

the farmer's daughter

BAR & RESTAURANT

farm bites

soups & salads

SOUP DU JOUR 8

NORMANDY 13

mixed farm greens, carrots,
cucumbers, cherry tomatoes,
roasted garlic vinaigrette

POTATO LEEK SOUP 8

ADD TO ANY SALAD

6 oz. *CHICKEN 8
6 oz. *STEAK 14
4 oz. *SALMON 14

WEDGE 13

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

appetizers

ONION RINGS 16

cherry jalapeno ketchup

SHORT RIB FRIES 17

shredded short rib, smoked
cheddar cheese, peppadew
peppers, remoulade

WARM PRETZELS 16

truffle oil & sea salt

CHICKEN WINGS (12) 20

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

GARLIC HUMMUS 16

preserved lemon, spinach oil,
paprika, yucca chips

sandwiches

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

*BACON CHEESEBURGER 19

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

BLACKBERRY & MINT GRILLED CHEESE 17

blackberry preserves, fresh mint,
caramelized onions, Cooper
Sharp American cheese, house-
made sourdough bread

GERT'S CRAB CAKE 25

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

BLACKENED CHICKEN SANDWICH 17

smashed avocado, heirloom
tomatoes, Peppered Bacon,
Bibb lettuce, Cooper sharp
American cheese, ciabatta
bread

LOBSTER ROLL 22

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

flatbreads

Gluten-Free Flatbread Available Upon Request +2

MARGHERITA 14

marinara, fresh mozzarella cheese,
basil, balsamic glaze

TERIYAKI CHICKEN 15

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

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.**