

# FARM TABLE

## KITCHEN & BAR

EXECUTIVE CHEF  
STEVEN BOBBITT

A SPECIAL THANKS TO  
'A CHEESECAKE LOVER' BAKERY

SOUS CHEF  
JEROME ZIMMER

### GARDEN FRESH

SALADS

#### OVEN ROASTED BEET SALAD 12

arugula / horseradish goat cheese /  
hazelnuts / sherry vinaigrette **V GF**

#### WEDGE CAESAR 14

confit grape tomato / croutons / parmesan /  
pickled onions / house bacon

#### LOADED WEDGE SALAD 14

scarlet butter lettuce / house bacon /  
tomato / egg / red onions /  
blue cheese crumbles / croutons /  
green goddess dressing

### SHARABLES

LIGHT FARE

#### CRAB TOPPED SHRIMP 16

jumbo shrimp / crab stuffing / panko /  
chive remoulade / citrus zest

#### HOUSE POMME FRITES 11

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

#### BLT FLATBREAD 18

tomato chutney / pork belly lardons /  
fresh heirloom tomatoes / arugula /  
herb aioli drizzle

#### HEIRLOOM TOMATO AND BURRATA SALAD 16

herb balsamic vinaigrette / basil /  
olive oil / fleur de sel salt / cracked pepper  
**V GF**

#### SPRING MUSSELS 16

spring onion cream / peas /  
tarragon / lemon / butter

#### BAKED BRIE 16

cranberry relish / roasted pecans /  
focaccia toast / fleur de sel salt /  
aleppo pepper **V**

#### FRIED BRUSSEL SPROUTS 12

house bacon / cherry mostarda /  
red skin peanuts / red chili flakes / shaved parmesan **GF**

### FROM THE LAND

HEARTY MEALS

#### ROASTED CHICKEN 24

roasted tomato herb risotto / asparagus /  
roasted garlic tomato spinach cream

#### FRIED PORK SCHNITZEL 26

fettuccine / pesto / house bacon /  
arugula / parmesan / lemon

#### GRILLED PORK CHOP\* 30

sweet potato puree /  
roasted brussel sprouts / mustard cream  
\*\*medium well **GF**

#### PRIME GRILLED RIBEYE\* MP

pomme frites / creamed spinach /  
bone marrow steak butter  
\*\*cooked to order **GF**

#### SHORT RIBS 30

white beans / roasted tomatoes /  
potatoes / spinach / mushrooms /  
mirepoix / herbs **GF**

#### HALF RACK OF RIBS 28

green apple slaw / loaded potato salad /  
chipotle citrus barbecue sauce

#### BOLOGNESE 24

fettuccine / beef and pork ragù / cream /  
pesto / parmesan / herbs

### FRESH FROM THE SEA

#### COCONUT CURRY SHRIMP 27

red curry / vegetable sushi rice /  
broccoli / snow peas / pickled mirepoix **GF**

#### FRUTTI DI MARE PASTA 30

fettuccine / shrimp / mussels / calamari /  
white wine / garlic butter / herbs

#### SEARED SALMON\* 29

barley risotto / spring onion / peas /  
carrots / herbs / asparagus  
\*\*cooked medium

\*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 8

loaded potato salad  
green apple slaw  
creamed spinach  
roasted tomato risotto  
barley risotto  
sushi rice  
asparagus  
sweet potato puree  
brussel sprouts

### ADDITIONS

Chicken 7  
Shrimp / Salmon\* 10

### U.S. FARM SOURCED PRODUCE



### WHEN IN SEASON

## OUR PARTNERS, PAST AND PRESENT

Amaroo Hills Farm  
Big Oak Bee Farm  
3Babies Baking  
Dean's Greens  
Fat Radish  
Heritage Farm  
Inland Seafood  
L&G Farm  
NY Bagel  
Papason Produce

Rocking Chair Farms  
Seven Springs  
Sherry's Signature Desserts  
Simply Fresh  
Stock Yard Beef  
Strong Arm Bakery  
Susan's Table  
Sweet Pea Urban Garden  
T&K Farm

**THANK YOU**