

## APPETIZERS

Deviled Eggs, bourbon maple, candied bacon	8
Prime Beef Tartare, fennel, parmesan, brioche toast*	18
Chilled Shrimp, cucumber, tomato vinaigrette	17
Winter Squash Soup, apple schnitz hushpuppy, nutmeg	11

## SALAD

Field Greens, shaved vegetables, apple, crisp quinoa, honey vinaigrette	11
Caesar, white anchovies, parmesan, garlic croutons*	12
Roasted Beets, grapefruit, chicory, cumin, cashew cheese	13
Seafood Louie, root vegetables, spinach, bourbon-bacon dressing	19

### ADDITIONS

Maitake Mushrooms, thyme and garlic	6
Grilled Chicken Breast, herb marinade	7
Creekstone Flatiron Steak, chimichurri*	11
Grilled Shrimp, espelette	11
Arctic Char, lemon shallot butter	11

### CHARCUTERIE

13/21

house-made and artisanal selections, pickled vegetables, preserves, mustard

### CHEESE

18

curated selections, local honey, fruit, sea salt and whole wheat cracker

### SEAFOOD SAMPLINGS

oysters, lobster, shrimp, salmon tartare, mussels\* 65/130

## SANDWICHES

*served with choice of farm fries, fresh fruit, chips or green salad*

Turkey Panini, bacon, cured tomato, arugula, piccalilli, focaccia	14
The Farm Burger, white cheddar, aioli, house-made English muffin*	16
<i>add avocado</i>	2
<i>add bacon</i>	3
Grilled Chicken, bacon, gruyère, peach jam, chili aioli, brioche bun	14
<i>add avocado</i>	2
Shaved Sirloin, melted white cheddar, mustard onion jam, ciabatta	14
BBQ Pork, brussels slaw, mahon, brioche bun	13

## STEAK\*

14 oz New York, Tallgrass, Oregon, grass-fed	49
18 oz New York, 1855 Beef, Pennsylvania, grain-finished, 21 day dry aged	56
6 oz New York, 7X Wagyu Beef, Colorado, corn-fed	38
8 oz Tenderloin, Piedmontese Beef, Montana, grain-finished	45
14 oz Ribeye, Tallgrass, Oregon, grass-fed	47

## ENTRÉE

Arctic Char, bacon broth, celery root, pea shoots, crispy leek and potato	21
Castle Valley Popcorn Grits, soft poached egg, shrimp, pulled pork*	17
Roasted Carrot Risotto, fennel and kohlrabi salad, scallion oil	15
Ricotta Cavatelli, rotisserie chicken, cured tomato, olive, spinach, jus	16

## SIDES

Creamed Spinach Gratin	9
Butternut and Kuri Squash, maple, ginger	10
Brussel Sprouts, pear, pinot shallot, herb	11
Roasted Foraged Mushrooms, shallot	11
Gruyère Popovers, whipped beef fat parsley butter	8
Duck Fat Jojos, fleur de sel, garlic	9
Crisp Potato Galettes, lemon and thyme	9
Baked Mac n' Cheese, cured tomato, brioche crumbs	10
Twice Baked Fingerling Potato Tart, cheddar, bacon, chive	11

## THANK YOU TO OUR FARMERS, FORAGERS AND PURVEYORS

Stryker Farm, Farmdale Organics, Castle Valley Mill, Barefoot Gardens, Lancaster Farm Fresh, Zone 7, Blooming Glen, Chestnut Ridge, Griggstown Farm, Fair Food Philly, Mycopolitan, Creekstone, Piedmontese Beef, 1855 Beef, Subarashii Kudamono Orchard, Tallgrass Beef, Valley Shepherd Creamery, Birch Run Hills Farm

**RICHARD BROWER**  
executive chef

**ERIC SCHLICHT**  
chef de cuisine

**TROY CHRISTIAN**  
general manager



\*Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness – especially if you have certain medical conditions.