OUR BAR

Fresh Basil Gimlet 9
grapefruit vodka, torn basil, kaffir lime

The Greyhound 9
Ford's gin, fresh grapefruit, lemon, mint

Negroni 11
Sipsmith London dry, Carpano Antica, Cappelletti

Bobby Love 10
St. George green chile vodka, green juice, lime, served up

Old Fashioned 11
Buffalo Trace bourbon, house bitters, hand cut ice

Buck &Rider 10
Rittenhouse rye, China China, Aperol, lemon, served up

Summer Night in Babylon 11
Opihr gin, cucumber, Za'atar

Diego Rivera 9
Frida Kahlo blanco tequila, grapefruit, fresh thyme

Rosé Sangria 6 / 28
fresh strawberry, Lillet Rosé

TODAY'S APPETIZERS AND EXTRAS!

Deviled Mike & Son's Ranch Eggs 4 / 6
goat cheese, pickled beet, toasted hazelnuts, chives [v gf]

Fresh Kennebec French Fries 6
hand cut with sea salt and lacto fermented hot sauce [v gf]

Baked Potato "Yanks" 5
olive oil, sour cream, lacto fermented hot sauce, sea salt [v gf] (loaded +2)

Guacamole 6
California avocados only with fresh corn chips [v gf]

Mezze Dip Sampler 10
homemade lebni, muhammara, grilled pita, market crudite [v]

#1 Tuna Tartare 14
sushi-grade tuna, avocado mash, housemade tortilla chips

All Natural Jidori Chicken Soup 7
rotisserie chicken, farmers market vegetables, preserved lemon

Just ask! Many items can be or are made Gluten Free [gf], Vegetarian or Vegan [v]
We may be frying in peanut oil, please alert us at beginning of meal to ALL possible food allergies.

FROM THE GARDEN

Maggie's Farm Simple Mix of Lettuce, avocado and vinaigrette [v gf] 6

The Nice Little Caesar Salad, sweet gem romaine, torn rustic croutons, parmesan [gf] 7

Spaghetti Squash, charred shishitos, pumpkin seeds, brown butter [v gf] 8

Spicy Char-Grilled Broccoli, garlic, pequin chile, saffron yogurt [v gf] 9

Crispy Brussels Sprouts, marcona almonds, goat cheese dipping sauce [v gf] 10

Spiced Red Lentils, stewed tomato, pimenton vera dulce, lebni [v gf] 9

Regier Farms Comice Pears, watercress, gorgonzola dolce, toasted walnut [v gf] 11

Radicchio Salad, castelvetrano olive, pistachio, citrus, queso mahon, avocado vinaigrette (add turkey + 3) [v gf] 12

Chopped Salad, Diestel organic rotisserie turkey, kale, grains, bacon, egg, tomato, avocado, yogurt dressing [v gf] 14

DINER PROVISIONS

Vegan Black Bean Burger, cashew cheese, lettuce, tomato, pickle, on 5 grain toast with fries [v gf] 14

Blue Ribbon Cheeseburger, Strauss grass-fed beef, Wisconsin cheddar, pickle, aioli with fries [gf] 14

Paris Texas Burger, Strauss grass-fed beef, apple bbq, Nueske's bacon, cheddar, pickle with fries [gf] 15

The Farmer's Daughter Burger, Strauss grass-fed beef, dijonnaise, fol epi, sauerkraut (add onions n/c) [gf] 15

White Fish Club Sandwich, fresh Loup de Mer, tartar sauce, lettuce, tomato, pickle with fries [gf] 15

Petite Prime Rib Banh Mi Sandwiches, french baguette, house pickled veg, fresno chili, spicy aioli 14

FROM OUR ROTISSERIE

Rotisserie Jidori Chicken, stewed chickpeas, swiss chard [gf] 17

Jordan's Leg of Lamb, "Greek Town" style, shaved thin, harissa yogurt, cabbage salad, dirty jus [gf] 17

English Cut Prime Rib Au Jus, baked potato yank, horseradish 22

Chicken & Market Vegetable Hash, poached egg, bacon, olives, herbs, lacto fermented hot sauce [gf] 16

"Berlin" Style Sliced Veal, crispy spaetzle, brussels, green apple, brown gravy 21

Meatballs, Burrata and some Spaghetti, hand-cranked pasta, pomodoro, parmesan, torn basil 16

Dottie's Jumbo Lump Crab Cakes, cabbage salad, pommery mustard sauce 21

Manila Clams, 7 herb salsa verde, fennel, sauvignon blanc, and grilled crusty bread [gf] 17

Pan Fried Loup de Mer, broccolini, lemon caper beurre blanc [gf] 20

Maine Lobster BLT, heirloom tomato, Nueske's bacon, gem lettuce, remoulade, french fries [gf] 21

NY Strip Steak au Poivre, certified angus beef, peppercorn crust, french fries 21