



*“The farm at the Fairplex” is our multi-acre working farm featuring California specialty fruits, vegetables, and herbs cultivated year round using only the most responsible and sustainable methods. Crops are hand selected and harvested by our executive chef and farm manager.*

## NIBBLE

<b>Heirloom Tomato and Basil Soup</b>	6
Roasted tomatoes, herbs, crème fraiche	
<b>Thoughtful Farm Inspired Soup of the Day</b>	6
Please ask your server for preparation	
<b>McKinley's Crispy Calamari</b>	10
Soaked in buttermilk, crispy jalapeños, spicy marinara	
<b>House Made Meatballs</b>	11
Our special blend of ground veal, beef and pork, stewed in spicy marinara, grilled toast points	
<b>Creamy Spinach Artichoke Dip</b>	10
Freshly picked artichoke from the “Farm” mixed with spinach, garlic Philadelphia® cream cheese served with house made pita chips	
<b>Crispy Chicken Wings</b>	11
Wings tossed in buffalo sauce, ranch dipping sauce	
<b>Maryland Style Jumbo Lump Crab</b>	14
Picked leaf salad, citrus aioli	

## GRAZE

<b>Baby Gem Caesar</b>	14
Sun-dried tomatoes, shaved pecorino, house made croutons and caesar dressing	
<b>Farm Green Salad</b>	11
Shaved cucumber, carrots, onions and cherry tomatoes, choice of dressing	

## MUNCH

*All items served with lettuce, tomato and Bermuda onions, choice of fries, side salad or fruit*

<b>“The Farm” Burger</b>	16
please ask your server for preparation, we change seasonally	
<b>Classic Cheese Burger</b>	15
½ pound fresh ground beef patty, choice of cheese, on a toasted potato bun	

## EAT

<b>Pan Roasted Salmon</b>	26
Grilled asparagus, artichoke gratin, pepper coulis	
<b>Herb Roasted Chicken</b>	22
Pan roasted garlic potato medley, broccolini, natural jus	
<b>CAB Grilled 10oz NY Strip</b>	32
Cream spinach, potato croquette, red wine reduction	
<b>Rigatoni and Ricotta</b>	20
Blistered tomatoes, roasted red pepper, capers, kalamata olives, basil, garlic confit with roasted tomato sauce	
<b>Rack of Lamb</b>	36
Creamy polenta and seared Brussel sprouts, rosemary jus	
<b>Maryland Style Jumbo Lump Crab Cakes</b>	29
Jumbo lump bleu crab, picked leaf salad, citrus aioli	
<b>Mussels Frites</b>	26
Fresh black tip mussels, sautéed with sausage, fennel, cherry tomatoes in tomato broth over crispy french fries	

## END THE NIGHT

<b>Mini Mixed Berry</b>	11
Individual serving of mixed berry cake Short crust pastry shell filled with Chantilly cream.	
<b>Crème Brulee</b>	10
The classic egg custard topped with fresh berries and mint	
<b>Old Fashion NY Cheesecake</b>	9
Classic cheesecake served with fresh berries	
<b>Ice cream or sorbet</b>	11
Ask your server for available flavors.	