

VEGETARIAN

STARTERS

LOCAL BOUNTY BOARD

A beautiful offering of local cheese, house-made jams, & preserved pickles. Served with house-made butter crackers & bread. Select:

- »One cheese with jam & pickles 10
- »Two cheeses with jam & pickles 13

SOUTHWEST BEAN DIP 7

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

FLATBREAD 8

Naan bread, grilled & topped with rotating local ingredients.

HAND CUT FRIES 5

Add awesome sauce for 75¢.

BAKES

EGGPLANT PARMESAN BAKE 13

Breaded creamy eggplant topped with a rich tomato sauce, melted cheese, & shredded romano.

QUICHE 12

Rotating seasonal fillings, served with a seasonal side salad.

AWESOME SAUCE

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

SOUP AND SALAD

Served with house-baked bread upon request.

WINTER VEGGIE CHILI (cup or bowl) 5|7

Pinto beans, onions, roasted red peppers, squash, tomatoes & herbs, served with cilantro sour cream.

SOUP OR CHILI & SALAD 9|11

ADD SIDE OF BREAD 2

WILD RICE PILAF SALAD AND WINTER SQUASH *vegan* 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 *vegan request* 12

Local storage veggies with creamy cooked beans, crispy toasted chickpeas, pickled onions, & feta tossed in a tangy herb dressing.

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 *vegan request* 21

Shiitake & hen of the woods mushrooms in a rich, herby, tomato and balsamic sauce, served over grilled polenta with shaved pecorino romano.

GLUTEN-FREE

STARTERS

BRAT BITE PLATE 10

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

LOCAL BOUNTY BOARD

A beautiful offering of local cheese, house-made jams, & preserved pickles. Served with house-made butter crackers & bread. Select:

- »One cheese with jam & pickles 10
- »Two cheeses with jam & pickles 13
- »Two cheeses, summer sausage, jam, & pickles 16

FLATBREAD 8

Naan bread, grilled & topped with rotating local ingredients.

SOUTHWEST BEAN DIP 9

A warm dip with a mix of salsa, sour cream, refried beans, & cheese.

BEET DEVEILED EGGS AND PICKLES 6

Five luscious egg halves filled with bacon fat, whipped yolks, crispy shallots, & herbs.

HAND CUT FRIES 5

Add awesome sauce for 75¢.

SANDWICHES

Served on a GF bun and your choice of hand cut fries or seasonal side salad. Substitute a cup of soup for \$2 or chili for \$3.

REUBEN 17

Corned beef brisket, sauerkraut, Russian dressing, & swiss cheese.

PHILLY GOAT SANDWICH 16

Smoked pulled goat with sautéed onions & peppers, topped with melty cheese.

CHEESEBURGER 15

Grass-fed beef & cheddar. Add awesome sauce for 75¢.

STRAWBERRY BBQ CHEDDAR 16

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

MUSHROOM SWISS 17

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

SOUP AND SALAD

Served with house-baked bread upon request.

WINTER VEGGIE CHILI (cup or bowl) 5|7

Pinto beans, onions, roasted red peppers, squash, tomatoes, & herbs, served with cilantro sour cream.

FRENCH ONION (cup or bowl) 5|7

House-made beef broth with onions & herbs. Served in a crock with melted cheese.

SOUP OR CHILI & SALAD 9|11

ADD SIDE OF BREAD 2

WILD RICE PILAF SALAD AND WINTER SQUASH *vegan* 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 toasted chickpeas, pickled onions, & feta tossed in a tangy herb dressing.

ADD BRAISED CHICKEN 4

MAIN DISHES

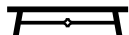
Served after 3 PM

BUTCHER'S STEAK MARKET PRICE

Grilled local cut topped with compound butter & demi-glace. Served over mashed potatoes with roasted vegetables.

WILD MUSHROOM RAGU *vegan request* 21

Shiitake & hen of the woods mushrooms in a rich, herby, tomato and balsamic sauce, served over grilled polenta with shaved pecorino romano.



FARM TABLE

FOUNDATION

A 20% gratuity will be added to the bill of parties of 8 or more.

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