

## PLATES

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### SUMMER GAZPACHO | 14

sweet corn, jimmy nardello  
peppers, cantaloupe, pedro  
ximenez vinegar, benton's ham,  
basil

### CRAB SALAD | 20

avocado, tomato consommé, jumbo  
lump blue crab, shredded cabbage,  
cilantro granita

### CHOPPED SALAD | 15

chive buttermilk dressing, baby  
heirloom tomatoes, summer squash,  
miso crunchy chickpeas, feta cheese,  
pickled shallot

### BLACKENED SHRIMP | 19

sweet corn velouté, pickled Fresno,  
sweet corn chow chow, braised  
greens

### TOMATO TOAST | 18

bone marrow butter, 8-year balsamic,  
Ukrainian farmer's cheese,  
boquerones, Calabrian chili, basil

## MAINS

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### SWEET CORN AGNOLOTTI | 37

sweet corn brodo, chili de árbol,  
feta cheese, crunchy corn, herbs

### HALF CHICKEN | 50 (SERVES TWO)

aji verde rice, summer veg slaw,  
grilled lime, corn tortillas

### HERB CRUSTED MAHI MAHI | 42

roasted tomato compote,  
summer squash, pickled fennel,  
basil pistou

### FLAT IRON AU POIVRE | 45

beurre rouge, summer succotash,  
frisée, crispy shallot

### PORK CHOP | 40

kohlrabi and kale salad, green  
goddess dressing, mango  
tamarind glaze

## FIVE COURSE CHEF'S DINNER ★

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### 85 | PERSON

Enjoy a five-course tasting menu  
curated by Executive Chef Garron  
Sanchez, chosen from our current  
seasonal menu with the occasional  
special addition.

### +45 | ADD WINE PAIRING

All guests at your table must enjoy  
the chef's choice experience. Ask  
server for details.

## BOARDS

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### CHARCUTERIE AND CHEESE | 26

cured meats, PFF cheeses, house-  
made pickled vegetables, jam, olives,  
mustard, grilled bread, crackers

### PRAIRIE FRUITS CHEESE PLATE | 16

PFF cheeses, house-made pickled  
vegetables, jam, local honey, crackers

### CHÈVRE EN CROUTE | 20

PFF chèvre, puff pastry, Luna's Farm  
oyster mushroom conserva, olive  
tapenade, preserved lemon

Please allow additional time to  
bake from fresh.

### BAKED BLOOMY / 17

PFF bloomy rind cheese, grilled  
focaccia, kumquat marmalade,  
toasted cashew, local honey, herb  
salad, pickled fennel

An 18% service charge will be included on all checks in support of the entire farm team.

Please inform your server of any dietary restrictions or allergies; consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.