

Chef/Owner Vivian Howard

Spring 2009

## Small Plates

- \$7 **Brother's Farm Mixed Lettuces**, heirloom strawberries, spiced pecans, The Goat Lady Crottin, balsamic vinaigrette
- \$7 **Arugula Salad**, easter egg radish, curried almonds, warm bacon/ginger dressing
- \$7 **Farmer's Wedge**, Maytag blue cheese dressing, Neuske's bacon, red onion, tomatoes & cucumber
- \$8 **Creamy Bok Choi & Sesame Soup**, pickled snow peas & confit of mushroom
- \$8 **Village Creek Farm Asparagus Soup**, black pepper aioli, smoked bluefish
- \$8 **Green Garlic & Spring Scallion Soup**, caramelized fennel, braised lamb
- \$9 **Butterbean Hummus**, grilled vegetables, olives, roasted red peppers, housemade pita
- \$9 **Cast Iron Fried Pizza**, Giacomo's pepperoni, house pulled mozzarella
- \$10 **Fried Oysters**, wilted spinach, smoked/mozzarella & pesto fondue
- \$10 **Truffled Egg Toast & Seared Bay Scallops**, grilled asparagus, pecorino romano
- \$10 **Chinese 5 Spice Chicken & Shitake Wraps**, Putnam Family Farms red leaf lettuce
- \$11 **Beet, Goat Cheese & Tarragon Ravioli**, hazelnut brown butter & wilted arugula
- \$11 **Bluefin Tuna Tar Tar**, grilled romaine, olive, preserved lemon, crisp fingerlings

## Large Plates

- \$12 **Chef & the Farmer Burger**, blue cheese butter, caramelized onions, brioche bun, fries
- \$8/\$16 **Steamed Prince Edward Island Mussels**, roasted garlic/saffron broth
- \$10/\$18 **NC Greentail Shrimp & Grits**, berkshire sausage, mushroom & pepper ragout
- \$18 **Asparagus Stuffed Salmon Fillet**, ricotta & asparagus ravioli, roasted oyster mushrooms, asparagus vinaigrette
- \$18 **Pan Seared Rainbow Meadow Farms Chicken**, creamy mushroom polenta, broccoli rabe, preserved lemon/caper sauce
- \$19 **Braised Beef Cheek Lasagna**, smoked & fresh mozzarella
- \$19 **Preserved Lemon Braised Lamb**, minted gnocchi, spring vegetables
- \$19 **Port Royal Sweet Shrimp & Shad Roe Wrapped in Pancetta**, farrotto, caramelized fenel, bisque broth
- \$23 **Sage Brined Berkshire Bone-In Pork Chop** bacon wrapped fingerling potatoes, wilted beet greens, sweet & sour beets
- \$21 **Espresso Crusted Hanger Steak**, Tull Hill Farms sweet potato 2 ways
- \$24 **Roasted Halibut Fillet**, spinach/almond risotto, strawberry/basil salsa
- \$24 **Pan Seared Vermillion Snapper Fillet**, spring pea, asparagus & barley salad rhubarb/olive orange sauce
- \$30 **Prime Bone-In Ribeye**, melted leek stuffed potato, grilled asparagus

## Desserts

- \$7 **Vanilla Bean Creme Brulee**, Sweet Charlie Heirloom strawberries
- \$7 **Molten Chocolate Cake**, housemade vanilla bean ice cream & raspberry coulis
- \$7 **Strawberry/Rhubarb & Lemon Panna Cotta Parfait**, basil honey
- \$7 **Rum Roasted Pineapple Usidedown Cake**, coconut sorbet
- \$7 **Strawberry & Chocolate Ice Cream Sundae**, macademia nuts & chocolate ganache
- \$7 **Sourdough Crepes**, chocolate & hazelnut cream, Sweet Charlie Heirloom strawberries
- \$7 **Roasted Banana & Chocolate Pudding**, Baily's soaked lady fingers
- \$7 **Chocolate Beet Cake**, orange sorbet, beet syrup, walnut tuile

CHEF & THE FARMER  
PROGRESSIVE EATERY

