

the farmer's daughter

BAR & RESTAURANT

MAIN LINE TODAY RESTAURANT WEEK

EXCLUSIVE PRIX FIXE MENU | AVAILABLE 10.13-10.26

Lunch \$25

FIRST COURSE

NORMANDY SALAD

mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

SECOND COURSE

BUTTERMILK FRIED CHICKEN SANDWICH

*coleslaw, pickles, honey mustard, brioche bun
(served with choice of beer battered fries, sweet potato fries, or house-made potato chips. Substitute fruit or mixed greens \$2.50)*

THIRD COURSE

SALTED CARAMEL BROWNIE

Carmelia ganache, vanilla bean ice cream, hazelnut brittle

Dinner \$45

FIRST COURSE -choice of

NORMANDY SALAD

mixed farm greens, carrots, cherry tomatoes, cucumbers, olive bread croutons, roasted garlic vinaigrette

SOUP DU JOUR

SECOND COURSE -choice of

6.OZ SHORT RIB ENTRÉE

Castle Valley grit cake, pickled vegetables, sweet hot peppers, grated horseradish, red wine reduction

6.OZ SALMON ENTRÉE

8 oz., cous cous, charred scallions, sorrel sauce

THIRD COURSE

SALTED CARAMEL BROWNIE

Carmelia ganache, vanilla bean ice cream, hazelnut brittle