

M E N U

BEGINNINGS

- Farmers Soup □ 13.
butternut squash soup
- Cheese & Charcuterie ◆ 28.
local cheeses and artisanal meats
- Duck Duck Poutine 15.
fries, duck gravy, duck prosciutto,
cheese curds
- Beet & Lemon Hummus 14.
pistachio, goat cheese, lavash
- Korean Style Wings 16.
soy sauce, gochujang, kimchi
- Mussels 20.
front porch white wine, fennel,
saffron butter

FIELD

- Harvest Salad ◆ 14.
frisée, raddichio, roasted sweet potato,
pepitas, goat cheese, orange dressing
- Farmhouse Cobb 18.
mixed local greens, avocado, soft egg,
Havarti dill cheese,
grain mustard dressing
- Grilled Romaine 14.
Caesar dressing, croutons, pecorino,
everything bagel, anchovies
- Add Shrimp \$8, Steak \$14, Chicken \$6

SIDES

- Wild Mushrooms 12.
white miso
- Smoked Potatoes □ 6.
goat cheese, hazelnuts, tarragon
- Pumpkin Risotto □ 8.
bacon, pecorino
- Grilled Seasonal Vegetables □ 6.
lemon dressing

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

SANDWICHES

- Served with crinkle-cut fries
- Pastrami & Rye 19.
wagyu pastrami, cabbage, thousand
island, Swiss, pickles
- Hot Brown 20.
house roasted turkey, mornay sauce,
bacon, Texas toast
- Farmhouse Burger* 21.
aged beef brisket, Irish cheddar,
pickles, farmhouse sauce, Benton's
bacon jam, brioche bun

MAIN

- Scallops Risotto* 32.
U-10 scallops, risotto, brown butter,
mushrooms
- Schnitzel 24.
pickled cabbage, pork rind dust,
German potato salad
- Barn Door Short Rib 30.
braised short rib, crispy
Brussel sprout leaves,
olive oil mashed potatoes
- Roasted Chicken □ 25.
acorn squash
- Baked Cod Fish 26.
cornflake crust, lemon tarragon
cream, parsnip puree

LOCALLY SOURCED VENDORS:

- One Acre Farm
◆ BellaVita Farm
⚙ Deer Valley Farms
◆ Brown Cow Creamery