

THE FARMERS' CABINET

EST. 2011

SOUP

Shredded Bone Marrow 7
saffron cauliflower, black trumpet fritters,
caramelized cippolinis.

Roasted Tomato 7
preserved egg yolk, rancho gourdo heirloom
beans, cheddar cracklin, tarragon marcona
remesco.

SALAD

Frisée 7
pickled quail eggs, lardons, sherry brown butter
vinaigrette, melted leeks.

Pea Tendrals 8
salted ricotta, crispy shallots,
preserved lemon vinaigrette

Rustic Caesar Salad 7
garlic parmesan vinaigrette, torn croutons, baby
romaine

STARTER

Chicken-Fried Lamb's Kidney 9
sweet potato biscuit, pomegranate molasses,
braised greens

Crispy Sweet Breads & Tuna Crudo 12
caper aioli, radish sprouts, pickled haruika
turnips.

Duck Egg in a Jar 7
crème fraîche, soarel

Bavarian Pretzel 5
lignon berry mustard

Salt Potatoes 5
brown butter emulsion

Oysters Casino 12
roasted yellow peppers, absinthe, pancetta,
herbed Panko

Bourbon Braised Escargot 12
tasso ham, caramelized onions

FOR SHARING

Artisan Cheese Fondue 12
Gouda, triple cream Brie, grana padonna

Root Chips 5
(tarro, lotus, beet) black garlic, crème fraîche dip

Wart Glazed Duroc Spare Ribs 14
celery root slaw

Cast Iron Heirloom Tomato Tart 9
butter milk crème

SANDWICH

Rauchbier Smoked Pork Belly BBQ 13
date mustard sauce, napa radish slaw

House Ground Brisket & Bacon Burger 13
manchego, roma tomato jam

Corned Lamb's Tongue Sandwich 12
sauce gribrech, frisée

Smoked Tofu 12
roasted tomatoes, arugula pesto, portabella

Braised Duck 12
frisée, Brie, Belgian ale reduction

Pekitoe Crab Roll 14
heirloom tomatoes and lettuce

ENTREE

Sautéed Skate Wing 26
harissa aioli, black lentils, fried green tomato
fritters

Roasted Squab 28
salted huckleberry jam, chard baby leeks,
creamed corn

Crispy Whole Duck Legs 28
PX sherry glaze, roasted pineapple spatzel,
micro arugula.

Buffalo Short Ribs 28
sun choke smash, horseradish caper scallion salad

Grilled Elk Strip Loin 32
seared foie gras, wild mushroom ragout, mustard
smash potatoes.

Heritage Ham Chop 28
sweet corn succotash, spiced rum citrus salad.

Rabbit 2 Ways 24
seared spiced saddle, luxardo marischino braised
legs, caramelized white chocolate carrot puree,
St. Louis Kriek Greek yogurt polenta

Seared Seitan 22
pea barotto, roasted heirloom carrots, cured
spaghetti squash.

ENTREES TO SHARE

Salt Baked Fresh Fish 45
Confit Lamb Shoulder w/ pink pepper jus 60
Grilled Venison Saddle w/ uerige altbier jus 52
Smoked Goose 48

all served with seasonal farm fresh veg and starch

CHEESE & HOUSE-CURED MEAT

CHEESE

EURO CLASSICS

“Forsterkase” 7
Switzerland, Cow
[vacherin]

Pecorino “Moliterno” w/ Black Truffles 9
Italy, Sheep
[pecorino]

“Le Delice” 8
France, Cow
[brie]

“Grana Padano” 8
Italy, Cow

“Bleu D’Auvergne” 5
France, Cow
[blue]

“Reblonchon” De Jura 5
France, Cow
[washed]

DOMESTICS

“Pleasant Ridge” Reserve 6
WI, 10 month old cow
[firm]

Meadow Creek Dairy “Grayson” 6
VA, cow
[washed]

Nettle Meadow “Kunik” 7
NY, Goat/Cow
[Brie]

“Berkshire Blue” Cheese 6
MA, Cow
[Blue]

“Cabot” Clothbound Cheddar 6
VT, Cow
[cheddar]

Rothe Kase 5
WI, Cow
[gruyere grand cru]

Roth Kase 5
WI, Cow
[young gouda]

HOUSE-CURED MEAT

Head Cheese [pork] 7

Smoked Duck Ham 8

Dry Cured Duck 8

Lamb Proscuitto 9

Coppa [pork] 8

Lomo [pork] 7

Bresolea [beef] 7

FRESH HOUSE-BAKED BREAD

4 each

Baguettes

Wheat Stalks

Sourdough

Seeded Twists

Caraway Black Mustard

PICKLED BAR

Coming tomorrow