

# THE FARMERS' CABINET

EST. 2011

## SOUP

Shredded Bone Marrow 7  
saffron cauliflower, black trumpet fritters,  
caramelized cippolinis.

Roasted Tomato 7  
preserved egg yolk, rancho gourdo heirloom  
beans, cheddar cracklin, tarragon marcona  
remesco.

## SALAD

Frisée 7  
pickled quail eggs, lardons, sherry brown butter  
vinaigrette, melted leeks.

Pea Tendrals 8  
salted ricotta, crispy shallots,  
preserved lemon vinaigrette

Rustic Caesar Salad 7  
garlic parmesan vinaigrette, torn croutons, baby  
romaine

## STARTER

Chicken-Fried Lamb's Kidney 9  
sweet potato biscuit, pomegranate molasses,  
braised greens

Crispy Sweet Breads & Tuna Crudo 12  
caper aioli, radish sprouts, pickled haruika  
turnips.

Duck Egg in a Jar 7  
crème fraîche, soarel

Bavarian Pretzel 5  
lignon berry mustard

Salt Potatoes 5  
brown butter emulsion

Oysters Casino 12  
roasted yellow peppers, absinthe, pancetta,  
herbed Panko

Bourbon Braised Escargot 12  
tasso ham, caramelized onions

## FOR SHARING

Artisan Cheese Fondue 12  
Gouda, triple cream Brie, grana padonna

Root Chips 5  
(tarro, lotus, beet) black garlic, crème fraîche dip

Wart Glazed Duroc Spare Ribs 14  
celery root slaw

Cast Iron Heirloom Tomato Tart 9  
butter milk crème

## SANDWICH

Rauchbier Smoked Pork Belly BBQ 13  
date mustard sauce, napa radish slaw

House Ground Brisket & Bacon Burger 13  
manchego, roma tomato jam

Corned Lamb's Tongue Sandwich 12  
sauce gribrech, frisée

Smoked Tofu 12  
roasted tomatoes, arugula pesto, portabella

Braised Duck 12  
frisée, Brie, Belgian ale reduction

Pekitoe Crab Roll 14  
heirloom tomatoes and lettuce

## ENTREE

Sautéed Skate Wing 26  
harissa aioli, black lentils, fried green tomato  
fritters

Roasted Squab 28  
salted huckleberry jam, chard baby leeks,  
creamed corn

Crispy Whole Duck Legs 28  
PX sherry glaze, roasted pineapple spatzel,  
micro arugula.

Buffalo Short Ribs 28  
sun choke smash, horseradish caper scallion salad

Grilled Elk Strip Loin 32  
seared foie gras, wild mushroom ragout, mustard  
smash potatoes.

Heritage Ham Chop 28  
sweet corn succotash, spiced rum citrus salad.

Rabbit 2 Ways 24  
seared spiced saddle, luxardo marischino braised  
legs, caramelized white chocolate carrot puree,  
St. Louis Kriek Greek yogurt polenta

Seared Seitan 22  
pea barotto, roasted heirloom carrots, cured  
spaghetti squash.

## ENTREES TO SHARE

Salt Baked Fresh Fish 45  
Confit Lamb Shoulder w/ pink pepper jus 60  
Grilled Venison Saddle w/ uerige altbier jus 52  
Smoked Goose 48

all served with seasonal farm fresh veg and starch

# CHEESE & HOUSE-CURED MEAT

## CHEESE

### **EURO CLASSICS**

“Forsterkase” 7  
Switzerland, Cow  
[vacherin]

Pecorino “Moliterno” w/ Black Truffles 9  
Italy, Sheep  
[pecorino]

“Le Delice” 8  
France, Cow  
[brie]

“Grana Padano” 8  
Italy, Cow

“Bleu D’Auvergne” 5  
France, Cow  
[blue]

“Reblonchon” De Jura 5  
France, Cow  
[washed]

### **DOMESTICS**

“Pleasant Ridge” Reserve 6  
WI, 10 month old cow  
[firm]

Meadow Creek Dairy “Grayson” 6  
VA, cow  
[washed]

Nettle Meadow “Kunik” 7  
NY, Goat/Cow  
[Brie]

“Berkshire Blue” Cheese 6  
MA, Cow  
[Blue]

“Cabot” Clothbound Cheddar 6  
VT, Cow  
[cheddar]

Rothe Kase 5  
WI, Cow  
[gruyere grand cru]

Roth Kase 5  
WI, Cow  
[young gouda]

## HOUSE-CURED MEAT

Head Cheese [pork] 7

Smoked Duck Ham 8

Dry Cured Duck 8

Lamb Prosciutto 9

Coppa [pork] 8

Lomo [pork] 7

Bresolea [beef] 7

## FRESH HOUSE-BAKED BREAD

4 each

Baguettes

Wheat Stalks

Sourdough

Seeded Twists

Caraway Black Mustard

## PICKLED BAR

Coming tomorrow