

MENU

STARTERS

Cheese & Charcuterie 28
artisanal local, domestic &
imported meats, cheeses &
accompaniments

Chesapeake Crab Dip 25
jumbo lump crab, old bay, pita

Arancini 16
risotto, parmesan, marinara

Crispy Chicken Wings 16
buffalo, bbq, old bay, or honey
habanero

Burrata Toast 15
sourdough, burrata, cherry tomato,
pickled red onion, balsamic

Butternut Squash Soup 12
crème fraîche, toasted pepita seed

Farmer's Market Salad 12
field greens, asian pear, goat
cheese, toasted pecans, honey
sherry vinaigrette
add chicken \$8, steak \$16, salmon \$16

Caesar Salad 10
romaine, parmesan, croutons,
caesar dressing
add chicken \$8, steak \$16, salmon \$16

MAINS

Hanger Steak* 48
broccolini, pommes purée, sauce diane

Salmon 36
pan seared skin-on salmon, butternut
squash purée, maple glazed brussel
sprouts

Shrimp & Grits 36
jimmy red grits, gulf shrimp, tomato
gravy, bacon lardon, trinity

Eggplant Arrabbiata 24
bucatini, garlic, basil

Farmhouse Burger* 24
aged beef brisket, brown cow creamery
cheddar, pickles, farmhouse sauce,
bacon jam, fries

Hot Chicken Sandwich 22
nashville spiced oil, buttermilk ranch,
lettuce pickles, fries

OUR LOCAL PARTNERS

Deere Valley Farms	Trippy Goat Distillery
Brown Cow Creamery	Fallen Oak Distillery
Moo Cow Creamery	Lone Oak Brewery
Bluffing Goat Farm	Silver Branch Brewery
Bella Vita Farm	Waredaca Brewery
Lewis Orchards	

If you have a food allergy, please notify us.

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