



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" | 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

WARM MUSHROOM TOAST

avocado, wild mushrooms, arugula, tomato vinaigrette, poached egg | 14

LOBSTER CAKE {gf}

cold-water atlantic lobster, celery root remoulade, beer mustard coulis, citrus radish | 15

BAKED ALMOND BRIE {v}

almond-crust 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 yolk, 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, broccoli rabe, squash puree, cider au jus | 29

SCALLOPS {gf}

roasted cauliflower, spring pea puree, rhubarb gastrique, fried squash | 25

FARCI 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 +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 +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 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}

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.