

the farmer's daughter

ROOM SERVICE

Please dial 4100 to order Room Service available daily, 5-10PM.
If you would like to make a reservation to dine in the restaurant, please call 215-616-8300.

nibbles

WARM PRETZELS 14
truffle butter, sea salt

NORMANDY SALAD 13
mesclun lettuce, onion
straws, carrot twirls, cucumber,
roasted garlic vinaigrette

***ADD TO
ANY SALAD:**
chicken **8**
salmon **14**

***CHICKEN WINGS (dozen) / 20**
mild, hot, sesame, or spicy sesame

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

flatbreads & sandwiches

*All sandwiches come with choice of house made potato chips, beer battered fries, or sweet potato fries.
Substitute fruit or mixed greens for 2.50*

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

MARGHERITA FLATBREAD 14
tomato sauce, fresh basil, garlic,
fresh mozzarella cheese, balsamic glaze

VEGETARIAN SANDWICH 20
Our ingredients change seasonally. Please
ask about this month's vegetarian option.

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

entrees

***12-HOUR BRAISED
SHORT RIB 35**
rutabaga and pear puree,
snap peas, blistered
tomatoes, demi-glace

***CARIBBEAN JERK
SALMON 30**
pan-seared crispy skin,
peach coulis, charred
scallions, charred lemon

VEGETARIAN ENTREE 32
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seasonally. Please
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vegetarian option.

ADD SIDES 5

*Loaded Baked Potato, Stuffed Sweet Potato, Green Beans with Almonds,
Garlic Mashed Potatoes, Roasted Baby Carrots, Asparagus*

desserts

ICE CREAM 11
vanilla or chocolate

SEASONAL DESSERTS
please ask about our offerings

Ingredients are subject to market availability and prices may change. An automatic gratuity of 22% will be added to all room service orders. Note: menu items are subject to change

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 of our breads are baked on premise daily.*