

# BRUNCH

served all day

## BUTTERMILK PANCAKES V 11

Three buttermilk & cornmeal pancakes with butter & locally-harvested maple syrup.

## FARMER'S BREAKFAST GFR 13

Two eggs your way, sausage patty, grilled toast, & breakfast potatoes.

## HARVEST VEGGIE HASH V GF 11

Seasonal vegetables, chimichurri sauce, breakfast potatoes, & a fried egg.

## CORNED BEEF HASH GFR 13

Braised corned beef brisket, fried egg, house-made sauerkraut, seasonal vegetables, Russian dressing, & caraway rye crumble served with breakfast potatoes.

## QUICHE V 12

Quiche with seasonal ingredients served with a side salad. Add a cup of soup for \$2.

# SOUP/SALAD

served with fresh bread

## SOUP OF THE DAY 5/7

Rotates daily. Please ask your server.

## HOUSE SALAD V GFR 6/10

A very local salad that follows the produce of local farmers.

## SOUP AND SALAD VR 10

A cup of your choice of soup served with a side salad.

## WILD RICE SALAD V GF 12

Marinated seasonal vegetables with wild rice & greens with maple mustard vinaigrette.

## BUTTERMILK CHICKEN SALAD VR GFR 12

Fresh corn, cherry tomatoes and greens served with braised chicken in a creamy buttermilk blue cheese dressing.

## CAESAR SALAD GFR 12

Seasonal greens, vegetables, bread crumbs, & Dante cheese with Caesar dressing.

### MENU KEY:

Please inform your server if you have any allergies.

V: vegetarian

VR: vegetarian upon request

GF: gluten-free friendly

GFR: gluten-free friendly upon request

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# STARTERS/SIDES

## SNACK BOARD 15

An array of little nibbles including cheese, meat, & house-made pickles, served with bread. Good for sharing with 2-3 people!

## FRESH TOMATO TRIO VR GF 6

with buttermilk dressing & basil oil.

## GRILLED CORN IN THE HUSK VR GF 6

Two ears of local corn with herbed butter.

## HAND-CUT FRENCH FRIES VR GF 6/10

# SANDWICHES

choose a side salad or french fries  
substitute a cup of soup \$2

## CHEESEBURGER GFR 13

Grass-fed beef, cheddar cheese, & Farm Table sauce on a house-baked bun.

## VEGGIE BURGER V 13

House-made vegetable burger, featuring beets & grains with greens, pickled vegetables, & romesco sauce on a house-baked bun.

## REUBEN GFR 15

Corned beef brisket, sauerkraut, Russian dressing, & cheddar cheese on our house-baked, rye bread.

# ENTREES

## BUTCHER'S STEAK GF MARKET PRICE

Chef's choice of a grass-fed beef cut served with seasonal veggies & root vegetable mash.

## PORK CHOP GF 18

Pork chop served with seasonal veggies & root vegetable mash.

## HOUSE-MADE FETTUCCINI VR 19

Savory duck egg pasta in a charred tomato sauce with pancetta.

## BAKED EGGPLANT AND SUMMER SQUASH V GFR 15

Roasted eggplant, local mushrooms, & summer squash topped with cherry tomatoes, fresh ricotta, & herbs served with toast.



## WE'RE SEASONAL!

### FEATURED PRODUCE MAY INCLUDE:

POTATO

TOMATO

RASPBERRIES

CORN

EGGPLANT

TURNIPS

GREEN BEANS

SQUASH

PEPPERS

KALE

BROCCOLI

CABBAGE