

AFTERNOON MENU

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

FARMHOUSE FRIES 10 (vg)
Salt & Black Pepper, Tailgate Chipotle Ketchup

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

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

CINQUE TERRE STYLE FRIED CALAMARI 15
Lemon Wheels, Pepperoncinis, Roasted Red Pepper Coulis,
Turmeric Aioli

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

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

FRENCH COUNTRY DINNER SALAD 19 (v/gf)
Baby Kale, Granny Smith Apples, Roasted Delicata
Squash, Capriole Goat Cheese, Toasted Walnuts,
House Vinaigrette
Add a Protein to Vegetarian Selections
Bacon 4 • Smoked Salmon 5
Mediterranean Grilled Chicken 8

WORLD'S GREATEST BLT 18
Mariah's Peppered Bacon, Capriole Goat Cheese,
Tomatoes, Arugula, Avocado,
Wasabi Mayo, Potato Salad
Gluten Free Bread 4

BIG RED PIZZA 21 (v)
Fresh Garlic, Tomatoes, Fresh Mozzarella,
Spinach-Arugula Pesto, Italian Cheese, House Red Sauce
Pizzas- Add Bacon, Pepperoni,
Sausage, or Chicken 4

Consuming raw or undercooked meats, poultry, seafood, fish, shellfish, or eggs may increase your risk of foodborne 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

