

LIGHT FARE

APPETIZERS

FARM Bread
Garlic butter, aged parmesan, chili flake 5

FARM Five Mushroom Bisque
basil oil, crispy corn 6/9

Deep-Fried Deviled AZ Eggs
Maple peppered bacon jam, sriracha crème fraîche 10

Fresh Burrata
Slow roasted tomatoes, wild arugula, aged balsamic, roasted garlic lemon oil, fresh grilled baguette, basil oil pipette 15

Smoked Gouda Chorizo Fondue
Grilled long stem artichokes, grilled pita, fry bread 14

Charred Heirloom Cauliflower
Roasted red pepper hummus, crispy chickpeas, pickled jalapeños, citrus herb vinaigrette 13

FARM Crab Cakes
Sweet corn crusted, fresh lump crab, blackened rémoulade, charred AZ lemon, whole grain mustard seed slaw 16



FRESH

SALADS

All salads offered as entrées with protein add-ons:
Chicken 6, Shrimp 7, 4 oz Salmon 9, Scallops 12, or 4 oz Prime Beef Tenderloin 14

The FARM House
AZ lemon thyme vinaigrette, roasted pepitas, bibb lettuce, red onion, herbed croutons, heirloom tomatoes 8/14

Wedge
Crisp iceberg lettuce, maple bacon, pickled shallot, local tomatoes, Amish bleu, house-made bleu cheese dressing 8/14

Goat Cheese Salad
Local arugula, Crow's Dairy goat cheese, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 9/16

Caesar Salad
Romaine hearts, aged pecorino, roasted tomatoes, oregano focaccia croutons, FARM caesar dressing 8/14

LAND & SEA

ENTRÉES

Heritage Pork Tenderloin*
Asiago herbed polenta, roasted baby heirloom carrots, bacon onion marmalade, AZ apple cider rosemary gastrique 32

Wild Chilean Sea Bass*
Local arugula, sweet corn, and lump crab risotto, roasted candy striped beets, grilled asparagus, AZ citrus beurre blanc 46

FARM Fettuccine
Fresh fettuccine noodles, pancetta, wild mushrooms, AZ sun-dried tomatoes, aged pecorino, FARM alfredo sauce 20
Add: Chicken 6 - Shrimp 7

Boneless Beef Short Rib
AZ red wine braised, parsnip potato puree, AZ agave lemon glazed local root vegetables, crispy leeks, syrah thyme demi 36

Sustainable Scottish Salmon*
Organic quinoa with local squash, grilled asparagus, roasted fennel slaw, citrus beurre blanc, charred AZ sweet pepper coulis 34

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* 15 / Prime Steak* 17 / AZ roasted vegetables 13

Not Your Mom's Chicken Pot Pie
Roasted all-natural chicken, mirepoix, fresh peas, rosemary thyme veloute, puff pastry 15

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

Ranchers Reuben
House-made corned beef, Jarlsberg cheese, bacon 1000 island, granny smith apple sauerkraut, local marbled rye 15

Buffalo Chicken Sandwich
Prescott Ale battered, FARM smokey buffalo sauce, aged bleu cheese aioli, lettuce, tomato, roasted green chili, fresh baked pretzel bun 15

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

"Bleu Collar" Burger*
8 oz. corn or local grass-fed, pepper crusted, Amish bleu cheese, wild arugula, tomatoes, caramelized onions, apple-wood bacon jam 17

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

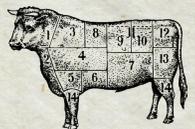
We proudly source from & support the local community including the following purveyors:

Whipstone Farm, AZ Grass Raised Beef, Mt. Hope, Crow's Dairy, Sun Valley Harvest, Gourmet Beef, Peace Love Baking Co., Prescott Roasters, and many more.

