

## LUNCH

# the farmer's daughter

BAR & RESTAURANT

served

11:30 a.m. - 2:00 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

##### EVERYTHING BAGEL HUMMUS 14

garlic hummus, Everything Bagel seasoning, olive oil, yucca chips

##### WARM PRETZELS 12

truffle oil & sea salt

##### FRIED CALAMARI 16

beer-battered, pickled red onions, remoulade

### from the garden

##### SOUP & 1/2 SALAD COMBO 16

choice of soup with half Normandy or Wedge Salad

##### BUD'S GEM 11

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

##### 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, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

##### ACORN SQUASH 14

acorn squash ring, arugula, peppadew peppers, walnuts, coconut flakes, roasted shallot vinaigrette, balsamic drizzle

##### BABY KALE 14

mandarin oranges, poached pears, blueberries, cranberries, candied pecans, jalapeno honey 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

### soups & small plates

##### SMOKED HAM, CABBAGE, & WHITE BEAN SOUP 8

##### SOUP DU JOUR 8

##### BLACKENED TUNA 18

avocado aioli, jicama slaw

##### CHICKEN WINGS (dozen) 17

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

##### GOAT CHEESE CIGARS 12

thyme, pistachios, poached cherries

##### GERT'S CRAB CAKE 19

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

##### TORTILLA FRIED SHRIMP (4) 16

arugula, sweet and sour chutney

##### CHAR-BROILED SPANISH OCTOPUS 17

sun choke 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

##### SHRIMP 14

banana peppers, cherry tomatoes, pepper-jack cheese, arugula

##### SHORT RIB 13

horseradish havarti cheese, pepperonata, demi-glaze

##### TERIYAKI CHICKEN 14

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

##### BUFFALO CHICKEN & CAULIFLOWER 14

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

##### MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

### 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

##### TURKEY PAIN PERDU 15

banana peppers, smoked cheddar cheese, cranberry mayo, pumpkin French toast

##### 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

##### GRILLED PORTOBELLO 16

balsamic-marinated, spinach, roasted red peppers, smoked cheddar cheese, avocado aioli, ciabatta bread

##### SHORT RIB PANINI 17

horseradish havarti cheese, pepperonata, demi-glaze

##### SALMON BLT 17

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

##### PIRI PIRI CHICKEN WRAP 15


apples, bacon, cabbage, horseradish havarti cheese, sun-dried tomato tortilla

##### ROCK SHRIMP PO BOY 16

cabbage, banana peppers, chipotle aioli, long roll

##### EVERYTHING HUMMUS 15

cucumbers, banana peppers, pickled red onions, avocado, spinach, garlic hummus, Everything Bagel seasoning, sourdough bread

 vegan friendly



### 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.