

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 Autumn Veggies 3.5
- SPICY PUMPKIN MOUSSE 12**
Cream Cheese, Warm Spices, Sliced Apple,
Sliced Fennel, Pita Chips

STARTERS

- CARAMELIZED BRUSSELS SPROUTS 12.5 (v, gf)**
Maytag Blue Cheese, Toasted Almonds,
Roasted Red Pepper Coulis
Add Bacon 4
- CINQUE TERRE FRIED CALAMARI 15**
Pepperoncini's, Roasted Red Pepper Coulis,
Turmeric Aioli, Lemon, Rosemary
- SOUP D'ORR 8.5**
Today's Seasonal Selection
- WEST AFRICAN PEANUT BISQUE 8.5 (vg/gf)**
Coconut Milk, Spiced Peanuts, Scallions
- SIMPLE GREEN SALAD 10 (vg/gf)**
Mixed Greens, Cherry Tomatoes,
Red Onions, Apple Butter Vinegarette
Add Capriole Goat Cheese 4
- SPICED RED WINE PEAR & BEET TIAN 19**
Blue Cheese, Roasted Beets, Sliced Pears, Balsamic
Reduction, Toasted Nuts

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
(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

STONE OVEN PIZZAS

“DONT TIP THE APPLE CART” 23(v)
Apples, Roasted Fennel & Onion, Ricotta, Parmesan

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

MAIN COURSE

- TOKYO EATS THAI MP**
Beef Tenderloin, Thai Style Green Beans,
Black Vinegar Caramel Glaze, Szechuan Peanuts
- PEPPER-CRUSTED NEW YORK STRIP STEAK MP**
Broccolini, Wild Mushrooms,
Bourbon Peppercorn Sauce
- FENNEL CRUSTED SALMON 32 (gf)**
Spiced Brown Butter Sweet Potato Puree, Cranberry Gastrique,
Spiced Pecans, Crispy Sage
- ROASTED CHICKEN BREAST 29**
Creamy Hard Working Mustard Sauce,
Wilted Spinach & Roasted Local Wild Mushrooms
- GRANDMA'S RIGATONI BOLOGNESE 27**
Beef, Pork & Veal, Slow Cooked Tomato Sauce,
Mozzarella, Provolone
- GODZILLA NOODLES 34**
Jumbo Shrimp, Asian Vegetables,
Sesame Peanut Sauce, Garlic Chili Crisp
- VEGAN BUTTER CAULIFLOWER 29 (vg/gf)**
Coconut Milk, Onion Chutney, Emperor's Black Rice, Naan
- FRENCH COUNTRY DINNER SALAD 19 (v/gf)**
Kale, Granny Smith Apples, Roasted Delicata Squash,
Dried Cranberries, Capriole Goat Cheese, Toasted Walnuts,
House Vinaigrette

Add a Protein

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

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)
- Spiced Sweet Potato Puree (v)
- Roasted Tuscan Broccolini (v)
- Emperor's Black Rice (gf, vg)
- 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,

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 29**

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

SATURDAY NIGHT

**Tailgate
PULLED PORK 32**

Hoosier Pulled Pork,
Bourbon Baked Beans,
Farm Slaw, Garlic
Toast

SUNDAY NIGHT

**Sous Chef Selections
ASK YOUR SERVER**

About today's
seasonal selection

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