

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

HONEY WHIPPED RICOTTA 23

arugula, prosciutto, house-made sourdough bread

soup & shareable plates

CRAB & CORN CHOWDER 8

SOUP DU JOUR 8

ONION RINGS 16

cherry jalapeno ketchup

REUBEN EGG ROLLS (2) 15

corned beef, sauerkraut, Swiss cheese, 1000 island dressing

CRAB CAKE 25

cherry pepper aioli, arugula salad, honey & lemon vinaigrette

WARM PRETZELS 16

truffle oil & sea salt

CHICKEN WINGS (12) 20

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

FRIED CALAMARI 21

cherry pepper aioli, fennel pollen

GREEN GODDESS HUMMUS 16

basil, garlic, toasted pistachios, sesame seeds, lemon oil, yucca chips

flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

GREEK 15

tomatoes, olives, red onions, arugula, pine nuts, feta cheese, herb vinaigrette

MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

SHAVED ZUCCHINI 16

mascarpone cheese, arugula

TERIYAKI CHICKEN 15

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

from the garden

GRILLED ROMAINE 14

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

WEDGE 13

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

BUD'S GEM 13

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

PICKLED BEET SALAD 15

orange segments, baby arugula, fried goat cheese, macadamia nuts, hibiscus glaze

NORMANDY 13

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

6 oz. CHICKEN 8

6 oz. *STEAK 14

6 oz. MARINATED
GRILLED TOFU 8

(3) *JUMBO SHRIMP 16

4 oz. *SALMON 14

6 oz. *CRAB CAKE 20

add to any salad

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 DIP 20

12-hour braised short rib, pepperonatta, sharp provolone cheese, sesame seed long roll, au jus

CHICKEN SALAD 17

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

APPLE & BACON GRILLED CHEESE 20

roasted apples, bacon & onion jam, sharp white cheddar cheese, house-made sourdough bread

*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

CUBAN SANDWICH 17

braised pork, black Forrest ham, Dijon mustard, pickles, Swiss cheese, ciabatta bread

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

ROCK SHRIMP PO BOY 22

beer battered rock shrimp, coleslaw, peppadew peppers, lemon aioli, sesame seed long roll

GERT'S CRAB CAKE 25

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

farm specialties

do not include sides



*BLACKENED MAHI MAHI TACOS 18

slaw, avocado, Pico de Gallo, chipotle aioli choice of corn tortillas, flour tortillas, bibb lettuce

OMELETTE OF THE DAY 17

chef's daily selection, fresh fruit

Executive Chef Mtete 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.



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