

Graduation 2026



A La Carte Items to Share

BAGUETTE 8 (v)

Served with Shallot & Herb Butter

FAMOUS GARLIC FRIES 12.50 (v)

Parmesan, Garlic, Herbs, Chili Flakes, Lemon Zest, Turmeric Aioli

FARMHOUSE FRIES 11.50 (vg)

Salt & Black Pepper, Tailgate Chipotle Ketchup

CARAMELIZED BRUSSEL SPROUTS 14.50 (v)

Maytag Blue Cheese, Toasted Almonds, Red Pepper Coulis.

Add Bacon 4

ROASTED GARLIC HUMMUS 12 (vg)

Mediterranean Pita Chips, Herbed Extra Virgin Olive Oil, Chili Flakes.

Add Veggies 3.5

STONE OVEN BAKED BRIE 16 (v)

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

CINQUE TERRE FRIED CALAMARI 17

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



STARTERS

SHRIMP COCKTAIL 18 (gf)

Fresh Horseradish & Sun Dried Tomato Cocktail Sauce

CLASSIC CAESAR SALAD 16

Mixed Lettuce, Radishes, Blue Cheese, Walnuts, FARM Caesar Dressing

GOODLIFE SALAD 16 (gf/v)

Local Greens, Cherry Tomatoes, Capriole Goat Cheese, Toasted Almonds, Citrus Vinaigrette

TOMATO BISQUE 14 (v)

Served with Basil Foam

BRAZILIAN MOQUECA SOUP 14 (vg/gf)

Tofu, Coconut Milk, Red Peppers, Heart of Palm, Tomatoes, Garlic, Onion

ENTREES

CURRIED CAULIFLOWER 48 (vg)

Garbanzo Beans, Coconut Milk, Mint & Coconut Chutney, Black Rice, Naan
**(gf) available upon request

BAKED RIGATONI BOLOGNESE 48

Beef, Pork & Veal, Slow Cooked Tomato Sauce, Mozzarella, Provolone

PAN SEARED SALMON PICCATA 52

Sautéed Swiss Chard, Rice Pilaf

ROASTED PORK LOIN 52

Smashed Potatoes, Garlic Kale, Hoosier Bourbon Sauce

NEW YORK STRIP STEAK 68

Crispy Onion Crusted Creamed Spinach, Bourbon Peppercorn Sauce

Add Pepper Crust 2

ROASTED CHICKEN BREAST 52

Hardworking Mustard Cream Sauce, Broccoli, Wild Mushrooms



SWEETS

TRIPLE CHOCOLATE CAKE 14 (v)

Layered Chocolate Cake, Whipped Chocolate Frosting, Chocolate Ganache

HOOSIER SEASONAL COBBLER 14 (v)

Blueberries, Sweet Crumble Topping, Chantilly Cream

NEW YORK STYLE CHEESECAKE 14 (v)

Raspberry Coulis, Chantilly Cream

HARTZELL'S LOCAL ICE CREAM 10 (v/gf)

Your Choice of Seasonal Flavors with Fresh Berries



(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.