

the farmer's daughter

lunch menu

served daily 11:30am-2:00pm

sharing boards

We proudly support local farms.

CHARCUTERIE & FARMSTEAD CHEESE BOARD 25

chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts, house-made sourdough bread

LOCAL FARMSTEAD CHEESE BOARD 24

chef's selection of farm fresh cheeses, jam, mixed nuts, house-made sourdough bread

HOT LEMON & GARLIC OIL BURRATA 23

herb parmesan, basil, crostini

soup & shareable plates

SOUP DU JOUR 8

CHICKEN WINGS (12) 20

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

CALAMARI & CHORIZO FRITTERS 21

arugula, red pepper chimichurri

JALAPENO HUMMUS 16

preserved lemon, paprika, jalapeno relish

CRAB & CORN CHOWDER 8

WARM PRETZELS 16

truffle oil & sea salt

ONION RINGS 16

cherry jalapeno ketchup

REUBEN EGG ROLLS (2) 15

corned beef, sauerkraut, Swiss cheese, 1000 island dressing

flatbreads

GLUTEN-FREE

FLATBREAD AVAILABLE +2

BRAISED SHORT RIB 15

12-hour braised short rib, horseradish Havarti cheese, pepperonatta, demi-glaze

MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

ROASTED ACORN SQUASH 16

whipped cream cheese, arugula, candied pecans, Mike's hot honey

TERIYAKI CHICKEN 15

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

GRILLED ROMAINE 14

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

NORMANDY 13

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

WEDGE 13

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

BUD'S GEM 13

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

PICKLED BEET SALAD 15

cucumbers, roasted pears, feta cheese, olive bread croutons, honey vinaigrette

add to any salad

6 oz. CHICKEN 8

6 oz. *STEAK 14

6 oz. MARINATED
GRILLED TOFU 8

(3) *JUMBO SHRIMP 16

4 oz. *SALMON 14

sandwiches & such

All sandwiches are served with choice of beer battered fries, sweet potato fries, or house-made potato chips.
Substitute onion rings 4.50, fruit or mixed greens 2.50

*BRAISED SHORT RIB PANINI 20

12-hour braised short rib, horseradish Havarti Cheese, pepperonatta, ciabatta bread

CHICKEN SALAD 17

candied pecans, dried cranberries, lettuce, house-made grilled sourdough bread

APPLE & GOAT CHEESE CROISSANT 20

apple compote, arugula, pomegranate glaze, house-made croissant

*BACON CHEESEBURGER 19

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

TURKEY BLT 20

slow roasted turkey, bacon, bibb lettuce, tomato, mayo, house-made sourdough bread

MAPLE GLAZED TURKEY SANDWICH 17

served open-faced, slow roasted turkey, apple compote, challah bread French toast, turkey gravy

CRISPY CHICKEN CAESAR PANINI 17

romaine, parmesan Reggiano, bacon, pickle relish, Caesar dressing, ciabatta bread

*SALMON BLT 23

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

LOBSTER ROLL 22

lemon aioli, dill, scallions, peppadew peppers, toasted bun

FARM SPECIALTIES

do not include sides

*TACOS OF THE DAY 18

chef's daily selection, choice of flour tortillas, corn tortillas or bibb lettuce

OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

Executive Chef Mfete 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

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