

MENU

STARTERS

Cheese & Charcuterie artisanal local, domestic & imported meats, cheeses & accompaniments	28
Chesapeake Crab Dip jumbo lump crab, old bay, pita	25
Arancini risotto, parmesan, marinara	16
Crispy Chicken Wings buffalo, bbq, old bay, or honey habanero	16
Burrata Tartine sourdough, burrata, cherry tomato, pickled red onion, balsamic	15
Butternut Squash Soup crème fraîche, toasted pepita seed	12
Farmer's Market Salad field greens, asian pear, goat cheese, toasted pecans, honey sherry vinaigrette <i>add chicken \$8, steak \$16, salmon \$16</i>	12
Devilled Farm Eggs east oaks farm eggs, smoked trout, pickled jalapeño, bbq spice	13
Caesar Salad romaine, parmesan, croutons, caesar dressing <i>add chicken \$8, steak \$16, salmon \$16</i>	10

MAINS

Hanger Steak* broccolini, pommes purée, sauce diane	48
Salmon pan seared skin-on salmon, butternut squash purée, maple glazed brussel sprouts	36
Shrimp & Grits jimmy red grits, gulf shrimp, tomato gravy, bacon lardon, trinity	36
Eggplant Arrabbiata bucatini, garlic, basil	24
Farmhouse Burger* aged beef brisket, brown cow creamy cheddar, pickles, farmhouse sauce, bacon jam, fries	24
Hot Chicken Sandwich nashville spiced oil, buttermilk ranch, lettuce pickles, fries	22

OUR LOCAL PARTNERS

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

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.