

FARM TABLE

KITCHEN & BAR

EXECUTIVE CHEF
STEVEN BOBBITT

A SPECIAL THANKS TO
HARBOUR BANKS LOCAL SEAFOOD
& STOCK YARDS LOCAL MEAT

SOUS CHEF'S
JEROME ZIMMER &
JAN MICZEK

GARDEN FRESH

SALADS

SUMMER SOUTHWEST SALAD 14

mixed greens / grilled corn / black beans / queso fresco / red onion / tomato / bell pepper / blue corn tortillas / avocado lime ranch **V GF**

CUCUMBER WATERMELON SALAD 14

feta / shaved jalapeno / pistachio / mint / lime vinaigrette **V GF**

HEIRLOOM TOMATO & BURRATA 16

cucumbers / rustic tomato coulis / arugula / balsamic / sunflower seeds / shaved red onion **V GF**

GREEN PAPAYA SALAD 15

heirloom tomato / haricot vert / carrot / peanuts / thai chilis / thai vinaigrette / lime wedge / fresh ginger **GF**

SHARABLES

LIGHT FARE

TUNA TARTARE TOSTADAS 17

marinated yuzu soy ginger sauce / avocado mousse / sriracha crema / cilantro leaf / bonito flakes / furikake / crushed peanut **GF**

FRIED GREEN TOMATO 15

queso fresco / fresh heirloom tomatoes / arugula / salt & lime shaved red onion / bacon / peppercorn aioli

HOUSE POMME FRITES 11

scallions / parmesan cheese / saffron garlic aioli **V GF**

SALMON LETTUCE WRAPS 15

kung pao sauce / butter lettuce / crispy rice noodles / crushed peanuts / sesame seeds / fresh ginger **GF**

TORCHED FETA 16

bacon / hot honey / pickled onion / oregano / smoked paprika / za'atar / herbed grilled house pita

MARGHERITA FLATBREAD 18

siano buratta / roasted heirloom tomato / fresh basil / shaved parmesan, romano, & asiago

FROM THE LAND

HEARTY MEALS

GRILLED PORK LOIN 29

tomato risotto / queso fresco / southwest cole slaw / green tomato verde / lime / cilantro leaf **GF**

BUTCHER'S CUT* MKT

market steak / crispy fingerling potatoes / green goddess drizzle / grilled broccoli steak with lemon garlic parmesan / worcestershire & horseradish compound butter

GRILLED LAMB TENDERLOIN* MKT

spanish potato tortilla / romesco sauce / herb crema **GF**

BOLOGNESE 28

mushroom agnolotti / beef and pork ragù / cream / pesto / parmesan / basil

VEAL SCHNITZEL MILANESE 30

fresh tagliolini pasta with lemon veloute / arugula / grape tomato / parmesan / lemon vinaigrette

SUMMER PRIMAVERA PASTA 24

zucchini / squash / corn / spinach / garlic / peppers / tomato / parsley / chive / olive oil / fresh tagliatelle **V**

FRESH FROM THE SEA

SEARED MAHI 30

lemongrass & lobster risotto / lemon gremolata / english pea pesto / preserved lemon aioli **GF**

SEAFOOD PASTA 30

shrimp / bay scallops / crab / fresh tagliatelle / roasted tomato she-crab cream / herbs

ROASTED COD 27

heirloom tomato / chili lime corn / queso fresco / scallion / cilantro **GF**

SEARED SALMON* 30

raw vegetable noodle salad / charred tomato vinaigrette / green tomato gazpacho / pistachio gremolata **GF**

*THIS ITEM IS COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY, EGGS OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

** THIS IS THE CHEF'S RECOMMENDED TEMPERATURE AND WILL BE SERVED THIS WAY UNLESS OTHERWISE SPECIFIED.

FARM TABLE

KITCHEN & BAR

A LA CARTE SIDE DISHES 9

- southwest cole slaw GF
- grilled broccoli GF
- tomato risotto GF
- crispy fingerlings
- spanish potato tortilla GF
- raw vegetable noodle salad w/ tomato vinaigrette GF
- lemongrass pea pesto risotto GF
- vegetable medley GF
- milanese salad arugula w/ tomato / parmesan / balsamic GF
- lemongrass pea pesto risotto w/
lobster GF 15

ADDITIONS

- Grilled Chicken 7
- Shrimp 10
- Mahi, Cod or Salmon* 15

U.S. FARM SOURCED PRODUCE



WHEN IN SEASON

OUR PARTNERS, PAST AND PRESENT

A Cheesecake Lover' Bakery	Cheshire Pork	Papason Produce
Amaroo Hills Farm	Bell & Evans Poultry	Rocking Chair Farms
Big Oak Bee Farm	Harvestland Poultry	Seven Springs
3Babies Baking	IGF	Sherry's Signature Desserts
Cravin' Confections	Wanchese Fish Co.	Simply Fresh
Dean's Greens	NY Bagel	Stock Yard Beef
Fat Radish	Drakes Pasta	Strong Arm Bakery
Ford's Produce		Susan's Table
Heritage Farm		Sweet Pea Urban Garden
Inland Foods		Harbor Banks Seafood
L&G Farm		T&K Farm

THANK YOU