

FARM TABLE

KITCHEN & BAR

EXECUTIVE CHEF
STEVEN BOBBITT

A SPECIAL THANKS TO
THE COMMUNITY FOR YOUR
CONTINUED SUPPORT

SOUS CHEF'S
JEROME ZIMMER &
JAN MICZEK

GARDEN FRESH

SALADS

OVEN ROASTED BEET SALAD 11

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

WEDGE CAESAR SALAD 15

confit grape tomatoes / croutons / parmesan /
pickled onions / house bacon / peppercorn
caesar dressing

FARMERS GREEK SALAD 14

mixed greens / feta / olives / confit tomato /
cucumber / shaved red onion / bell pepper /
lemon herb vinaigrette **V GF**

SHARABLES

LIGHT FARE

LOBSTER & CRAB DIP 18

roasted tomato she-crab cream / cream cheese /
old bay / mozzarella crust / chives / lemon zest /
crostini

FRIED BRUSSELS SPROUTS 12

kung pao glaze / fresh ginger / peanuts /
sesame seeds / árbol chilies **V**

HOUSE POMME FRITES 11

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

BAKED BRIE 18

roasted grapes / salt & pepper toasted walnuts /
rosemary & thyme / pomegranate & molasses /
crostini **V**

SHORT RIB FLATBREAD 20

horseradish dijonnaise / mushrooms / shaved
red onion / gruyere & white cheddar /
mozzarella / chives

STICKY RIBS 15

house dry rub baby back ribs / bourbon
barbecue glaze / green onions

FRIED EGGPLANT NAPOLEON 14

tomato bisque / herbed whipped ricotta / pesto /
parmesan / fresh basil **V**

SHRIMP SCAMPI 15

jumbo shrimp / classic scampi sauce / lemon
zest / chives / crostini

FROM THE LAND

HEARTY MEALS

GRILLED PORK CHOP* 30

sweet potato purée / roasted brussels sprouts
/ sweet & sour cherry compote **GF**

BUTCHER'S CUT* MKT

market steak / gruyere, white cheddar &
mozzarella mac & cheese / pomegranate
molasses haricot vert / steak rub beef tallow
compound butter

BOLOGNESE 26

fettuccine / beef & pork ragù / cream / pesto /
herbed whipped ricotta / fresh basil

CREOLE GUMBO 27

lobster / chicken thigh / andouille sausage /
peppers, onions, celery / preserved tomato /
okra / white rice / green onions

BRAISED SHORT RIB 35

boursin loaded mashed potatoes / asparagus /
au jus / crispy shallots / chives
GF(without crispy shallots)

GRILLED LAMB CHOPS* MKT

spiced butternut squash purée / roasted fall
vegetables / pomegranate seeds **GF**

FRESH FROM THE SEA

SEARED MAHI 30

lemongrass pea pesto & lobster risotto / lemon
zest / chives / sumac spice **GF**

SEAFOOD PASTA 32

jumbo shrimp / bay scallops / crab / fettuccine /
roasted tomato she-crab cream / parsley /
chives

FISHERMAN'S STEW 30

market white fish / shrimp / bay scallops /
mussels / potatoes / mirepoix / spicy tomato
broth / herbs **GF**

SEARED SALMON* 30

asian noodle stir fry / miso / snow peas /
garlic / onions / mushrooms / chili crunch
glaze

*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

- sweet potato puree GF
- roasted brussels sprouts GF
- haricot verts GF
- white rice GF
- boursin loaded mashed potatoes GF
- asparagus GF
- roasted fall vegetables GF

PREMIUM SIDE DISHES

- lemongrass pea pesto risotto w/ lobster GF 15
- gruyere, white cheddar, & mozzarella mac & cheese 12

ADDITIONS

- Grilled Chicken 7
- Shrimp 10
- Mahi 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	Wilders Wagyu	Susan's Table
Heritage Farm	Buckhead Meat & Seafood	Sweet Pea Urban Garden
Inland Foods	Durham Ranch	Harbor Banks Seafood
L&G Farm		T&K Farm

THANK YOU