

# FARMED

— KITCHEN + BAR —

**Kitchen of Certified Master Chef Daryl Shular**

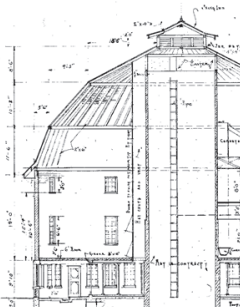
1927 Lakeside Parkway  
Tucker, GA. 30084  
Restaurant: 470.294.2938

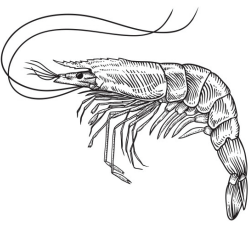
Friday - Saturday: 6 PM - 9:00 PM (Dinner)  
Saturday: 10 AM - 2 PM (Brunch)

[farmedkitchenandbar.com](http://farmedkitchenandbar.com)

© farmedkb

Located Inside the Prep Building



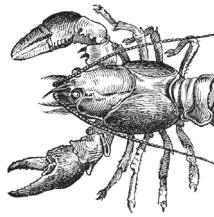


# FARMED

— KITCHEN + BAR —

## Dinner Menu

Friday + Saturday 6:00 pm - 9:00 pm



### Starters

**Flame Roasted Oysters | Mkt Rate**  
Pepper Relish, Shallot-Beurre Blanc

**Seared Beef Carpaccio | 11**  
Parmesan Whip, Micro-Herb, Mustard-Caper Dressing

**Poached Coastal Shrimp | 12**  
Horseradish Cocktail, Charred Lemon Aioli

**Roasted Wild Mushrooms | 10**  
Yellow Corn Agnolotti, Herb Ricotta, Parsnip Cream

### Salads

**Butterhead Caesar | 10**  
Shaved Romano, White Anchovies, Olive Oil Crostini

**Roasted Heirloom Beets | 10**  
Micro Herbs, Goat Cheese Fritter, Grapefruit-Fennel Vin

**Vine Strawberries and Tomato | 11**  
Arugula, Persian Cucumber, Spiced Walnuts, White Balsamic-Basil Vin

### Mains

**Herb Crusted-Rack of Lamb | 36**  
Wilted Spinach, Golden Potato Gratin, Shallot Jus

**Beef Short Rib-Paradelle Pasta | 33**  
Roasted Fennel, Charred Cherry Tomatoes, Kale Pesto

**Cast Iron Seared Atlantic Salmon | 32**  
Charred Cauliflower, Curry Field Peas, and Parsnip Puree

**Herb-Roasted Breast of Chicken | 30**  
with Baked Mac-Gratin, Braised Southern Greens and Gumbo Gravy

**Shellfish-Saffron Risotto | 34**  
Scallops, Lobster, Prawn, Wild Mushrooms, Sundried Tomato-Butter

### Desserts

**Famous Homemade Bread Pudding | 8**  
with Vanilla Ice Cream and Seasonal Fruits

**Warm Chocolate Lava Cake | 8**  
with Espresso Ice Cream and Bourbon-Soaked Cherries

**Fruit Torte | 8**  
with Cinnamon Gelato and White Wine Carmel

**Three Course Pre-Fixe | \$65 per person + 1 Glass of Wine**  
**Four Course Pre-Fixe | \$80 per person + 2 Glasses of Wines**  
A La Carte Options Are Available!

