



## 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

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\*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.