB 38

smashed purple sweet potatoes, braised mustard greens

*CRISPY SKIN CAJUN SALMON 35

soba noodles, baby Bok choy, scallions, sweet & sour sauce

CARDAMOM-RUBBED PORK CHOP 32

purple sweet potatoes, shaved brussels sprouts, mint & apple sauce

SHRIMP PAELLA 35

shrimp, andouille sausage, peppers, onions, saffron

chef's specials

MARKET PRICE

*BUTCHER'S CUT

*CATCH OF THE DAY

add sides 5

RISOTTO

ASPARAGUS

WILD MUSHROOMS

MASHED POTATOES

GREEN BEANS

FILET MIGNON 45

8 oz., potato au gratin, garlic, mustard carrots, demi-glace

MESQUITE HALF CHICKEN 29

cranberry wild rice, brussels sprouts, pumpkin & carrot purée

WILD MUSHROOM PAPPARDELLE 27

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

SEARED DAYBOAT SCALLOPS 38

soba noodles, baby bok choy, scallions, sweet & sour sauce

LAMB PORTERHOUSE (3) 42

braised mustard greens, mint, apple sauce

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.