

DINNER

APPETIZERS

BAGUETTE 7.5
With Shallot & Herb Butter

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

FARMHOUSE FRIES 10 (vg)
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

STONE OVEN BAKED BRIE 15 (v)
Hot Hoosier Honey, Toasted Almonds,
Granny Smith Apples, Toasted Baguette

CINQUE TERRE FRIED CALAMARI 15
Pepperoncini, Roasted Red Pepper Coulis,
Turmeric Aioli, Lemon, Rosemary

HATCH CHILI JAM 13 (v)
Whipped Cream Cheese, Soft Herbs,
House Made Crackers

JUMBO SHRIMP COCKTAIL 18 (gf)
Five Chilled Prawns,
Sundried Tomato Cocktail Sauce

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

CAESAR PASTA SALAD 22
Pasta, Creamy Caesar Dressing, Shredded Parmesan,
Capers, Red Onion, Cherry Tomatoes,
Dressed Romaine, Parmesan Crisp

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

Add Protein
Salmon 10 | Mediterranean Grilled Chicken 8
Garlic Butter Shrimp 12
Tuscan Roasted Bistro Steak—Sliced 16

BRAZILIAN MOQUECA SOUP 8.5 (vg/gf)
Tofu, Coconut Milk, Red Peppers, Heart of Palm,
Tomatoes, Garlic, Onion

SOUP D'ORR 8.5
Today's Seasonal Selection

PIZZA

ARTICHOKE 24 (v)
Spinach & Garlic Cream Sauce, Sundried Tomatoes,
Mozzarella, Provolone

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

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

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

Add Protein 4
Pepperoni · Sausage · Chicken · Bacon

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 Tomatoes &
Green Beans,
Bacon Gravy

THURSDAY
Bubbie's Braised
BEEF BRISKET 26
Smashed
Potatoes,
Sautéed Greens,
Onion Gravy

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

SATURDAY
Date Night
PAN SEARED
SCALLOPS 56
Red Lentil Dal,
Indian Spicy Kale,
Herb oil

SUNDAY
Sous Chef
SELECTIONS
Ask your
FARMhand
for today's
seasonal
options

MAINS

FILET MIGNON OF BEEF MP
Seasoned Beef Tenderloin, Roasted Asparagus,
Buttermilk Smashed Potatoes, Red Wine Reduction

NEW YORK STRIP STEAK MP
Crispy Onion Crusted Creamed Spinach,
Bourbon Peppercorn Sauce
Add Pepper Crust 2

PAN SEARED SALMON PICCATA 32
Sautéed Swiss Chard, Rice Pilaf

ROASTED CHICKEN BREAST 29
Hardworking Mustard Cream Sauce,
Broccolini, Wild Mushrooms

BAKED RIGATONI BOLOGNESE 27
Beef, Pork & Veal, Slow Cooked Tomato Sauce,
Mozzarella, Provolone, Ricotta

JUMBO SHRIMP THAI NOODLES 34
Garden Vegetables, Asian Sesame Peanut Sauce,
Garlic Chili Crisp

CURRIED CAULIFLOWER 29 (vg)
Garbanzo Beans, Coconut Milk,
Mint & Coconut Chutney,
Black Rice, Naan

SPRING GREEN SALAD 19 (v/gf)
Dressed Kale, Maytag Blue Cheese,
Sweet Green Peas, Cucumbers, Shredded Carrots,
Red Radish, Pickled Red Onion,
Toasted Sunflower Seeds,
Hardworking Mustard Vinaigrette

STRAWBERRY FIELDS 19 (v/gf)
Spinach, Sliced Strawberries, Capriole Goat Cheese,
Toasted Almonds, Rhubarb Balsamic Vinaigrette

Add Protein
Salmon 10 | Mediterranean Grilled Chicken 8
Garlic Butter Shrimp 12
Tuscan Roasted Bistro Steak—Sliced 16

SIDES 7.50

Crispy Onion Creamed Spinach (v) · Smashed Potatoes (v)
· Sautéed Garlic Kale (v) · Caribbean Slaw (v)
Dill Vinaigrette Potato Salad (gf/vg) · Roasted Asparagus (v)
Basmati Rice Pilaf (v) · Tuscan Broccolini (v)
· Local Wild Mushrooms (vg) +3

SANDWICHES

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

HOOSIER LEGACY BEEF BURGER 20
Fischer Farms Ground Beef, Cheddar Cheese,
Tomato Bacon Jam, Pickled Red Onions,
Lettuce, Tomato, Onion, Kosher Dill, Potato Salad

LUGAR BURGER (7OZ) 21
Best Burger in Indiana By Food Network Magazine
Ground Bison, Columbus Cowboy Espresso Rub,
Lettuce, Tomato, Onion, Kosher Dill, Potato Salad
(Chef Suggests Medium Rare)

Add A Topping:
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

A service charge of 20% may be applied to parties of 6 or more.

(vg) Vegan | (v) Vegetarian | (gf) Gluten 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.