

LUNCH



served
11:30 a.m. - 2:00 p.m.

sharing boards

- MEATS & CHEESES**
We proudly support local farms.
- CHARCUTERIE & FARMSTEAD CHEESE BOARD 23**
chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts & sourdough bread
- LOCAL FARMSTEAD CHEESE BOARD 22**
chef's selection of farm fresh cheeses, jam, mixed nuts & sourdough bread
- CRANBERRY BAKED BRIE 22**
toasted pecans, candied rosemary, crostini

soups & shareable plates

- SOUP DU JOUR 8**
- KABOCHA SQUASH SOUP 8**
candied pecans, spicy honey
- ONION RINGS 16**
cherry jalapeno ketchup
- BLACKENED AHI TUNA 22**
jicama slaw, wasabi aioli
- WARM PRETZELS 14**
truffle oil & sea salt
- FRIED ARTICHOKEs 14**
dijon mustard
- CHICKEN WINGS (12) 20**
choice of mild, hot, sesame, or spicy sesame sauce
- ROASTED BONE MARROW (2) 17**
parsley slaw, garlic bread
- SHORT RIB EGG ROLLS (2) 16**
havarti cheese, peperonata, black pepper ketchup
- CHAR-GRILLED CALAMARI 16**
olives, tomatoes, artichokes, yuzu vinaigrette
- PUMPKIN HUMMUS 16**
paprika, roasted macadamia nuts, yucca chips

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

- SHORT RIB 16**
horseradish havarti cheese, pepperonata, demi-glaze
- FIG & APPLE 15**
apples, pears, bacon, toasted walnuts, bleu cheese, fig jam
- MARGHERITA 14**
fresh mozzarella cheese, basil, balsamic glaze
- TERIYAKI CHICKEN 15**
bell peppers, julienned carrots, cashews, scallions, pepper-jack cheese, teriyaki glaze

from the garden

- NORMANDY 13**
mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette
- BUD'S GEM 13**
little gem lettuce, pistachios, cherries, cipollini onions, roasted shallot vinaigrette
- GRILLED ROMAINE 14**
romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, caesar dressing
- ADD TO ANY SALAD**
- 6 oz. CHICKEN 8
6 oz. *STEAK 12
4 oz. JUMBO LUMP CRAB CAKE 18
6 oz. MARINATED GRILLED TOFU 8
(3) JUMBO SHRIMP 14
4 oz. *AHI TUNA 15
4 oz. SALMON 14
- WEDGE 13**
iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing
- CRISPY BRUSSELS SPROUTS 15**
bacon, bleu cheese, poached cherries, roasted macadamia nuts, spicy balsamic glaze
- SOUP & 1/2 SALAD COMBO 16**
choice of soup and 1/2 salad: Normandy or Wedge

sandwiches & such

- SHORT RIB PANINI 19**
peperonata, horseradish havarti cheese, ciabatta bread
- CAPRESE CHICKEN 17**
roasted tomatoes, mozzarella cheese, jalapenos, balsamic glaze, sourdough bread, served open-face
- GERT'S CRAB CAKE 23**
6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun
- SALMON BLT 20**
blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant
- 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
- TACOS OF THE DAY 18**
chef's daily selection, choice of flour tortillas, house-made corn tortillas or bibb lettuce
- OMELETTE OF THE DAY 17**
chef's daily selection, fresh fruit
- PEAR & FIG GRILLED CHEESE 17**
white cheddar cheese, fig jam, sourdough bread
- CHICKEN SALAD 17**
candied pecans, dried cranberries, lettuce, grilled sourdough
- TURKEY PAIN PERDU 17**
smoked cheddar cheese, blueberry gastrique, French toast challah bread
- BACON CHEESEBURGER 19**
1/2 lb., peppered bacon, smoked cheddar cheese, lettuce, tomato, chipotle remoulade, brioche bun

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.



THE FARM TIMES

Scan for a History Lesson and Farm Facts.
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