



**LIGHT FARE**

**APPETIZERS**

**FARM Bread**

Garlic butter, aged parmesan, chili flake 3

**Deep-Fried Deviled AZ Eggs**

Maple peppered bacon jam, sriracha crème fraîche 8

**Fresh Burrata**

Slow roasted tomatoes, wild arugula, aged balsamic, roasted garlic lemon oil, grilled olive crostini's 12

**Smoked Gouda Chorizo Fondue**

Grilled long stem artichokes, grilled pita, fry bread 11

**Charred Heirloom Cauliflower**

Roasted red pepper hummus, crispy chickpeas, pickled jalapeños, citrus herb vinaigrette 11

**FARM Crab Cakes**

Sweet corn crusted, fresh lump crab, blackened rémoulade, charred AZ lemon, whole grain mustard seed slaw 14

**SOUPS**

**FARM Five Mushroom Bisque**  
basil oil, crispy corn 5/8

**Smoked Heirloom Tomato Gazpacho**  
AZ cucumber pico de gallo, avocado crème, pepitas 5/8



**FRESH**

**SALADS**

All salads offered as entrees with protein add-ons:

*Chicken 4, Shrimp 6, 4 oz Salmon 7, Scallops 9, 4 oz Beef Tenderloin 9*

**The FARM House**

AZ lemon thyme vinaigrette, roasted pepitas, bibb lettuce, red onion, herbed croutons, heirloom tomatoes 6/12

**Wedge**

Crisp iceberg lettuce, Maple bacon, pickled shallot, local tomatoes, Amish bleu, house-made bleu cheese dressing 6/12

**Goat Cheese Salad**

Local arugula, Crows dairy goat cheese, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 7/14

**Caesar Salad**

Romaine hearts, aged pecorino, roasted tomatoes, oregano focaccia croutons, FARM caesar dressing 6/12

**LAND & SEA**

**ENTRÉES**

**Heritage Pork Tenderloin\***

Asiago herbed polenta, roasted baby heirloom carrots, bacon onion marmalade, AZ apple cider rosemary gastrique 26

**Wild Chilean Sea Bass\***

Local arugula, sweet corn, and lump crab risotto, roasted candy striped beets, grilled asparagus, AZ Provisioner citrus beurre blanc 45

**FARM Fettuccini**

Fresh fettuccini noodles, pancetta, wild mushrooms, AZ sun-dried tomatoes, aged pecorino, FARM alfredo sauce 16  
Add: Chicken 4 - Shrimp 6

**Boneless Beef Short Rib**

AZ red wine braised, parsnip potato puree, AZ agave lemon glazed local root vegetables, crispy leeks, syrah thyme demi 30

**Sustainable Salmon\***

Organic quinoa with local squash, grilled asparagus, roasted fennel slaw, charred AZ sweet pepper coulis 28

**SANDWICHES AND SUCH**

**FARM Tacos**

Pickled slaw, pico de gallo, cotija, smoked chili cilantro aioli, avocado crema, fresh flour tortillas

*Choice of - Prescott ale battered walleye\* 13 / Steak\* 15 / AZ roasted vegetables 11*

**Not Your Mom's Chicken Pot Pie**

Roasted all-natural chicken, mirepoix, fresh peas, rosemary thyme veloute, puff pastry 13

**Sandwiches & Burgers -  
Choice of FARM fries, house salad, or sweet potato waffle fries**

**Ranchers Reuben**

House-made corned beef, Jarlsberg cheese, bacon 1000 island, local marbled rye, granny smith apple sauerkraut 13

**Buffalo Chicken Sandwich**

Prescott Ale battered, FARM smokey buffalo sauce, aged bleu cheese aioli, lettuce, tomato, roasted green chili, fresh baked pretzel bun 13

**FARM Burger\***

8 oz. corn or local grass-fed, smoked cheddar or pepper jack, crisp iceberg, local tomato, house-made pickles, FARM special spread 13

**"Bleu Collar" Burger\***

8 oz. corn or local grass-fed, pepper crusted, Amish bleu cheese, wild arugula, tomatoes, caramelized onions, apple-wood bacon jam 15

*Add: Bacon, green chili, roasted mushroom, caramelized onion, avocado, pickled jalapeños \$1 ea. Amish bleu, fried egg \$3 ea*

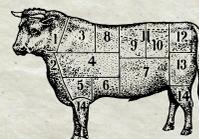
We proudly source from & support the local community including the following purveyors:

Whipstone Farm, Hassayampa Farm, AZ Grass Raised Beef, Mt. Hope, Crows Dairy, Sun Valley Harvest, Rustic Pie Company, Peace Love Baking Co., Prescott Roasters, and many more.

