

# 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

**MEXICAN NACHO BOWL 10**  
fried nacho chips, roasted tomato & chipotle salsa, shredded pepper-jack cheese, guacamole, sour cream

## 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

**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

**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

### add to any salad

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

## 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

**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.