

Valentines Day 2026



shareables

TOASTED BAGUETTE 6.5 (V)

Herbed Citrus Butter

FARMFAMOUS GARLIC FRIES 11 (GF,VG)

Parmesan, Fresh Garlic, Lemon Zest, Chili Flakes, Parsley, Turmeric Aioli

FARMHOUSE FRIES OF UNUSUAL SIZE (F.O.U.S.) 10 (GF,V)

Salt & Pepper, Tailgate Chipotle Catsup

CINQUE TERRE FRIED CALAMARI 15

Pepperoncini, Roasted Red Pepper Coulis, Turmeric Aioli, Lemon

STONE OVEN BAKED BRIE 15 (V)

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

ROASTED GARLIC HUMMUS 10 (VG)

Rosemary Pita Crisps

Add Veggies 3.5

BRUSSEL'S SPROUTS 12.5 (GF,V)

Point Reyes Blue Cheese, Toasted Almonds, Roasted Red Pepper Coulis

Pre-fixed Four Course Meal \$70 Per Person, Plus Tax & 20% Service Charge

Amuse Bouch- First Course

Wild Rice, Dried Cherries, Black Beans, Almonds, Oregano Vinaigrette, Roasted Red Pepper Coulis

Second Course

MAWAGE SALAD AKA..."LETTUCE-ALONE" (V)

Arugula, Candied Pecans, Feta Cheese, Orange Poppy Seed Vinaigrette

CUPID SALAD (V)

Field Greens, Strawberries, Blueberries, Toasted Almonds, Maytag Blue Cheese, FARM Vinaigrette

LOVE APPLE BISQUE (V)

Tomatoes were once called "love apples" and their ripe redness is like your first blush

Tomato, Cream, Basil Mousse

Third Course

HUMPERDINK'S ROAST

Roasted Pork Loin, Native American Corn Pudding, Sautéed Greens, Hoosier Bourbon Sauce

"AS YOU WISH" PEPPER-CRUSTED STRIP STEAK +\$7

Broccolini, Local Wild Mushrooms, Bourbon Peppercorn Sauce

ROASTED SALMON (FROM EEL INFESTED WATERS) (GF)

Sautéed Kale, Smashed Sweet Potatoes, Spiced Pecans, Cranberry & Cider Gastrique

FARMBOY WESTLEY'S ROASTED FRENCH CUT CHICKEN

Creamy Hardworking Whole Grain Mustard Sauce, Sautéed Wild Mushrooms & Wilted Baby Spinach

PRINCESS BUTTERCUP'S VEGAN BUTTER CAULIFLOWER (VG)

Coconut Milk, Onion Chutney, Emperor's Black Rice Naan

Fourth Course

CRÉME BRÛLÈE

Rich Vanilla Bean Custard, Caramelized Sugar, Fresh Fruit

CHERRY COBBLER

Sweet Dark Cherries, Crumble Oat Topping, Chantilly Whipped Cream

CHOCOLATE MOUSSE

Dark & Rich Chocolate Mousse, Fresh Red Berries, Chantilly Whipped Cream

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergy or dietary restrictions. A service charge of 20% will be applied to all checks.

Menu subject to change. (vg) Vegan | (v) Vegetarian | (gf) Gluten Free



Farm