

# VEGETARIAN

## STARTERS

**LOCAL BOUNTY BOARD** 17  
A fine spread of 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.

**HANDCUT FRIES** 5  
**ADD awesome sauce** .75

## BAKES

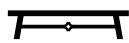
**EGGPLANT PARMESEAN BAKE** 13  
Breaded creamy eggplant topped with a rich tomato sauce, melted provolone, & shredded romano cheese.

**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



# FARM TABLE

FOUNDATION

## SOUP AND SALAD

*Served with house-baked bread upon request.*

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

**ADD SIDE SALAD** 4

**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.

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

# 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** 19  
A fine spread of meat, cheese, pickles, pâté, & marmalade all from within sixty miles of Farm Table!

**SOUTHWEST BEAN DIP** 9  
A warm dip with a mix of salsa, sour cream, refried beans, and cheese.

**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

## 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 on GF bread.

**PHILLY GOAT SANDWICH** 16  
Smoked pulled goat with sautéed onions & peppers, topped with melty cheese, served on GF bread

**CHEESEBURGER** 15  
Grass-fed beef & cheddar cheese on a house-baked bun. *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.

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

## SOUP AND SALAD

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

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

**ADD SIDE SALAD** 4

**ADD SIDE OF GF 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, & flaky salt. Served over seasonal mash 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.