

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 Tartine 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

Devilled Farm Eggs 13
east oaks farm eggs, smoked trout,
pickled jalapeño, bbq spice

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

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.