

Fall menu

Our menu changes with each season.
Over 80% of the produce & proteins served here
are sourced from within 40 miles, from farms
using organic & sustainable methods.

STARTERS

BRAT BITE PLATE 8
A German inspired plate with lamb & pork brat bites, mustard, kraut, & beer cheese. Served with house pretzel crackers.

LOCAL BOUNTY BOARD 17
A fine spread of meat, cheese, pickles, pâté, & marmalade all from within sixty miles of Farm Table! Served with house-made crackers & bread. Great to share with a group!

SOUTHWEST BEAN DIP 7
A warm dip with a mix of salsa, sour cream, refried beans, and cheese. Served with house crackers.

FLATBREAD 12
Naan bread, grilled & topped with rotating local ingredients.

BEET DEVEILED EGGS AND PICKLE PLATE 6
Five luscious egg halves filled with bacon fat, whipped yolks, crispy shallots, & herbs.

HANDCUT FRIES 5
ADD awesome sauce .75

SOUP AND SALAD

Served with house-baked bread upon request.

BEEF AND BEAN CHILI (cup or bowl) 6|9
Squash, peppers, pinto & black beans, & beef, topped with cilantro sour cream.

PARSNIP AND CARROT (cup or bowl) 5|7
Creamy roasted parsnip & carrot soup with thyme & onions, topped with fried sage.

ADD SIDE SALAD 4

WILD RICE PILAF SALAD AND WINTER SQUASH 13
A hearty winter salad with toasted hazelnuts, herbs, shiitake mushrooms, dried tart cherries, & herbs tossed in house vinaigrette.

BEETS AND ONION BLOOD ORANGE SALAD 8
Roasted & cubed beets with thinly sliced onions tossed in a tangy blood orange & yogurt dressing with nut crunch & herbs.

ROASTED ROOT VEGETABLE AND BEAN SALAD 12
Local storage veggies with creamy cooked beans, crispy roasted chickpeas, pickled onions, & feta tossed in a tangy herb dressing.

ADD BRAISED CHICKEN 4

Vegetarian & gluten-free menus
available upon request!

BURGERS

*Served with your choice of hand cut fries or seasonal side salad.
Substitute a cup of soup for \$2 or chili for \$3.*

CHEESEBURGER 13
Grass-fed beef & cheddar cheese on a house-baked bun. **ADD** awesome sauce for 75¢.

STRAWBERRY BBQ CHEDDAR 14
Grass-fed beef, melted cheddar, flat-top-fried onions, & house-made strawberry bbq sauce.

MUSHROOM SWISS 15
Grass-fed beef with sautéed shiitakes, grown in nearby Clayton, with melted swiss & house-made caramelized onion balsamic jam.

SANDWICHES PLUS

*Served with your choice of hand cut fries or seasonal side salad.
Substitute a cup of soup for \$2 or chili for \$3.*

EGGPLANT PARMESEAN BAKE 13
Breaded creamy eggplant topped with a rich tomato sauce, melted provolone, & shredded romano cheese.

REUBEN 15
Corned beef brisket, sauerkraut, Russian dressing, & swiss cheese on our house-baked bread.

PHILLY GOAT SANDWICH 14
Smoked pulled goat with sautéed onions & peppers, topped with melty cheese, served on a house roll.

QUICHE 12
Rotating seasonal fillings, served with a seasonal side salad.

FRIDAY FISH FRY 13.5
Hand-battered white fish from Lake Superior on a house-made bun, with dill tartar sauce, thinly sliced cabbage, & pickles.

MAIN DISHES

Served after 3 PM

BEET AND PUMPKIN GNOCCHI 17
Hand-rolled dumplings in a goat cheese cream sauce with garlic, greens, & pecorino romano.

WILD MUSHROOM RAGU 21
Shiitake & hen of the woods mushrooms in a rich, herby, tomato and balsamic sauce, served over grilled polenta.

BUTCHER'S STEAK MARKET PRICE
Grilled local cut topped with compound butter, demi-glace, & flaky salt. Served over seasonal mash with roasted vegetables.

AWESOME SAUCE AND SIDES

All sauces are vegetarian and gluten-free.

HOUSE MAYO .75
BANG! SAUCE .75
RUSSIAN DRESSING .75
SPICY MAYO .75
STRAWBERRY BBQ .75
GREEN RANCH .75

SIDE OF BREAD 2
SIDE SALAD 4



FALL + WINTER HOURS

Wednesday + Thursday 11 AM – 8 PM
Friday 11 AM – 9 PM
Saturday 9 AM – 9 PM
Sunday 8 AM – 2 PM