

SHARING PLATES

COMMON GROUND BURRATA*

dressed arugula . jammin' spicy tomato . sea salt . toast points12

PORK BELLY

cut in-house . candied pancetta . jammin' spicy tomato . toast points.....13

HOUSE-MADE SMOKED SALMON*

cherry & applewood . toast points . nola remoulade.....14

PROSCIUTTO WRAPPED ASPARAGUS

collins family favorite . grilled . maple drizzle . sea salt11

#1 TUNA POKE*

shrimp . avocado . scallions . jalapeño . cilantro . agave ponzu . wontons15

DAD'S GROCERY BAG

loaf of ciabatta . artisan cheeses . cured meats . country olives . mixed nuts16

SOUP CALENDAR

cup \$5 / bowl \$8

SUNDAY chicken & hominy pozole

MONDAY louisiana red beans & rice

TUESDAY roasted chicken tortilla

WEDNESDAY brick roux gumbo

THURSDAY green chile & smoked pork

FRIDAY lobster bisque

SATURDAY short rib black bean chili

SALADS

HEARTS OF ROMAINE*

shaved pecorino . topher's caesar dressing . sea salt focaccia croutons
cracked black pepper . anchovies upon request.....8|12

CLUB HOUSE

romaine . applewood smoked bacon . crumbled bleu cheese . croutons
cherry tomatoes . red onion . creamy garlic dressing.....8|13

FARMER'S VEGETABLE CHOP*

green cabbage . red beets . grapes . butternut squash . corn . radishes
cherry tomatoes . scallions . persian cucumber . edamame . feta cheese . basil
parsley . champagne vinaigrette.....9|14

SEA SMOKE + ORZO SALAD*

smoked salmon . arugula . corn . cherry tomatoes . persian cucumbers
pickled red onion . candied pecans . buttermilk pesto dressing.....16

SASHIMI AHI TUNA*

seared rare . avocado . cherry tomatoes . edamame . crunchy wasabi peas
field greens . sesame seeds . agave ponzu . miso vinaigrette18

WALDORF CHICKEN SALAD

arugula . spinach . fuji apples . radishes . cranberries . golden raisins . red onion
candied pecans . shaved pecorino . mustard-honey yogurt dressing15

SCOTTISH SALMON & SALAD COMBO*

simply grilled salmon . choice of any small salad19

add to any salad: roasted chicken +4 . grilled portobello +5
blackened shrimp +7 . seared tuna* +9 . grilled salmon* +11

SANDWICHES *enjoy any one farmer's plate.*

GRILLED PORTOBELLO

white cheddar . dressed arugula . red onion . tomato . mayo . sea salt focaccia13

ANGUS BURGER*

choice ground chuck . shredded iceberg . tomato . red onion . local pickle
sharp cheddar . mayo . mustard . applewood bacon or pork belly +215

SHRIMP PO' BOY

dressed all the way . nola remoulade . french baguette.....16

ROASTED CHICKEN WALNUT SALAD

fuji apple . celery . butter leaf . flax seed & grain bun.....14

SMOKED BRISKET

cherry & applewood . bbq'd slaw . local pickle . mayo . french baguette.....15

BLACKENED FISH*

butter leaf . tomato . red onion . local pickle . nola remoulade . artisan bun.....16

CAJUN SPICED AHI TUNA*

rare . brother's tangy slaw . red onion . sriracha mayo . avocado +1 . sesame bun..18

SEAFOOD

BROILED RAINBOW TROUT

raised in idaho . nola remoulade . sautéed chard 20

AHI TUNA STEAK*

agave ponzu . miso vin . brother's tangy slaw . tomatoes & bleu crumbles 26

SOUTHERN SHRIMP & GRITS

gulf white shrimp . jalapeño-cheddar grits . tasso ham relish . grilled focaccia 22

GRILLED MISO SALMON*

organic scottish filet . miso glaze . omega-3 burst! . grilled asparagus 26

BLACKENED RED FISH*

southern favorite . nola remoulade . n.o. dirty orzo 28

ENTRÉES

FARM TO TABLE VEGETABLE PLATTER*

cherry tomatoes & bleu crumbles . sautéed chard . grilled asparagus
chef's featured vegetable . texas toast 18

SPIT FIRE CHICKEN

half roasted chicken . natural pan dripping . soaked bread . n.o. dirty orzo 19

CAROLINA BABY BACKS

slow smoked . thin bbq sauce . grill finished . shoestring potatoes 26

ROOT'S BBQ BRISKET

'low & slow' . thin bbq sauce . jalapeño-cheddar grits . pork belly baked beans
local pickles 24

ALMOST FAMOUS PORK CHOP*

apple cider brined . candied pancetta . sautéed chard 26

TOPHER'S BRAISED SHORT RIBS

reduced natural jus . hoisin glaze . grilled asparagus . jalapeño-cheddar grits 28

'ROTI' & RIB COMBO

rotisserie chicken breast . half rack of ribs . brother's tangy slaw
pork belly baked beans 26

PETITE FILET*

center cut . wet aged angus . sea salt . evoo . loaded idaho baker 34

FARMER'S PLATES

\$5 each

SHOESTRING POTATOES perfect seasoning . chopped parsley

N.O. DIRTY ORZO holy trinity . andouille sausage . cajun spice

JALAPEÑO-CHEDDAR GRITS southern favorite . not too spicy

PORK BELLY BAKED BEANS brown sugar . good anytime

GRILLED JUMBO ASPARAGUS evoo . sea salt . cracked pepper

BROTHER'S TANGY SLAW cilantro . scallions . sesame oil

SAUTÉED CHARD spinach . cabbage . garlic . shaved pecorino

LOADED IDAHO BAKER salted spud . all the fixins . after 5pm

SWEET PROVISIONS

DAD'S ROOTBEER FLOAT

scoop Sweet P's vanilla . whipped cream . cherry . 360 vanilla vodka +4 5

KEY LIME PIE

homemade . sweet & tart custard . graham crackers . whipped cream 8

CHOCOLATE TOFFEE BROWNIE

baked daily . ghirardelli chocolate . handmade caramel . scoop Sweet P's vanilla
toffee crumbles . sea salt flakes 8

House Rules

Alert your server if you have any special dietary restrictions or allergies.

We want to see you make it home safe. Please let us call you a cab.

Please set your phone to vibrate as a courtesy to our guests.

*This item may be served raw or undercooked. Consuming raw or undercooked meat, egg or seafood may increase your risk of food borne illness.

JOIN US FOR 'SOCIAL HOUR' DAILY FROM 3-6PM

GLUTEN FREE BUN AVAILABLE UPON REQUEST.