

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

CHIPOTLE NACHOS 10

fried nacho chips, chipotle crema sauce, diced tomatoes, 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

CRAB CAKE 18

SHRIMP 14

SALMON 14

*TUNA 15

*STEAK 12

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

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

BRIE & BACON GRILLED CHEESE 16

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

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

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, flour tortilla wrap

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.