

# 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

housemade, 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 SHRIMP 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

Scan for a History Lesson and Farm Facts. Welcome to #OneHistoricExperience