DINNER

STARTERS
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" \(2\)
add fourth pretzel \(2\)

SOUP  
creamy tomato dill \([v] \& \[gf]\) or soup of the day  
served with house-made naturally leavened bread \([gf] \times 1\)  
cup \(4\) / bowl \(6\)

WARM MUSHROOM TOAST  
avocado, wild mushrooms, arugula, tomato  
vinaigrette, poached egg \(14\)

LOBSTER CAKE \([gf]\)  
cold-water atlantic lobster, celery root remoulade,  
beer mustard curls, citrus radish \(15\)

BAKED ALMOND BRIE \([v]\)  
almond-crusted danish brie, rhubarb cherry compote,  
toasted house-made almond crusted danish brie 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 \(17\)

SALADS
POACHED PEAR \([v] \& [gf]\)  
spinach, bartlett pear, broccoli rabe, pickled fennel,  
gorgonzola, white balsamic \(12.5\)
add pulled chicken \(4\) / add steak \(10\) / add scallops \(12\)

BRUSSELS CAESAR* \([v] \& [gf]\)  
shaved brussels sprouts, caper vinaigrette,  
pecorino, egg yolks, 1000 croutons \(12.5\)
add pulled chicken \(4\) / add steak \(10\) / add scallops \(12\)

FARMHOUSE SALAD* \([gf]\)  
hot roasted wild mushrooms, candied bacon,  
cashews, ricotta, poached egg, baby greens,  
tarragon white balsamic vinaigrette \(13\)
add pulled chicken \(4\) / add steak \(10\) / add scallops \(12\)

MAIN FARE
GLAZED CHICKEN \([gf]\)  
1-2 roasted chicken, sherry glaze, rosemary fingerlings,  
braised greens \(24\)

CIDER BRAISED PORK \([gf]\)  
34 ounce local pork shank, brocolli rabe, squash puree,  
cider au jus \(29\)

SCALLOPS \([gf]\)  
roasted cauliflower, spring pea puree, rhubarb  
gastrique, fried squash \(25\)

FARC TROUT BEURRE MAITRE \([gf]\)  
local trout, herbed butter, cherry tomato & cranberry  
bean succotash, tarragon coulis \(24\)

CHICKEN POT PIE  
roasted chicken, creamy velouté, root vegetables,  
peas, butter pie crust \(17\)

BAKED MACARONI & CHEESE \([v]\)  
cheese sauce, cavatappi, house-made bread crumbs \(14\)
add bacon \(3\) / add wild mushrooms \(4\)
add pulled chicken \(4\) / add steak \(10\) / add lobster \(12\)

FARMER MAC'S BURGER \([gf] \times 2.5\)  
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  
sub field greens salad \(2\) / sub soup \(3\)

GOBBLER BURGER \([gf] \times 2.5\)  
local ground turkey, kale, muenster cheese, ranch  
creme fresh, grandma’s pickles, on a house-made  
milk & honey bun \(14\)
add bacon, wild mushrooms, fried egg \(2\) per  
sub field greens salad \(2\) / sub soup \(3\)

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 pecorino, fine herbs \(17\)

CLASSIC PIZZA \([v]\)  
basil pesto, crushed tomato, fresh mozzarella \(14\)

FARMER’S 3 COURSE STEAK DINNER \(32\)
Our chef has hand selected a cow from Peterson Farm to butcher in-house,  
to provide the best cuts for our guests.  
creamy tomato soup or brussels caesar salad  
chef’s selected steak & accompaniments  
choice of cupcake (make it a boozy \(+3\))

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