

# the farmer's daughter

BAR & RESTAURANT

## farm bites

### soups & salads

**COCONUT KABOCHA SQUASH**  
with spicy cashews cup 5 / bowl 8

**SOUP DU JOUR**  
cup 5 / bowl 8

**NORMANDY 11**  
mixed farm greens, carrots, cucumbers,  
cherry tomatoes, roasted garlic vinaigrette

**WEDGE 12**  
iceberg lettuce, cherry tomatoes, bacon,  
bleu cheese crumbles, bleu cheese dressing

add to any salad chicken 7 | shrimp 14 | salmon 14 | crab cake 18 | \*tuna 15 | \*steak 12

### shareables

**CHICKEN TAQUITOS 14**  
BBQ chicken, onions, cheddar cheese,  
pear slaw, guajillo crema

**WINGS 17**  
choice of mild, hot, sesame,  
or spicy sesame sauce

**GRILLED CALAMARI 16**  
great northern beans, banana peppers,  
pickled shallots, avocado aioli

**GERT'S CRAB CAKE 18**  
pear slaw, sriracha aioli

**SPICY CAULIFLOWER BITES 14**  
buffalo sauce, bleu cheese dressing

**BLACK BEAN HUMMUS 12**  
fried pita chips, piccalilli vegetables

**SHRIMP EGG ROLLS 16**  
cabbage, peppers, sriracha aioli

**ONION RINGS 13**  
cherry jalapeno ketchup

**WARM PRETZELS 11**  
truffle oil & sea salt

### sandwiches

All sandwiches are served with choice of beer battered fries, sweet potato fries, or housemade potato chips. Substitute fruit or mixed greens 2.50

**MUSHROOM MELT 15**  
grilled portobello, spinach,  
smoked cheddar cheese,  
avocado aioli, ciabatta bread

**CHICKEN SALAD 15**  
candied pecans, dried cranberries,  
lettuce, grilled sourdough

**\*BACON CHEESEBURGER 17**  
1/2 lb., peppered bacon, smoked  
cheddar cheese, lettuce, tomato,  
chipotle remoulade, brioche bun

**\*SALMON BLT 17**  
blackened salmon, lettuce,  
tomato, peppered bacon, avocado,  
dill sour cream, croissant roll

**GERT'S CRAB CAKE 22**  
jumbo lump crab cake, lettuce,  
tomato, remoulade, brioche bun

**TURKEY CLUB 16**  
roasted turkey, lettuce,  
tomato, peppered bacon,  
mayo, toasted wheat bread

**SHORT RIB PANINI 16**  
pepperonata, horseradish cheese, ciabatta

### flatbreads

Gluten-Free Flatbread Available Upon Request +2

**TERIYAKI CHICKEN 14**  
bell peppers, julienned carrots,  
cashews, scallions, pepper-jack  
cheese, teriyaki glaze

**SHORT RIB 14**  
pepperonata, chipotle oil,  
horseradish cheese

**SOUTHWEST SHRIMP 15**  
garlic spread, seasoned shrimp,  
avocado, romaine, cherry tomatoes,  
pickled shallots

**RANCH BLT 14**  
bacon, romaine, cherry  
tomatoes, mozzarella cheese,  
ranch dressing

**MARGHERITA 13**  
fresh mozzarella cheese, basil,  
balsamic glaze

**ROASTED CAULIFLOWER 13**  
tri-colored cauliflower, caramelized  
onions, olives, pepper-jack cheese,  
chili oil

**3-CHEESE 13**  
mozzarella, parmesan, and Boursin  
cheese (garlic & herb), diced tomatoes

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. All gluten-free items are prepared in a non-gluten free environment.