

LUNCH

the farmer's daughter

BAR & RESTAURANT

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

sharing boards

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

GRILLED CALAMARI 16

great northern beans, banana peppers, pickled shallots, avocado aioli

HALLOUMI CHEESE 22

cherry tomatoes, arugula pesto, micro basil, balsamic glaze, served with grilled sourdough

ONION RINGS 14

cherry jalapeno ketchup

BABA GHANOUSH 14

yucca chips, roasted garlic olive oil

WARM PRETZELS 11

truffle oil & sea salt

SLIDERS 16

filet, brie cheese, pickled shallots, brioche buns

add to any dish

CHICKEN 7 CRAB CAKE 18
SHRIMP 14 SALMON 14
*TUNA 15 *STEAK 12

from the garden

CHICKPEA & SQUASH 13

roasted squash, chickpeas, chestnuts, apple & fig jam, passionfruit dressing

BUD'S GEM 11

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

CHAR-GRILLED ASPARAGUS 13

cherry tomatoes, red pepper flakes, parmesan cheese, aged balsamic

GRILLED ROMAINE 12

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

ARTICHOKE 13

spring peas, frisee, feta cheese, poppy seed vinaigrette

soups & small plates

BEEF & BARLEY SOUP 8

WINGS 17

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

CHAR GRILLED OCTOPUS 17

parsnip puree, chili oil

STUFFED BANANA PEPPERS 12

goat cheese, pine nuts, bacon bits, balsamic glaze

SOUP DU JOUR 8

GERT'S CRAB CAKE 18

sriracha aioli, pear slaw

SESAME CRUSTED TUNA 18

jicama slaw, red pepper chutney

SHRIMP EGG ROLL 16

cabbage, peppers, sriracha aioli

FRIED ARTICHOKE HEARTS 14

lemon aioli

flatbreads

Gluten-Free Flatbread Available Upon Request +2

RANCH BLT 14

bacon, romaine, cherry tomatoes, mozzarella cheese, ranch dressing

MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

BISON SAUSAGE 13

bell peppers, caramelized onions, asiago cheese, creole mustard

SHORT RIB 14

pepperonata, horseradish cheese, chipotle oil

ROASTED WILD MUSHROOM 13

roasted macadamia nuts, feta cheese, smoked cheddar cheese

TERIYAKI CHICKEN 14

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

OAK-SMOKED SCALLOP 15

tomatoes, pine nuts, bacon bits, pepper-jack cheese, red pepper flakes, chimichurri

3-CHEESE 13

mozzarella, parmesan, and Boursin cheese (garlic & herb), diced tomatoes

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

jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

BISON SAUSAGE 15

peppers, caramelized onions, asiago cheese, long roll

CORNED BEEF RACHEL 15

sliced thin, coleslaw, swiss cheese, thousand island dressing, rye bread

EGGPLANT PANINI 15

pickles, grilled scallions, apricot jam, goat cheese, ciabatta bread

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

SALMON BLT 17

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

BRIE & BACON GRILLED CHEESE 16

arugula, brie cheese, peppered bacon, apple & fig jam, apple chutney, sourdough bread

SHORT RIB PANINI 16

pepperonata, horseradish cheese, ciabatta bread



farm specialties

FRIED CHICKEN & BISCUITS 15
dill pickle slaw, homestyle gravy

TACOS OF THE DAY 17
chef's daily selection, choice of 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 of our breads are baked on premise daily. All gluten-free items are prepared in a non-gluten free environment.

A 20% Gratuity will be added for parties of 6 or more.