

SALADS & SOUP

Winter Salad – 15 GF

Roasted butternut squash, brussels sprouts, red onion, dried fruit, pumpkin seeds & bacon over mixed greens finished with maple-Dijon vinaigrette - **Pair with our Viognier** | spice, honeysuckle, apricot, tropical fruit

Baked Brie Salad – 15

Warm, creamy baked Brie served alongside a fresh bed of greens, tossed with crunchy cashews and seasonal berries. Drizzled with a delicate rosé vinaigrette for a perfect balance of richness, sweetness, and crunch - **Pair with our Rosé** | Provençal flavors, wild strawberries, melon, minerality

Crab and Corn Chowder – 12

Crab, corn, celery, potatoes, and onions slow cooked in sherry, crab stock, and cream - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

Chef's Soup of the Day – 12

Ask about today's house-made selection

Soup & Grilled Cheese – 17

SANDWICHES

BBQ Pork Belly Sliders – 16

2 BBQ pork belly sliders served on biscuits with sweet and spicy pickles, and shaved red onions - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Grilled Rockfish Sandwich – 25

Grilled rockfish with roasted chilis, onions, and tomatoes on focaccia, finished with lemon-oregano vinaigrette - **Pair with our Rosé** | Provençal flavors, wild strawberries, melon, minerality

Fried Green Tomato Grilled Cheese – 16

Fried green tomato, bacon jam, provolone, and fontina on sourdough - **Pair with our Chambourcin** | floral, earthy, dried herbs, blackberry, cassia

Turkey & Brie Sandwich – 16

Savory roasted turkey layered with creamy Brie, fresh arugula and a delightful blend of apple butter and curry honey mustard, all served on soft, lightly sweet cranberry bread. A perfect balance of sweet, savory, and tangy flavors - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

Crabcake Sandwich – 22

A golden-browned, house-made crabcake, packed with lump crab meat and signature seasonings, served on a toasted bun with crisp lettuce, ripe tomato, and our Mariner's secret sauce. A coastal classic done right! - **Pair with our Summer Red** | slightly sweet, floral, cherry, raspberry, pomegranate

LITE FARE

Crab Dip – 20

Chesapeake-style crab dip served warm with toasted breads - **Pair with our Sauvignon Blanc** | citrus, white peach, tarra-
gon, thyme, light acidity

Brats and Red Dragon Ale Cheese Dip – 20

Grilled bratwurst with red dragon cheese and ale dip served with fried pickles, soft pretzel sticks and warm melted Red Dragon and Red Spruce aged cheddar - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Baked Camembert – 20

Served hot and melted. Topped with apple-pear chutney, candied pecans with a side of artisan bread - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

Strip Steak Au Poivre & Wildfire Blue – 22 GF

A bold and flavorful pepper-crusted 4oz New York strip, served with Wildfire blue cheese, finished with a rich onion jam and delicate drizzle of orange-infused oil for the perfect balance of heat, tang, and sweetness - **Pair with our 2023 Merlot** | spice, plum, blackberry, cola, cocoa, smoke

Duck Empanadas – (3) 16

Duck, corn, and bacon empanadas with poblano cream and mango salsa - **Pair with our Viognier** | spice, honeysuckle, apricot, tropical fruit

Cheese & Charcuterie – (for 2) 25 (for 6) 50

A curated selection of cow, goat, and sheep's milk cheeses, ranging from mild and creamy to bold and pungent. Paired with salami, prosciutto, and an array of seasonal accompaniments and toasted artisan bread - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

A 20% gratuity will be added for parties of 8 or more. Max of two checks per table.



FLATBREADS

Mediterranean Flatbread – 20

Artichokes, roasted red peppers, and arugula on a roasted flatbread with pesto and heirloom tomatoes - **Pair with our Sauvignon Blanc** | citrus, white peach, tarragon, thyme, light acidity

Triple Berry Flatbread – 20

Blackberries, blueberries, strawberries on toasted flatbread finished with goat cheese, basil and apricot hot honey - **Pair with our Rosé** | Provençal flavors, wild strawberries, melon, minerality

Duck, Prosciutto & Fig Flatbread – 22

A perfect harmony of sweet and savory, this artisanal flatbread features tender duck and fig jam, layered with creamy Brie, topped with crispy prosciutto and arugula. Baked to golden perfection - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Seafood Flatbread – 24

Shrimp, crab, Brie, and provolone cheese, finished with crispy bacon and a touch of Old Bay - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, toasted almond

ENTREES

Buffalo Glazed NY Strip – 44

14 oz NY Strip glazed with our house-made buffalo sauce served over grilled asparagus and buttermilk blue cheese and mac - **Pair with our Bruised Reed Reserve** | peppercorn, cranberry, dark cherry, cedar

Cesarecce di Mare – 32

Scallops, crab, and shrimp with spinach and wild mushrooms in sundried tomato cream tossed with cesarecce - **Pair with our Viognier** | spice, honeysuckle, apricot, tropical fruit

Swedish Meatballs and Pierogies – 25

House-seasoned Swedish meatballs in rich, velvety gravy, served alongside buttery pierogies - **Pair with our Chardonnay** | light oak, pear, golden apple, vanilla, butter brioche, toasted almond

Chicken and Sausage over Rappini and Gnocchi – 28

Grilled Chicken and sausage with roasted red peppers and onions over rappini and gnocchi in lite Pomodoro sauce - **Pair with our Winter Red** | Bordeaux Style, cherry tobacco, strawberry, vanilla, sweet spice, chocolate, silky tannins

HOUSE MADE DESSERTS

Caramel Apple Cheesecake – 10

– Pair with our Chardonnay

Chocolate Hazelnut Beignets – 10

– Pair with our Winter Red

Rita's Rum Cake – 10

– Pair with our Viognier

Chocolate Italian Love Cake – 10



The Farmer's Larder brings you an elevated evening of wild game dishes paired with handcrafted wines from our estate. Expect rich flavors, rustic elegance, and the warm sense of belonging that comes with gathering on land tended by generations.

LIMITED SPACE - BOOK RESERVATION ON OUR WEBSITE TODAY



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