

# LUNCH

# the farmer's daughter

BAR & RESTAURANT

served

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

## sharing boards

### MEATS & CHEESES

We proudly support local farms.

#### 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

#### BURRATA 22

arugula salad, balsamic reduction, prosciutto, red pepper jelly, house-made sourdough

## soups & shareable plates

### SOUP DU JOUR 8 | VEGETABLE GAZPACHO 8

#### GERT'S CRAB CAKE 19

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

#### FRIED SARDINES (3) 16

pickled onions, parsley slaw, charred limes

#### CHICKEN WINGS (dozen) 17

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

#### NY STRIP CROSTINI 15

blackened NY strip, balsamic onions, garlic bread crostini, Parmesan cheese

#### DIP DUO 14

everything hummus, eggplant baba ghanoush, root vegetable chips

#### ONION RINGS 15

cherry jalapeno ketchup

#### BAKED OYSTERS ROCKEFELLER 18

bacon, spinach, parmigiano reggiano, red wine mignonette

#### TUNA TARTARE 18

avocado, pickled ginger, wasabi, lemon wedges, red pepper flakes, garlic bread

#### SPINACH & FETA TURNOVERS 17

spinach, feta cheese, puff pastry, warm bacon vinaigrette

#### CORN & CHEDDAR CROQUETTES (7) 15

avocado aioli

#### WARM PRETZELS 12

truffle oil & sea salt

#### ROASTED BONE MARROW (2) 17

parsley slaw, garlic bread

#### CHICKEN TINGA TAQUITOS (2) 14

adobo, pico de gallo, avocado crème, cheddar cheese

## flatbreads

#### TERIYAKI CHICKEN 14

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

#### BLACK BEAN TOSTADA 12

black bean spread, corn, pico de gallo, shredded lettuce, remoulade

GLUTEN-FREE FLATBREAD AVAILABLE +2

#### MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

#### SHRIMP & JALAPENO 14

pickled peppers, feta cheese, pickled red onions, parsley slaw

#### CAJUN PORK BELLY BLT 14

pork belly lardons, shredded romaine, tomatoes, mozzarella cheese, Ranch dressing

#### SHORT RIB 14

horseradish havarti cheese, pepperonata, demi-glaze

## from the garden

#### NORMANDY 12

mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

#### BUD'S GEM 12

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

#### GRILLED ROMAINE 13

romaine hearts, lemon wedge, croutons, fresh horseradish, parmesan cheese, caesar dressing

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

choice of soup & half Normandy or Wedge

#### CAPRESE 14

heirloom tomatoes, mozzarella cheese, frisée, aged balsamic, basil oil

#### 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

6 oz. SALMON 14

#### WEDGE 12

iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

#### TRI-COLORED CAULIFLOWER 14

pistachios, golden raisins, frisée, cherry tomatoes, avocado ranch dressing

#### SPINACH & BACON 14

spinach, strawberries, fig jam, granola, parmesan tuille bowl, warm bacon vinaigrette

## 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

#### CORNED BEEF RACHEL 16

house-made corned beef, Swiss cheese, coleslaw, 1000 island dressing, rye bread

#### FRENCH ONION CHICKEN 16

caramelized onions, pickled jalapeños, Swiss cheese, provolone cheese, au jus, brioche long roll

#### 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

#### GERT'S CRAB CAKE 22

6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

#### CHICKEN SALAD 15

candied pecans, dried cranberries, lettuce, grilled sourdough

#### FARM SPECIALTIES

do not include sides

#### 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

#### SALMON BLT 17

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

#### BACON CHEESEBURGER 17

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

#### BLUEBERRY BRIE GRILLED CHEESE 16

wild blueberry preserves, brie cheese, caramelized onions, mint, sourdough bread

#### CUBAN SANDWICH 16

braised pork, black forest ham, pickles, Swiss cheese, dijon mustard, brioche long roll

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.