

FARMED

— KITCHEN + BAR —

Dinner Menu

6:00pm-9:00pm

• APPETIZERS •

Shaved Fennel-Arugula Flatbread GF NF

with Charred Red Peppers, Pickled Green Tomatoes and Preserved Lemon Oil

\$7.00

Smoked Pork Riblets GF, NF, DF

with Brussel-Pepper Slaw and Tamarind-Red Curry BBQ

\$8.00

Field Pea-Roasted Garlic Hummus V, VN, DF, NF

with Stewed Tomatoes, EVOO and Toasted Pita

\$6.00

• SALADS •

Piedmont Romaine-Kale Caesar VN, NF

Shaved Aged Cheddar, Cornbread Croutons and Jalapeno-Caesar Dressing

\$8.00

Charred Pear-Dehydrated Blueberry Salad VN

Baby Kale, Cucumber, Crumbled Feta, Honeysuckle Almonds and Pomegranate-Shallot Vinaigrette

\$9.75

Butternut Squash-Arugula Salad VN, NF, DF

Dried Cranberries, Shaved Radishes, Sorghum-Spiced Pumpkin Seeds, and Citrus-Ginger Vinaigrette

\$9.50

Add: Salmon \$4.00/ (4) Shrimp \$5.00/ Chicken Breast \$5.50 Grilled or BBQ Spiced

• MAIN •

Southern Beef and Noodle Bowl NF, DF

with Corn Noodles, Sweet Peppers, Okra, Swiss Chard, Poached Eggs and Coriander-Lime Beef Broth

\$16.00

Herb-Roasted Breast of Chicken NF

with Baked Mac-Gratin, Braised Southern Greens and Gumbo Gravy

\$14.00

Cast Iron Seared Atlantic Salmon NF

with Stewed Peas-and-Beans, Roasted Yellow Curry-Cauliflower and Parsnip Puree

\$16.00

Braised Beef Short Rib NF, GF

with Tomato-Jam, Olive Oil Whipped-Potatoes and Red Wine-Bourbon Jus

\$18.00

Pan Seared Scallops NF, GF

with Wild Mushroom Risotto, Arugula and Bourbon-Red Pepper Coulis

\$19.00

Smoked Bacon-Bleu Cheese Burger NF

with Caramelized Onions, Arugula, Tomatoes, House Pickles, Bourbon-BBQ, Potato Bun and Truffle-Cheddar Fries

\$13.00

Blackened Shrimp Roll NF

with Brussel Sprout Slaw, House Pickled Okra, Tabasco-Honey, Toasted Brioche Roll and Old Bay Fries

\$14.00

V=Vegan DF=Dairy Free GF=Gluten Free VN=Vegetarian NF=Nut Free