

## MAINS

### **BUTTERMILK FRIED HEN | 26**

warm potato salad | pea & corn shoots

### **ROCKY MOUNTAIN LAMB | 31**

herbed cous-cous | lavender ricotta | natural juices

### **WILD SOCKEYE SALMON | 27**

stone fruits | house cured duck prosciutto | dill butter | arugula salad

### **HOMEMADE TAGLIATELLE PASTA | 23**

summer vegetables | roasted peppers | creamy goat cheese

### **LOCAL GRASS FED BEEF | MP**

cipollinis | broccoli rabe puree | new potatoes | pan jus

### **FARM BURGER | 18**

tomato jam | gold creek feta | arugula | garlic fries

### **ALL NATURAL CHICKEN BREAST | 25**

carrot polenta | ratatouille | biscuit | ver jus pan sauce

### **SUGARHOUSE PORK | 28**

summer corn maque choux | smoked cheddar fritter | local bourbon & honey

### **GRASS VALLEY STEELHEAD | 26**

cucumber salad | heirloom tomato relish | house yogurt

### **BARLEY RISOTTO | 21**

artichokes | high-star carrots | sweet corn | radishes & kohlrabi

*\*18% Gratuity will be charged on parties of 8 or more.*

*\*\*Consuming raw or undercooked meats, poultry, seafood or fresh shell eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.*

# STARTERS

## **COUNTRY PATE' | 10**

zoe's cherries | garden greens | grainy mustard

## **FARM ROCKEFELLER | 11**

paisley farms pork belly | gold creek parmesan | organic greens

## **WATERCRESS SALAD | 12**

utah berries | apricots | galleria camembert | david's purple asparagus vin

## **"GRANDMA MURCKO'S" SHORT RIB PASTIES | 12**

green tomato salsa verde | "young garlic" | baby greens

## **SUMMER SQUASH SOUP | 8**

house cured bacon & onion marmalade | carol's thai basil

## **GRASS-FED BEEF "OXTAIL" ONION SOUP | 9**

"barely buzzed" cheddar | rustic bread

## **12 HOUR SMOKED BRISKET | 14**

summit county beef | fried heirloom green tomato | bbq cream

## **GRILLED CHILLED ROMAINE | 13**

creminelli meats | beehive promontory cheese | heirloom tomatoes | "planter" dressing | bacon

## **ROASTED BEETS | 11**

local feta | house pickled onions | greens & slide ridge honey vinaigrette

## **SMOKED MOUNTAIN VALLEY TROUT | 13**

cracked pepper fettuccine | quail egg | cheese crisp | english peas

*At The Farm, we believe that the heart and soul of good cooking lies in using fresh ingredients.*

*We found that the best way to cultivate true local flavors is to start with authentic ingredients.*

*Nearly everything we put into our food is sourced locally;*

*because knowing where your food comes from is almost as important as how good it tastes.*