**LOCAL**



**FARM STEAKS**



*Hand cut daily, garlic herb marinated finished with Maldon sea salt*

Roasted garlic whipped potatoes, grilled asparagus, AZ red wine demi-glace, wild mushrooms with local herbs

Choice of -

**8 oz. Filet\* 38**

**Local 10 oz. Grassfed N.Y. Strip\* 32**

**12 oz. Ribeye\* 38**

**6 oz. Elk Tenderloin\* 42**

*Add : Fried Egg \$3, Truffle Butter \$5, Amish Bleu Cheese \$3*

*\*These items may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

**VEGAN**

**Smoked Heirloom Tomato Gazpacho**

AZ cucumber pico de gallo, pepitas 5/8

**Slow Roasted Local Tomatoes**

Wild arugula, aged balsamic, roasted garlic lemon oil, grilled olive crostini 11

**Charred Heirloom Cauliflower**

Roasted red pepper hummus, crispy chickpeas, pickled jalapeños, balsamic reduction 11

**The FARM House Salad**

Aged Red Wine Vinegar and EVOO, roasted pepitas, bibb lettuce, red onion, heirloom tomatoes 6/12

**Arugula Salad**

Local arugula, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 7/14

**FARM Vegan Tacos**

Roasted local vegetables, avocado, pickled slaw, pico de gallo, fresh flour tortillas 11

**Beyond Burger**

Local tomato, house-made pickles, caramelized onions, iceberg lettuce wrap, vegan house salad 14

**Roasted Local Squash "Pasta"**

Local julienne squash, FARM marinara, garlic herb tomatoes, mushrooms, grilled artichokes, country olives, charred cipollini onions 16

**Roasted Portobello Mushroom "Steak"**

Organic quinoa with local squash, grilled asparagus, roasted fennel slaw, charred AZ sweet pepper coulis 18

**Farmers Local Harvest**

Grilled asparagus, roasted heirloom carrots, candy striped beets, sundried tomatoes, pepitas, balsamic reduction 18



**GLUTEN FREE**

**Smoked Heirloom Tomato Gazpacho**

AZ cucumber pico de gallo, avocado crème, pepitas 5/8

**FARM Crab Cakes**

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**Fresh Burrata**

Slow roasted tomatoes, wild arugula, aged balsamic, roasted garlic lemon oil 12

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**The FARM House**

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**Caesar**

Romaine hearts, aged pecorino, roasted tomatoes, FARM caesar dressing 6/12

**Goat Cheese Salad**

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**FARM Burger**

8 oz. corn or local grass-fed patty  
Smoked cheddar or pepper jack, crisp iceberg, local tomato, house-made pickles, FARM special spread 15

**Add : Bacon, green chili, roasted mushroom, caramelized onion, avocado, pickled jalapeños \$1 ea Fried Egg \$3**

**Ranchers Reuben**

House-made corned beef, Jarlsberg cheese, bacon 1000 island, gluten free bun, granny smith apple sauerkraut 15

**FARM Tacos**

Pickled slaw, pico de gallo, cotija, smoked chili cilantro aioli, avocado crema, fresh corn tortillas  
Choice of - Steak 15 / AZ roasted vegetables 11

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**KID'S MENU**

**Crispy Chicken Tenders**

FARM ranch and house fries or salad 7

**Fresh Penne Pasta**

Marinara or alfredo, aged parmesan 8

**Angus Burger**

Lettuce, tomatoes, pickles, American cheese and house fries or salad 7

**4 oz. Beef Tenderloin**

Grilled asparagus and house fries 14

**4 oz. Salmon**

Organic quinoa with squash and grilled asparagus 12

*\*Kids 12 and under\**

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