



FARM FRESH CUISINE

STARTERS

Heirloom Tomato & Basil Soup

roasted tomatoes, herbs, crème fraîche \$5

Sweet & Spicy Pepper Jam Wings

sriracha & red bell pepper jam, herbed goat & blue cheese mix \$10

Crispy Calamari Batons

buttermilk battered calamari steaks, spicy ginger aioli \$9

Grilled Asparagus and Carrots

red pepper hummus, balsamic reduction, farm olive oil \$10

Cheese Bread Baguette

parmesan, mozzarella, cheddar, garlic, baguette, stewed tomatoes \$6

Seasonal Avocado Dip

avocado, cilantro, cured lemon, olive oil \$8

SPECIALTIES

Grilled Bone In Ribeye

apple bourbon sauce, garlic whipped potatoes, farm veg \$32

Charred Pork Tenderloin

orange gremolata, garlic whipped potatoes, farm veg \$24

Seared Rare Yellowfin Tuna

yuzu miso crusted, lemongrass wild rice pilaf, wasabi cream, farm vegetables \$28

Pan Roasted Salmon

lemongrass wild rice pilaf, farm vegetables, Asian style sweet and spicy salsa \$28

Herb Rubbed Chicken

sourdough & date stuffing, cured Valencia orange jus, farm veg \$22

Short Rib Truffle Mac

shiitake mushroom, raclette cheese sauce \$22

Barbacoa Style Pulled Chicken Quesadilla

savory slow cooked chicken, pepper jack cheese, pineapple chutney, chipotle crema \$14

Grilled 10oz New York

horseradish herb butter, garlic whipped potatoes, farm veg \$28

Szechuan Stir-fry

chow foon noodle, farm vegetables, spicy hoisin glaze \$12

– add: chicken-6 shrimp-8 crispy tofu-4

SANDWICHES all sandwiches come with yukon gold fries, sweet potato fries, salad, or fruit cup

McKinley's Cheeseburger

ground brisket & short rib, mild cheddar, bacon, lettuce, tomato, onion, brioche bun \$16

Farm Burger

ground brisket & short rib, incorporating today's harvest, ask your server for preparation details \$16

Turkey & Avocado

bacon, avocado, lettuce, tomato, mayo, sourdough \$15

Buffalo Chicken Sandwich

blue cheese, onion, tomato, greens, spicy herb aioli. \$15

Italian

capicola, ham, mortadella, pepperoncini, provolone, farm greens, mayo, mustard, Italian dressing, hoagie roll. \$16

ENTRÉE SALADS add: chicken-6 grilled steak-6 shrimp-8 salmon-8 crispy tofu-4

Caesar

sundried tomato, pecorino cheese, house made crouton, caesar dressing \$12

Farm Style Cobb

pancetta lardons, feta, farm egg, avocado, beets, cherry tomato, choice of dressing \$14

Spring Salad

grilled artichoke, spring peas, candied walnuts, farm greens, blue cheese, choice of dressing \$12

Endive Salad

candied pecan, goat cheese, farm greens, dried cranberries, preserved orange and balsamic vinaigrette \$12

