

# FARMER DINNER

## SHAREABLES

- \*BLUE CRAB & AVOCADO TACOS \$18  
BLUE CRAB SALAD, WONTON, PICKLED ONION
- ARTISANAL CHEESE & CHARCUTERIE BOARD \$18  
SELECTION OF SEASONAL CURED MEATS, ARTISAN CHEESES WITH ACCOUTREMENTS
- IRISH NACHOS \$14  
KETTLE CHIPS, CANDIED BACON, BLUE CHEESE FONDUE, SCALLIONS, TOMATOES
- \*ROSEMARY LAMB CHOPS \$16 GF  
BUTTERNUT SQUASH PURÉE, CRISPY CHICKPEAS, BALSAMIC
- CRISPY BRUSSEL SPROUTS \$12 v  
KUNG PAO, PUFFED RICE, CRUSHED PEANUTS, PICKLED DAIKON
- DUCK SPRING ROLLS \$13  
CUCUMBER SALAD, SWEET CHILI DIPPING SAUCE

## SOUP & SALADS

- ROASTED CHICKEN GREEN CHILI \$10  
CRISPY TORTILLA, SCALLIONS, AGED CHEDDAR
- \*BLACK & BLUE \$18  
GRILLED STEAK, ROMAINE, EGG, FRAZZLED ONION,  
CHERRY TOMATOES, CELERY, MAYTAG DRESSING
- BABY ICEBERG WEDGE \$12  
CANDIED BACON, POINT REYES BLUE, ASIAN PEAR, OVEN-ROASTED TOMATOES,  
SPICED WALNUTS, GREEN GODDESS DRESSING
- ORGANIC LITTLE GEM CAESAR \$12  
ANCHOVY, TOMATO, PARMESAN,  
EGG, BRIOCHE CROUTON
- SOUTHWEST COBB \$18 GF  
BLACKENED CHICKEN, TOMATO, AVOCADO, CORN,  
BLACK BEAN, BACON, PEPPER JACK, CILANTRO LIME RANCH

## ENTRÉES

- \*GRILLED RED SNAPPER \$32 <sup>#</sup>  
LEMONGRASS COCONUT CURRY, BOK CHOY, CARROT, SNAP PEAS, RICE NOODLES
- \*SKUNA BAY SALMON \$30 <sup>#</sup>  
FARRO RISOTTO, BABY ROOT VEGETABLES, LEMON BEURRE BLANC
- \*C.A.B. FLAT IRON STEAK \$32 GF <sup>#</sup>  
WILD MUSHROOM BREAD PUDDING, GARLIC PARMESAN CREAMED SPINACH, CABERNET VEAL REDUCTION
- \*SAKURA FARMS PORK CHOP \$28 GF  
PARSNIP PURÉE, CRISPY BRUSSELS, BRAISED CABBAGE, PICKLED APPLES
- BRAISED BEEF SHORT RIB \$32 GF <sup>#</sup>  
CAMELIZED BABY HEIRLOOM CARROTS, GOAT CHEESE POLENTA, MADEIRA GLACÉ
- RED BIRD FARMS CHICKEN ROULADE \$26 GF <sup>#</sup>  
WILD RICE, MUSHROOM DUXELLE, ALMONDS, SPINACH, DIJON CRÈME
- \*FIRE BURGER \$18  
BACON, AGED CHEDDAR, LETTUCE, TOMATO, HOUSE PICKLE, SPICY MAYO, BRIOCHE BUN  
FOR A VEGGIE OPTION, MAKE IT AN IMPOSSIBLE BURGER
- \*ROSEN FARM LAMB PAPPARDELLE \$24 <sup>#</sup>  
WILD MUSHROOMS, CURRANTS, MIREPOIX, MANCHEGO, NATURAL JUS
- WILD MUSHROOM RISOTTO \$22 v  
TOASTED FARRO, FORAGED MUSHROOMS, PARMESAN, ASPARAGUS, PEAS  
ADD GRILLED SHRIMP \$8

ENTRÉE SPLIT PLATE CHARGE \$4

## SIDES

- LUIGI FRIES \$8 v  
OREGANO, GARLIC, PARMESAN, SUN-DRIED TOMATO AIOLI
- GOAT CHEESE POLENTA \$8 v  
AGED CHEDDAR, PANKO
- FARRO RISOTTO \$12 v  
PARMESAN, FINE HERBS
- SWEET POTATO FRIES \$8 v  
MAPLE AIOLI



### FARMS & CURATORS

OUR KITCHEN STRIVES TO SOURCE FROM LOCAL, AND SUSTAINABLE FARMS WHENEVER POSSIBLE.

V: VEGETARIAN GF: GLUTENFREE

20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE