

## LUNCH

# the farmer's daughter

BAR & RESTAURANT

served  
11:30 a.m. - 2 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

#### MEXICAN NACHO BOWL 10

fried nacho chips, roasted tomato & chipotle salsa, shredded pepper-jack cheese, guacamole, sour cream

### from the garden

#### CHICKPEA & SQUASH 13

roasted squash, chickpeas, chestnuts, apple & fig jam, passionfruit dressing

#### BUD'S GEM 11

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

#### CRISPY BRUSSELS 13

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

#### GRILLED ROMAINE 12

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

#### WEDGE 12

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

#### NORMANDY 11

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

#### BABY BEET 13

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

### add to any salad

CHICKEN 7   SHRIMP 14  
\*TUNA 15   CRAB CAKES 18  
\*STEAK 12

### soups & small plates

#### COCONUT KABOCHA SQUASH

with spicy cashews  
cup 5 / bowl 8

#### SOUP DU JOUR

cup 5 / bowl 8

#### SHRIMP EGG ROLL 16

cabbage, peppers, sriracha aioli

#### GRILLED OCTOPUS 16

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

#### WINGS 17

choice of hot or spicy sesame sauce

#### GERT'S CRAB CAKE 18

sriracha aioli, pear slaw

#### SEARED TUNA 17

pickled ginger salad, wasabi aioli

#### CHICKEN TAQUITOS 14

BBQ chicken, onions, cheddar cheese

#### 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

#### CONFIT DUCK 14

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

#### SHORT RIB 14

pepperonata, horseradish cheese, chipotle oil

#### TERIYAKI CHICKEN 14

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

#### ROASTED CAULIFLOWER 13

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

#### 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

#### MARGHERITA 13

fresh mozzarella cheese, basil, balsamic glaze

### sandwiches & such

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



Farm Specialties do not include sides.

#### \*BACON CHEESEBURGER 17

1/2 lb., peppered bacon, smoked cheddar cheese, lettuce, tomato, chipotle remoulade, brioche bun

#### CHICKEN SALAD 15

candied pecans, dried cranberries, lettuce, grilled sourdough

#### GERT'S CRAB CAKE 22

jumbo lump crab cake, lettuce, tomato, remoulade, brioche bun

#### CORNED BEEF RACHEL 15

sliced thin, coleslaw, swiss cheese, thousand island dressing, rye bread

#### BRIE & BACON GRILLED CHEESE 16

brie cheese, peppered bacon, apple & fig jam, sourdough bread

#### SHORT RIB PANINI 16

pepperonata, horseradish cheese, ciabatta bread

#### SALMON BLT 17

blackened salmon, lettuce, tomato, peppered bacon, avocado, dill sour cream, croissant roll

#### TURKEY CLUB 16

roasted turkey, lettuce, tomato, peppered bacon, mayo, toasted wheat bread

#### TORTILLA - FRIED TROUT 16

napa cabbage slaw, avocado aioli, pickled shallots, long roll

#### BLACKENED CHICKEN 15

napa cabbage slaw, peppadew peppers, peppered bacon, ciabatta bread

#### MUSHROOM MELT 15

grilled portobello mushrooms, spinach, smoked cheddar, avocado aioli, ciabatta bread



### farm specialties

#### TACOS OF THE DAY 17

chef's daily selection, choice of house-made corn tortillas or bibb lettuce

#### OMELETTE OF THE DAY 15

chef's daily selection, fresh fruit

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.