

PLATES

SUMMER GAZPACHO | 14

sweet corn, Carmen peppers, cantaloupe, Pedro Ximénez vinegar, Benton's ham, basil

CRAB SALAD | 22

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 | 24

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

TOMATO TOAST | 18

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

BREAD SERVICE | 14

head of farm garlic, hand-churned butter, marinated artichokes, baguette, garlic Yukon sourdough, herbed focaccia

MAINS

SWEET CORN AGNOLOTTI | 38

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

HERB CRUSTED MAHI MAHI | 45

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

PORK CHOP | 40

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

HALF CHICKEN | 50 (SERVES TWO)

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

HANGER STEAK AU POIVRE | 48

8 oz hanger steak, beurre rouge, summer succotash, frisée, crispy shallot

FIVE COURSE CHEF'S DINNER ★

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

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.