dinner

the farmer's daughter

BAR & RESTAURANT

served
5:00 p.m. - 9 p.m.

sharing boards

CHARCUTERIE & FARMSTEAD CHEESE BOARD 19
chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts & sourdough bread

LOCAL FARMSTEAD CHEESE BOARD 18
chef's selection of farm fresh cheeses, jam, mixed nuts & sourdough bread

GRILLED CALAMARI 15
banana peppers, butter beans, lemon herb vinaigrette

BAKED BURRATA 15
ricotta filled, tomato jam, chili flakes, grilled sourdough

ONION RINGS 12
cherry jalapeno ketchup

CILANTRO LIME HUMMUS 11
pickled jalapeños, fried pita chips

WARM PRETZELS 10
truffle oil & sea salt

SLIDERS 15
choice of braised lamb or short rib, pickled red onion, horseradish havarti cheese, demi glace

soups & small plates

LEMON, HERB, WHITE BEAN & KALE SOUP
cup 5 / bowl 8

SOUP DU JOUR
cup 5 / bowl 8

GOAT CHEESE CIGARS 13
macadamia nuts, fried thyme, huckleberry sauce

SHRIMP COCKTAIL (4) / 16
cocktail sauce, lemon wedge

SHORT RIB EGG ROLL 14
banana peppers, black pepper ketchup

GERT'S CRAB CAKE 14
wasabi aioli, pickled ginger salad

WINGS 16
choice of hot or spicy sesame sauce

GRILLED OCTOPUS 15
banana peppers, butter beans, lemon herb vinaigrette

SEARED TUNA 16
pickled ginger salad, wasabi aioli

flatbreads

TERIYAKI CHICKEN 13
bell peppers, julienned carrots, cashews, scallions, pepper-jack cheese, teriyaki glaze

CUBAN 13
ham, pickles, smoked cheddar cheese, spicy mustard

MARGHERITA 12
fresh mozzarella cheese, basil, balsamic

ROASTED CAULIFLOWER 12
tri-colored cauliflower, caramelized onions, olives, pine nuts, parmesan cheese, garlic purée

BRAISED LAMB 13
gooseberries, pistachios, arugula, goat cheese, demi glace

SHORT RIB 14
pepperonata, chipotle oil, horseradish cheese

from the garden

MUSHROOM & BARLEY 10
arugula, wild mushrooms, pearled barley, pistachios, warm bacon vinaigrette

BUD'S GEM 10
little gem lettuce, cherries, pistachios, cipollini onions, roasted shallot vinaigrette

KALE 12
bacon lardons, walnuts, roasted grapes, warm bacon vinaigrette

COBB 13
spinach, avocado, boiled egg, bacon, cherry tomatoes, gorgonzola cheese, roasted garlic vinaigrette

GRILLED ROMAINE 11
romaine hearts, lemon wedge, parmesan cheese, croutons, fresh horseradish, caesar dressing

WEDGE 11
iceberg lettuce, cherry tomatoes, bacon, bleu cheese crumbles, bleu cheese dressing

NORMANDY 10
mixed farm greens, carrots, cucumbers, cherry tomatoes, olive bread croutons, roasted garlic vinaigrette

add to any salad

CHICKEN 6 · SHRIMP 13 · * TUNA 14
CRAB CAKE 14 · * STEAK 10

entrees

OVERNIGHT BRAISED SHORT RIB 35
mashed potatoes, snap peas, baby carrots, horseradish, demi glace

*CRISPY SKIN SALMON 34
barley, zucchini, squash, cherry tomatoes, tomato jam

*NEW YORK STRIP 40
14 oz., mashed potatoes, grilled asparagus, garlic butter

CHILEAN SEABASS 38
basmati rice pilaf, shiitake mushrooms, toasted pistachios, miso glaze

PORK MIGNON 30
purple sweet potatoes, snap peas, gooseberries, cipollini onions, balsamic glaze

GERT'S CRAB CAKE 36
8oz., jumbo lump crab cake, basmati rice, snap peas, pistachios, remoulade

*FILET MIGNON 41
8 oz., mashed potatoes, grilled asparagus, garlic butter

ROASTED VEGETABLE ROULADE 27
artisan pasta filled with peppers, spinach, pine nuts & parmesan cheese, topped with snap peas & marinara

SEARED DAYBOAT SCALLOPS 36
rutabaga puree, bacon lardons, crispy kale, cipollini onions, tomato reduction

BRICK CHICKEN 29
boneless ½ chicken, purple sweet potatoes, kale, sage au jus

CRISPY SKIN DUCK BREAST 32
pan-seared, risotto, gooseberries, charred scallions, huckleberry sauce

KALE RISOTTO 27
roasted baby carrots, baby kale, horseradish havarti cheese, cipollini onions, lemon oil
*can be made vegan upon request

add sides 4

purple sweet potatoes
asparagus · wild mushrooms
mashed potatoes · snap peas

chef's specials

*BUTCHER'S CUT market price
*CATCH OF THE DAY market price

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.

A 20% Gratuity will be added for parties of 6 or more.