



STARTERS

FARMER'S FRIES {v | gf}
hand-cut wedge fries, house-made aioli, fine herbs | 6

LOBSTER LOADED FARMER'S FRIES {gf}
hand-cut wedge fries, lobster, bacon, chive, cheesy lobster sauce, truffle snow | 18

BREAD BASKET {v}
house-made daily bread, butter & jam | 7

SOFT PRETZELS {v}
three warm house-made pretzels, house-made ale cheese "whiz" | 9 / add fourth pretzel +2

SOUP
creamy tomato dill {v | gf}
or soup of the day
served with house-made naturally leavened bread {gf+1}
cup 4 / bowl 6

BAKED ALMOND BRIE {v}
almond-crust danish brie, rhubarb cherry compote, toasted house-made naturally leavened country bread | 16

CRABBY AVOCADO TOAST
crab cake, country bacon, poached egg, tomatoes, avocado spread, on our house-made naturally leavened toasted bread | 17

WARM MUSHROOM TOAST
avocado, wild mushrooms, arugula, tomato vinaigrette, poached egg on our house-made naturally leavened toasted bread | 14

LOBSTER CAKE {gf}
cold-water atlantic lobster, celery root remoulade, beer mustard coulis, citrus radish | 15

SALADS

Add pulled chicken +4
Add steak +10
Add scallops +12

POACHED PEAR {v | gf}
spinach, bartlett pear, broccoli rabe, pickled fennel, gorgonzola, white balsamic | 12.5

BRUSSELS CÆSAR* {v | gf}
shaved brussels sprouts, caper vinaigrette, pecorino, egg yolk, 1000 croutons | 12.5

FARMHOUSE SALAD* {gf}
hot roasted wild mushrooms, candied bacon, cashews, ricotta, poached egg, baby greens, tarragon white balsamic vinaigrette | 13

CLASSICS

CHICKEN POT PIE
roasted chicken, creamy velouté, root vegetables, peas, butter pie crust | 17

BAKED MACARONI & CHEESE {v}
house-made cheese sauce, cavatappi, house-made bread crumbs | 14
add bacon +3
add wild mushrooms +4
add pulled chicken +4
add steak +10
add lobster +12

SANDWICHES

served with farmer's fries
sub field greens salad +2
sub house-made gluten-free bread +2.5
sub soup +3

FARMHOUSE B.E.L.T {gf+2.5}
country bacon, sunny-side up eggs, wilted tuscan kale, farm tomatoes, warm tomato vinaigrette, herbed aioli, served open-face on our house-made naturally leavened toasted bread | 14

FARMER MAC'S BURGER {gf+2.5}
local ground beef, cheddar, red onion, lettuce, burger sauce, grandma's pickles, on a house-made milk & honey bun | 15
add bacon, wild mushrooms, fried egg +2 per

GOBBLER BURGER {gf+2.5}
local ground turkey, kale, muenster cheese, ranch crème fresh, grandma's pickles, on a house-made milk & honey bun | 14
add bacon, wild mushrooms, fried egg +2 per

PIZZAS

PEAR & PROSCIUTTO PIZZA
poached bartlett pear, prosciutto, gorgonzola fondue, lemon arugula | 17

FIG & MUSHROOM PIZZA
black mission figs, wild mushrooms, cider braised pork, whipped truffle goat cheese, fine herbs | 17

CLASSIC PIZZA {v}
basil pesto, crushed tomato, pecorino, fresh mozzarella | 14

WE MAKE EVERYTHING FROM SCRATCH USING AS MANY LOCAL INGREDIENTS AS POSSIBLE.
HERE ARE SOME OF THE LOCAL FARMS & PURVEYORS WE USE:

peterson craftsman meats
gentleman forager
bare honey

morley's maple syrup
st. croix valley produce
weed's greens

honey & mackie's
bob the farmer

{v} = can be made vegetarian upon request / {gf} = can be made gluten free upon request

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our food is prepared in a common kitchen with risk of gluten exposure and nut cross-contamination. Individuals with gluten sensitivity and nut allergies should exercise discretion.