



Farmers & Chefs Menu

Appetizers

Oysters on the half shell	half dzn \$15/dzn	\$28
Oysters Rockefeller		\$16
Cheese & Charcurterie Platter (Serves two or more)		\$28
French Onion Soup		\$8
Escargot Garlic, white wine, parsley butter & toast points		\$8
Beet Carpaccio Thinly sliced red beets, topped with shallots, turnips, local apples, fennel tops & lemon		\$7
Roasted Brussel Sprouts Salad Granny Smith Apples, shallots, applewood smoked bacon & blue cheese crumble		\$9
Butternut Squash Patè Vegetarian butternut squash patè, caramelized shallots, sage jam & toast points		\$10
Chicken Liver Patè Red onion marmalade, whole grain mustard, pickled vegetables & toast points		\$10
Portuguese Octopus Pan seared octopus, smoked honji meiji mushrooms, turnips, fingerling potatoes, cherry tomatoes, shallots, lemon crème fraiche with togarashi chili flakes		\$14
Mussels Provençal Prince Edward Island mussels, tomatoes, white wine, roasted garlic & red pepper flakes		\$16
Duck Leg Confit Hops hollow farm potatoes, heirloom cherry tomatoes & a sunny side local farm egg		\$16
Cumin Rubbed Chicken Strips Sesame seeds, smoked paprika & house made eggplant baba ganoush		\$13
BBQ Pulled Pork Tacos Corn tortillas, shredded cabbage & pickled onions		\$12
Fish Of The Day Tacos Corn tortillas, shredded cabbage, smoked chipotle & lime aioli		\$13
Old Fashion Slow Cooker Chili Local grass-fed beef, tomatoes, onions, red kidney beans, garlic, chili & paprika		\$8
Farmers & Chefs Jumbo Buffalo Wings		\$12

Burgers & Sandwiches

Bistro Burger	\$14
Locally raised grass-fed beef, cheddar cheese, brioche bun & hand cut shoestring fries (add bacon \$2.00)	
House Made Veggie Burger	\$14
Seasonal vegetables, pickled fennel, house sauce, english muffin & hand cut shoestring fries	
Grilled Chicken Sandwich	\$13
Mango salsa, red onions, tomatoes, lime juice & shoestring fries	
Grilled Eggplant & Mozzarella Sandwich	\$13
Mediterranean tomato chutney, grilled eggplant, mozzarella & shoestring fries	
Croque Monsieur	\$15
Sandwich made with Virginia ham, melted Gruyere, béchamel, arugula and hand cut shoestring fries (add an egg for "Croque Madam" (+\$2)	
<u>Entrees</u>	
Chicken Tagine	\$26
Local Murrays chicken, preserved Moroccan lemons, goat cheese, carrots, olives & saffron cous cous	
Pan Seared Salmon	\$29
Wild Alaskan salmon, topped with a citrus zest, served with farro, apples, grapes, Brussel sprouts & shaved fennel	
Steak Au Poivre	\$30
NY Strip Steak with brandy black pepper corn sauce & hand cut shoestring fries	
Pan Roasted Duck breast	\$28
Cherries, port wine reduction, grilled asparagus, and mashed organic sweet yams	
Lobster Spaghetti	\$30
Lobster out of the shell, creamy heirloom cherry tomato sauce, finished with red pepper flakes	
Butternut Squash Ravioli	\$24
Brown butter, candied pecans & sage	
Cacio È Pepe	\$18
Classic Italian "cheese & pepper" spaghetti, served with a local farm egg	
Baby Back Ribs	\$25
Half rack, house made BBQ glazed pork ribs, with roasted Brussel sprouts & garlic mashed potatoes	
Farro Bowl (Vegan)	\$20
Roasted seasonal vegetables, cauliflower, Brussel sprouts, butter nut squash, shallots & shaved fennel	
Truffled Wild Mushroom Risotto	\$26
Arborio rice, local wild mushrooms, parmesan cheese & white truffle oil	