

# DINNER

## the farmer's daughter BAR & RESTAURANT

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

### sharing boards

#### MEATS & CHEESES

We proudly support local farms.

#### CHARCUTERIE & FARMSTEAD CHEESE BOARD 25

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

#### LOCAL FARMSTEAD CHEESE BOARD 24

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

#### WARM WALNUT GOAT CHEESE 23

honey, house-made crackers

### soups & small plates

#### SOUP DU JOUR 8

#### SMOKED HAM & BEAN 8

CHICKEN WINGS (12) 20  
choice of mild, hot, sesame, or spicy sesame sauce

#### GARLIC HUMMUS 16

paprika, olive oil, yucca chips

SHORT RIB EGG ROLLS (2) 15  
arugula, black pepper ketchup

#### BLACKENED AHI TUNA 17

pickled ginger, wasabi, grilled lemon, soy sauce

#### WARM PRETZELS 16

truffle oil & sea salt

#### CHAR-BROILED OCTOPUS 22

sun-dried tomato & roasted red pepper coulis, pickled onions, chickpea salad

#### ONION RINGS 16

cherry jalapeno ketchup

#### REUBEN EGG ROLLS 17

house-made corned beef, sauerkraut, Swiss cheese, 1000 island dressing

#### CRISPY PULLED PORK TOAST 14

pulled pork, arugula, shaved gouda cheese, balsamic glaze, sourdough toast

### flatbreads

GLUTEN-FREE FLATBREAD AVAILABLE +2

#### CAJUN SHRIMP 16

bell peppers, arugula, garlic herb cheese, red pepper chimichurri

#### PORK & SPICY PINEAPPLE 15

pulled pork, pickled spicy pineapple, red onions, candied pecans, cheddar cheese, balsamic glaze

#### WHITE PIZZA 15

confit garlic, spinach, tomatoes, fresh basil, mozzarella cheese

#### MARGHERITA 14

marinara, fresh mozzarella cheese, basil, balsamic glaze

#### SHORT RIB 16

braised short rib, pepperonata, horseradish Havarti cheese, demi-glace

#### TERIYAKI CHICKEN 15

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

### from the garden

#### BUD'S GEM 13

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

#### GRILLED ROMAINE 14

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

#### SQUASH SALAD 14

roasted Kabocha squash, Cipollini onions, golden raisins, spicy pepitas, arugula, feta cheese, hot honey, balsamic glaze

#### ADD TO ANY SALAD

6 oz. CHICKEN 8

6 oz. \*STEAK 14

6 oz. JUMBO LUMP  
CRAB CAKE 18

6 oz. MARINATED  
GRILLED TOFU 8

(3) JUMBO SHRIMP 16

4 oz. SALMON 14

#### WEDGE 13

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

#### NORMANDY 13

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

#### CRISPY BRUSSELS SPROUTS 15

apples, bacon, bleu cheese crumbles, golden raisins, frisee, shallot vinaigrette, balsamic glaze

### entrées

#### mon-thurs specials

#### MARKET PRICE

\*BUTCHER'S CUT

\*CATCH OF THE DAY

#### fri - sun specials

#### TOMAHAWK RIBEYE

24.oz bone-in ribeye, panko crusted white cheddar mac and cheese, garlic butter, demi-glace

#### FRIED SPICY WHOLE RED SNAPPER

fried plantains, sauerkraut, pickled onions

#### FILET MIGNON 52

8 oz., Okinawa purple sweet potatoes, Swiss chard, red wine reduction

#### PUMPKIN GNOCCHI 30

kale, parmesan Reggiano, pine nuts, orange bechamel sauce

#### PORK OSSO BUCCO 36

squash hash, andouille sausage, onion straws, demi-glace

#### BRAISED & PULLED LAMB 48

Okinawa purple sweet potatoes, pomegranate and rutabaga puree, basil oil, lamb au jus

ADD 5 SIDES 5  
WILD MUSHROOMS  
MASHED POTATOES  
ASPARAGUS  
CREAMY POLENTA  
GREEN BEANS

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

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



## THE FARM TIMES

Scan for a History Lesson and Farm Facts.  
Welcome to #OneHistoricExperience