

LUNCH



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

sharing boards

MEATS & CHEESES

We proudly support local farms.

CHARCUTERIE & FARMSTEAD CHEESE BOARD 25

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

LOCAL FARMSTEAD CHEESE BOARD 24

chef's selection of farm fresh cheeses, jam, mixed nuts & sourdough bread

SPRING BURRATA 23

meyer lemon marmalade, basil oil, house garlic sourdough

soups & shareable plates

SOUP DU JOUR 8

CREAMY TOMATO BISQUE 8
croutons, parmesan Reggiano, basil

***CHICKEN WINGS (12) 20**
choice of mild, hot, sesame, or spicy sesame sauce

ROASTED JALAPENO HUMMUS 16
paprika, olive oil, yucca chips

SHORT RIB EMPANADAS (4) 15
braised short rib, pepperonatta, horseradish Havarti cheese, cilantro creme

***PORK WINGS 14**
coleslaw, chipotle BBQ sauce

WARM PRETZELS 16
truffle oil & sea salt

ONION RINGS 16
cherry jalapeno ketchup

CHAR-BROILED OCTOPUS 22
sun-dried tomato & roasted red pepper coulis, pickled onions, chickpea salad

REUBEN EGG ROLLS 17
house-made corned beef, sauerkraut, Swiss cheese, 1000 island dressing

***BLACKENED AHI TUNA 17**
pickled ginger, wasabi, grilled lemon, soy sauce

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

***CAJUN CRAWFISH 16**
garlic herb cheese spread, pickled red onions, jalapenos

***GRILLED CHICKEN BLT 15**
chopped bacon, romaine lettuce, heirloom tomatoes, mozzarella cheese, ranch dressing

BUFFALO CAULIFLOWER 15
roasted cauliflower, buffalo sauce, mozzarella cheese, chili flakes, bleu cheese dressing

MARGHERITA 14
marinara, fresh mozzarella cheese, basil, balsamic glaze

SHORT RIB 16
braised short rib, pepperonata, horseradish Havarti cheese, demi-glace

***TERIYAKI CHICKEN 15**
bell peppers, julienned carrots, cashews, scallions, pepper-jack cheese, teriyaki glaze

from the garden

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

SQUASH SALAD 14
roasted Kabocha squash, Cippolini onions, golden raisins, spicy pepitas, arugula, feta cheese, hot honey, balsamic glaze

ADD TO ANY SALAD

6 oz. *CHICKEN 8

6 oz. *STEAK 14

6 oz. JUMBO LUMP CRAB CAKE 18

6 oz. MARINATED GRILLED TOFU 8

(3) *JUMBO SHRIMP 16

4 oz. *SALMON 14

WEDGE 13
iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

NORMANDY 13
mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

STRAWBERRY & SPINACH 15
strawberries, blueberries, granola, feta cheese, hot honey

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

GERT'S CRAB CAKE 25
6 oz. jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

SHORT RIB PANINI 20
braised short rib, pepperonata, horseradish Havarti cheese, demi-glace, ciabatta bread

CHICKEN SALAD 17
candied pecans, dried cranberries, lettuce, house-made grilled sourdough bread

CUBAN PANINI 20
pulled pork, black forest ham, dijon mustard, Swiss cheese, ciabatta bread

MUFFULETTA 19
salami, mortadella, black forest ham, provolone cheese, olive salad, sesame artisan bread


***BACON CHEESEBURGER 19**
1/2 lb., peppered bacon, lettuce, tomato, sharp white cheddar cheese, chipotle remoulade, brioche bun

***SALMON BLT 23**
blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant

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

FIG GRILLED CHEESE 17 
Turkish fig jam, balsamic caramelized onions, white cheddar cheese, house-made sourdough bread

REUBEN 18
house-made corned beef, sauerkraut, Swiss cheese, 1000 island dressing, marbled rye bread

CHICKPEA SALAD WRAP 16
chickpea salad, golden raisins, sliced apples, arugula, olive oil, white cheddar cheese, sun-dried tomato tortilla wrap

BUTTERMILK FRIED CHICKEN SANDWICH 17
coleslaw, pickles, honey mustard, 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

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