

# DINNER MENU

## SHARABLES

**BAGUETTE 6.5 (v)**

With Citrus & 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

**STONE OVEN BAKED BRIE 15 (v)**

Hot Hoosier Honey, Toasted Almonds,  
Granny Smith Apples, Toasted Baguette

**ROASTED GARLIC HUMMUS 10 (vg)**

Herbed Oil, Mediterranean Pita Crisps  
Add Veggies 3.5

**MUHAMMARA 10 (vg)**

*Middle Eastern Red Pepper & Walnut Dip*  
Herbed Oil, Mediterranean Crisps  
Add Veggies 3.5

## STONE OVEN PIZZAS

**MEXICAN STREET CORN PIE 24 (v)**

Chili-Lime Crema, Indiana Elote, Cheese Blend, Cotija,  
Pickled Red Onions, Cilantro

**SWEET & SAVORY SWINE 24**

House Red Sauce, Double Pepperoni, Mozzarella,  
Provolone Blend, 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 a Protein For Your Pizza 4*

**Bacon | Pepperoni | Chicken | Sausage**

## BETWEEN THE BREAD

**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, Pickled Red Onions,  
Lettuce, Tomato, Onion, Kosher Dill,  
Tomato Bacon Jam, 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

*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

## STARTERS

**SOUP D'ORR 8.5**

Today's Seasonal Selection

**HOOSIER RIBOLLITA SOUP 8.5 (vg/gf)**

Zucchini, Carrots, Onions, Kidney Beans,  
Savory Tomato Broth, Herbs & Spices

**SIMPLE GREEN SALAD 10 (vg/gf)**

Mixed Greens, Cherry Tomatoes,  
Red Onions, FARMvinaigrette  
Add Capriole Goat Cheese 4

**LOCAL BEET THE PEACH SALAD 22 (v/gf)**

Baby Spinach, Roasted Beets, Fresh Peaches,  
Capriole Goat Cheese, Spiced Pecans,  
Strawberry Vinegar Reduction

**CAPRESE PARFAIT 15.5 (v, gf)**

Fresh Mozzarella, Chunked Local Tomatoes,  
Homegrown Basil, Extra Virgin Olive Oil,  
Balsamic Reduction

**CINQUE TERRE FRIED CALAMARI 15**

Pepperoncinis, Roasted Red Pepper Coulis,  
Turmeric Aioli, Lemon, Rosemary

**CARAMELIZED BRUSSELS SPROUTS 12.5 (v, gf)**

Maytag Blue Cheese, Toasted Almonds,  
Roasted Red Pepper Coulis  
Add Bacon 4

## MAIN COURSE

**FILET OF BEEF MP**

Beef Tenderloin, Thai Style Green Beans,  
Black Vinegar Caramel Glaze, Szechuan Peanuts

**PEPPER-CRUSTED NEW YORK STRIP STEAK MP (gf)**

Broccolini, Wild Mushrooms,  
Bourbon Peppercorn Sauce

**FENNEL CRUSTED SALMON 32 (gf)**

Tzatziki, Greek Island Salad

**GRILLED CARIBBEAN CHICKEN BREAST 29**

Ginger Lime Marinade, Jerk Sauce,  
Coconut Rice & Peas

**THREE MEAT LASAGNA 27**

Beef, Pork & Veal, Slow Cooked Tomato Sauce,  
Mozzarella, Provolone, Ricotta, Parmesan Crisp

**NOODLES 34**

Jumbo Shrimp, Garden Vegetables,  
Asian Sesame Peanut Sauce, Garlic Chili Crisp

**BANGLADESHI TOFU TIKKA MASALA 29 (vg/gf)**

Pea Pods, Green Beans, Potatoes,  
Pea Shoots, Curry Leaves, Mint Chutney,  
Toasted Cumin-Scented Basmati Rice

**FRENCH COUNTRY DINNER SALAD 19 (v/gf)**

Mixed Lettuces, Maytag Blue Cheese,  
Sweet Green Peas, Cucumbers, Shredded Carrots,  
Red Radish, Pickled Red Onion, Toasted Almonds,  
Hardworking Mustard Vinaigrette

*Add a Protein*

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

## Sides 7.5

Wilted Baby Spinach (v) · Smashed Potatoes (v) · Sautéed Garlic Kale (v) ·  
Dill Vinaigrette Potato Salad (gf, vg) · Thai Style Green Beans (v) · Peas & Rice (v)  
· Roasted Tuscan Broccolini (v) · Local Wild Mushrooms (vg) +3

**TUESDAY NIGHT**  
**“Not Yo Mamma’s”**  
**MEATLOAF 23**

Pork, Beef & Bison,  
Mushroom Gravy,  
Smashed Potatoes,  
Sautéed Greens

**WEDNESDAY NIGHT**  
**Gibson County**  
**FRIED CHICKEN 25**

Buttermilk Fried Chicken,  
Smashed Potatoes,  
Stewed Tomatoes &  
Green Beans,  
Bacon Gravy

**THURSDAY NIGHT**  
**Bubbie’s Braised Beef**  
**BRISKET 26**

Chef D’s Braised  
Beef Brisket,  
Smashed Potatoes,  
Sautéed Greens,  
Onion Gravy

**FRIDAY NIGHT**  
**Firehouse**  
**CATFISH FRY 28**

Firehouse Fried  
Catfish, Hoosier  
Hush Puppies,  
FARMfries, Slaw,  
Green Thumb Tartar

**SATURDAY NIGHT**  
**PEPPER CRUSTED MR TUNA**  
**NICOISE SALAD 29 (gf)**

Yellow Fin Tuna,  
Broccolini, Tomatoes,  
Kalamata Olives,  
Poached Egg, Mixed Greens,  
Potato Salad,  
FARMvinaigrette

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase your risk of food-borne illness. Please inform your FARMHand of any food allergy or dietary restrictions.

**A service charge of 20% may be applied to parties of 6 or more.**  
**(vg) Vegan | (v) Vegetarian | (gf) Gluten Free**