DINNER

APPETIZERS

WOODSTONE FRENCH BAGUETTE 7.5 (v)
Sweet Seasons, Rosemary, Honey Butter

FARMfamous GARLIC FRIES 11 (v/gf)
Parmesan, Garlic, Herbs, Chili Flakes,
Lemon Zest, Turmeric Aioli

FARMhouse FRIES 10 (vg/gf)
Salt & Black Pepper, Tailgate Chipotle Ketchup

CARAMELIZED BRUSSELS SPROUTS 12.5 (v/gf)
Maytag Blue Cheese, Toasted Almonds,
Roasted Red Pepper Coulis
Add Bacon 4

ZUCCHINI FRITES 15 (v)
Panko Crusted, Sage Ricotta,
Roasted Red Pepper Coulis

ROASTED GARLIC HUMMUS 10 (vg)
Herbed Oil, Mediterranean Pita Chips
Add Veggies 3.5

STONE OVEN BAKED BRIE 15 (v)
Roasted Grapes, Hot Hoosier Honey,
Toasted Walnuts, Toasted Baguette

FETA BAKE 16 (v)
Roasted Tomato, Kalamata Olive,
Garlic-Crusted Baguette, Fresh Basil,
Shallot Oregano Vinaigrette

FIG ANTIPASTO 15
Prosciutto, Goat Cheese,
Basil & Pistachio Crostini

GOOD LIFE SALAD 10 (vg/gf)
Mixed Greens, Cherry Tomatoes,
Red Onions, FARMvinaigrette
Add Capriole Goat Cheese 4

ROASTED BEET SOUP 8.5 (v/gf)
Harissa, Creme Fraiche,
Warm Aromatics

SOUP D'ORR 8.5
Ask Your FARMhand About Today's Seasonal Selection

COLLEGE-TOWN SANDWICHES

½ lb LEE HAMILTON WAGYU BURGER 24
Voil's Farm Wagyu Beef,
Indiana Corn + Sweet Pepper Relish,
Dilled Potato Salad

WORLD'S GREATEST BLT 19.5
Mariah's Peppered Bacon, Capriole Goat Cheese,
Arugula, Tomato, Wasabi Mayo, Avocado,
Dilled Potato Salad

½ lb HOOSIER LEGACY BEEF BURGER 20
Fischer Farms Ground Beef, Cheddar Cheese,
Tomato Bacon Jam, Pickled Red Onions,
Dilled Potato Salad

ADDITIONS

Add Cheese 4: Cheddar, Swiss, Brie, Maytag Blue,
Feta, Capriole Goat, American
Mariah's Peppered Bacon 4 | Gluten Free Bread (gf) 4
French Style 5: Caramelized Onions & Brie Cheese

MAIN COURSES

GRILLED FILET MIGNON MP
Brown-Sugar Glazed Baby Carrots,
Buttermilk Smashed Potatoes,
Cherry and Thyme Red Wine Reduction

FARMER'S NEW YORK STRIP MP (gf)
Marinated & Grilled Seasonal Vegetables,
White Wine Balsamic Reduction
Add Pepper Crust 2

GODZILLA PRAWN & THAI NOODLES 34 (df)
Garden Vegetables, Asian Sesame Peanut Sauce,
Garlic Chili Crisp

CHICKEN AUX CHAMPIGNON 29 (gf)
Wild Mushroom Cream Sauce,
Garlic Sautéed Spinach

BAKED RIGATONI BOLOGNESE 27
Slow Cooked Beef, Pork and Veal Red Sauce,
Mozzarella & Provolone

PAN-SEARED SALMON 32 (gf)
Cranberry Gastrique,
Shallot & Garlic Sauteed Kale,
Pureed Sweet Potato

RED LENTIL CURRY 29 (vg/gf*)
Tofu, Seasonal Vegetables, Savory Coconut Milk,
Fresh Ginger, Curry Leaves, Cumin Scented Basmati,
Stone-Oven Naan Bread
*By Request

WINTER CRANBERRY SALAD 19 (v/gf)
Massaged Kale, Maytag Blue Cheese,
Green Apple, Dried Cranberries, Red Onion,
Radish, Hard-Working Mustard Vinaigrette

HOOSIER CAESAR PASTA SALAD 22
Penne, Creamy Caesar Dressing, Fried Capers, Romaine,
Pickled Red Onion, Parmesan Crisp

SALAD ADD-ONS

Salmon 10 | Mediterranean Grilled Chicken 8
Garlic-Sauteed Prawns 12
Tuscan Roasted Bistro Steak—Sliced 16

FARM SIDES 7.50

Smashed Potatoes (v/gf)
· Sautéed Garlic Kale (v/gf) · Caribbean Slaw (vg/gf)
· Dill Vinaigrette Potato Salad (gf/vg)
· Cumin Scented Basmati (vg/gf) · Tuscan Broccolini (v/gf)
· Candied Baby Carrots (v/gf) · Pureed Sweet Potatoes (v/gf)
·Local Wild Mushrooms +2 (v/gf)

FARM PIZZA PIES

THE SWEET & SAVORY SWINE 24
FARM Red Sauce, Double Pepperoni, Mozzarella,
Provolone, Hot Hoosier Honey, Arugula Salad

THE BIG RED 21 (v)
Fresh Garlic, Tomatoes, Fresh Mozzarella,
Spinach-Arugula Pesto, Italian Cheese, FARM Red Sauce

THE WILD BIANCA 21 (v)
CNHS CLASS OF 80
Wild Mushrooms, Parmesan,
Spinach-Arugula Pesto, Ricotta, Truffle Oil

ADDITIONS 4

Pepperoni ·Sausage ·Chicken ·Bacon
·Truffle Oil

TUESDAY
"Not Yo Mamma's"
MEATLOAF 23
Pork, Beef & Bison,
Mushroom Gravy,
Smashed Potatoes,
Sautéed Greens

WEDNESDAY
Gibson County
FRIED CHICKEN 25
Smashed Potatoes,
Stewed Green Beans & Tomato,
Bacon Gravy

THURSDAY
Bubbie's Braised
BEEF BRISKET 26
Buttermilk & Scallion Smashed Potatoes,
Collard Greens,
Onion Gravy

FRIDAY
Firehouse
CATFISH FRY 29
Hoosier Hush Puppies,
FARMfries, Slaw,
Green Thumb Tartar

SATURDAY
Date Night
VOILS WAGYU BEEF BOURGIGNON 42
Red Wine Reduction,
Pearl Onions,
Lardons,
Parpardelle

SUNDAY
Sous Chef
SELECTIONS
Ask your FARMhand for today's creations

A service charge of 20% may be applied to parties of 6 or more.
(vg) Vegan | (v) Vegetarian | (gf) Gluten Free | (df) Dairy Free
Please be advised that our food may contain dairy, eggs, wheat, soybean, peanuts, tree nuts, fish and shell fish.
Eating raw or undercooked poultry, seafood or eggs may increase your risk of food-borne illness.
Please inform your FARMHand of any food allergy or dietary restrictions.