

DINNER

the farmer's daughter

BAR & RESTAURANT

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

sharing boards

CHARCUTERIE & FARMSTEAD CHEESE BOARD 21

chef's selection of farm fresh cheeses and charcuterie, jam, mixed nuts & sourdough bread

LOCAL FARMSTEAD CHEESE BOARD 19

chef's selection of farm fresh cheeses, jam, mixed nuts & sourdough bread

GRILLED CALAMARI 16

great northern beans, banana peppers, pickled shallots, avocado aioli

BAKED BURRATA 16

ricotta filled, chili flakes, fig & apple jam, sourdough bread

ONION RINGS 13

cherry jalapeno ketchup

BLACK BEAN HUMMUS 12

fried pita chips, piccalilli vegetables

WARM PRETZELS 11

truffle oil & sea salt

SLIDERS 16

filet, brie cheese, pickled shallots, brioche buns

CHIPOTLE NACHOS 10

fried nacho chips, chipotle crema sauce, diced tomatoes, shredded pepper-jack cheese, guacamole, sour cream

soups & small plates

COCONUT KABOCHA SQUASH

with spicy cashews
cup 5 / bowl 8

WINGS 17

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

GRILLED OCTOPUS 16

great northern beans, banana peppers, pickled shallots, avocado aioli

CHICKEN TAQUITOS 14

BBQ chicken, onions, cheddar cheese, pear slaw, guajillo crema

SOUP DU JOUR

cup 5 / bowl 8

GERT'S CRAB CAKE 18

sriracha aioli, pear slaw

SEARED TUNA 17

cajun seasoned, pickled ginger salad, wasabi aioli

SHRIMP EGG ROLL 16

cabbage, peppers, sriracha aioli

SPICY CAULIFLOWER BITES 14

buffalo sauce, bleu cheese dressing

flatbreads

Gluten-Free Flatbread Available Upon Request +2

RANCH BLT 14

bacon, romaine, cherry tomatoes, mozzarella cheese, ranch dressing

MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

CONFIT DUCK 14

garlic spread, poached cherries, caramelized onions, arugula, pine nuts

SHORT RIB 14

pepperonata, horseradish cheese, chipotle oil

ROASTED CAULIFLOWER 13

tri-colored cauliflower, caramelized onions, olives, pepper-jack cheese, chili oil

TERIYAKI CHICKEN 14

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

SOUTHWEST SHRIMP 15

seasoned shrimp, garlic spread, avocado, romaine, cherry tomatoes, pickled shallots

3-CHEESE 13

mozzarella, parmesan, and Boursin cheese (garlic & herb), diced tomatoes

from the garden

GRILLED ROMAINE 12

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

CRISPY BRUSSELS 13

fried brussels sprouts, bacon, apple & fig jam, frisée, pound cake croutons, shallot vinaigrette

BABY BEET 13

spiral cut baby beets, frisée, pumpkin seeds, feta cheese, passion fruit dressing

NORMANDY 11

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

WEDGE 12

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

add to any salad

CHICKEN 7

SHRIMP 14

*TUNA 15

CRAB CAKE 18

SALMON 14

*STEAK 12

BUD'S GEM 11

little gem lettuce, cherries, pistachios, cipollini onions, roasted shallot vinaigrette

CHICKPEA & SQUASH 13

arugula, wild mushrooms, pearled barley, pistachios, warm bacon vinaigrette

entrées

OVERNIGHT BRAISED SHORT RIB 37

creamy grits, cipollini onions, piccalilli vegetables, fresh horseradish, demi glace

*CRISPY SKIN SALMON 35

ancient grains, sautéed spinach, bacon lardons, tomatillo salsa

*NEW YORK STRIP 42

14 oz., herb-roasted new potatoes, brussels sprouts, demi glace

BARRAMUNDI 38

pan seared, roasted squash, eggplant baba ganoush, pear slaw, passion fruit dressing

SEARED DAYBOAT SCALLOPS 38

ancient grains, bacon lardons, roasted root vegetables, passionfruit dressing

LAMB SHANK 38

creamy grits, crispy fried leeks, red wine reduction

PORK OSSO BUCCO 30

autumn spice rubbed, creamy grits, crispy fried leeks, demi glace

GERT'S CRAB CAKE 45

8oz., jumbo lump crab cake, ancient grains, spinach, sriracha aioli

*FILET MIGNON 43

8 oz., herb roasted new potatoes, brussels sprouts, red wine reduction

add sides 5

HERB NEW POTATOES

ASPARAGUS

WILD MUSHROOMS

CHIVE MASHED POTATOES

GREEN BEANS

BLACK BEAN PASTA 27

roasted root vegetables, spinach, toasted pine nuts, parmesan cheese, sun-dried tomato pesto

WILD MUSHROOM PAPPARDELLE 27

artisan pasta, wild mushrooms, spinach, cipollini onions, garlic cream sauce

BRICK CHICKEN 29

boneless ½ chicken, guajillo marinated, herb roasted new potatoes, piccalilli vegetables, tomatillo salsa

CONFIT DUCK RAGOUT 32

chorizo, pappardelle pasta, wild mushrooms, fried egg, parmesan cheese, pan jus

*BUTCHER'S CUT

market price

*CATCH OF THE DAY

market price

chef's specials

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.

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