LOCAL



PRIME FARM STEAKS



Local Arizona USDA PRIME
Hand cut daily, garlic herb marinated finished with Maldon sea salt

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

- Choice of -**
- 8 oz. Filet* 46
 - 10 oz. N.Y. Strip* 40
 - 12 oz. Ribeye* 44
 - 6 oz. New Zealand Elk Tenderloin* 48

- Add Ons:**
- Caramelized Onions 1
 - Fried Egg 3
 - Truffle Butter 7
 - Amish Bleu Cheese 3
 - Crab Cake 7
 - Shrimp Skewer 7

6 oz. Blackened Lone Mountain Prime Wagyu N.Y. Strip*

Boursin creamed AZ sweet corn, deep-fried asparagus, maple bacon onion jam, 24 hour slow-roasted local tomatoes 60

**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

Slow Roasted Local Tomatoes

Wild arugula, aged balsamic, roasted garlic lemon oil, grilled olive crostini 12

Charred Heirloom Cauliflower

Roasted red pepper hummus, crispy chickpeas, pickled jalapeños, balsamic reduction 13

The FARM House Salad

Aged Red Wine Vinegar and EVOO, roasted pepitas, bibb lettuce, red onion, heirloom tomatoes 8/14

Arugula Salad

Local arugula, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 9/16

FARM Vegan Tacos

Roasted local vegetables, avocado, pickled slaw, pico de gallo, fresh flour tortillas 13

Beyond Burger

Local tomato, house-made pickles, caramelized onions, iceberg lettuce wrap, vegan house salad 16

Roasted Local Squash "Pasta"

Local julienne squash, FARM marinara, garlic herb tomatoes, mushrooms, grilled artichokes, country olives, charred cipollini onions 20

Roasted Portobello Mushroom "Steak"

Organic quinoa with local squash, grilled asparagus, roasted fennel slaw, charred AZ sweet pepper coulis 20

Farmers Local Harvest

Grilled asparagus, roasted heirloom carrots, candy striped beets, sundried tomatoes, pepitas, balsamic reduction 20



GLUTEN FREE



FARM Five Mushroom Bisque

basil oil, crispy corn 6/9

FARM Crab Cakes

Sweet corn crusted, fresh lump crab, blackened Remoulade, charred AZ lemon, whole grain mustard seed slaw 16

Fresh Burrata

Slow roasted tomatoes, wild arugula, aged balsamic, roasted garlic lemon oil 15

Smoked Gouda Chorizo Fondue

Grilled artichokes, fresh corn tortillas 14

Charred Heirloom Cauliflower

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The FARM House

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Caesar

Romaine hearts, aged pecorino, roasted tomatoes, FARM caesar dressing 8/14

Goat Cheese Salad

local arugula, Crow's Dairy goat cheese, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 9/16

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, GF bun, GF side salad 16

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, granny smith apple sauerkraut, GF bun, GF side salad 16

FARM Tacos

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

Choice of - Prime Steak 17 / AZ roasted vegetables 13

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Asiago herbed polenta, roasted baby heirloom carrots, bacon onion marmalade, AZ apple cider rosemary gastrique 32

Boneless Beef Short Rib

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Local Arizona USDA PRIME

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

Choice of -

8 oz. Filet* 46

10 oz. N.Y. Strip* 40

12 oz. Ribeye* 44

6 oz. New Zealand Elk Tenderloin* 48

Add Ons:

Caramelized Onions 1

Fried Egg 3

Truffle Butter 7

Crab Cake 7

Shrimp Skewer 7

6 oz. Blackened Lone Mountain Prime Wagyu N.Y. Strip*

Boursin creamed AZ sweet corn, charred asparagus, maple bacon onion jam, 24 hour slow-roasted local tomatoes 60

Crispy Chicken Tenders

FARM ranch and house fries or salad 9

Fresh Penne Pasta

Marinara or alfredo, aged parmesan 8

Angus Burger

Lettuce, tomatoes, pickles, American cheese and house fries or salad 10

4 oz. Prime Beef Tenderloin*

Grilled asparagus and house fries 20

4 oz. Scottish Salmon*

Organic quinoa with squash and grilled asparagus 18

Kids 12 and under

KID'S MENU

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