

STARTERS

Fresh Baked Rosemary Sea Salt Boule

AZ sun-dried tomato and
roasted garlic whipped butter 6

FARM Five Mushroom Bisque

basil oil, crispy corn 8/12

Deep-Fried Deviled AZ Eggs

Maple peppered bacon jam,
sriracha crème fraîche 12
Add Egg \$4 ea

Smoked Applewood Burrata

Slow roasted tomatoes, wild
arugula, agave balsamic, fresh
grilled rosemary sea salt boule,
basil oil pipette, smoked
tableside 17

Smoked Gouda Chorizo Fondue

Grilled long stem artichokes,
grilled pita, fry bread 16

Charred Heirloom Cauliflower

Roasted red pepper hummus,
crispy chickpeas, pickled
jalapeños, citrus herb
vinaigrette 15

FARM Crab Cakes

Sweet corn crusted, fresh lump
crab, blackened rémoulade,



SANDWICHES and SUCH

FARM Tacos

Pickled slaw, pico de gallo,
cotija, smoked chili cilantro
aioli, avocado crema, fresh
flour tortillas
Choice of -
Local beer battered walleye* 18
Prime Steak* 20
AZ roasted vegetables 16

Not Your Mom's Chicken Pot Pie

Roasted all-natural
chicken, mirepoix,
fresh peas,
rosemary thyme
veloute, puff
pastry 18

Ranchers Reuben

House-made corned
beef, Jarlsberg
cheese, bacon 1000
island, granny smith
apple sauerkraut,
local marbled rye 17

Southwest Blackened Chicken Sandwich*

Roasted anaheim chili,
lettuce, tomato,
pepperjack cheese,
chipotle aioli, cheddar
jalapeño bun 17

"Bleu Collar" Burger*

8 oz. K4 Copper State
Reserve corn-fed or
AZ grass-fed patty,
pepper crusted, Amish
bleu cheese, wild
arugula, tomatoes,
caramelized onions,
apple-wood bacon jam,
fresh baked brioche 21

FARM Burger*

8 oz. K4 Copper State
Reserve corn-fed or
AZ grass-fed patty,
smoked cheddar or
pepper jack, crisp
iceberg, local tomato,
house-made pickles,
FARM special spread,
fresh baked brioche 19

Add: Green chili, roasted mushroom, caramelized onions, avocado, pickled jalapeños \$2 ea.
Amish bleu, fried egg*, or bacon* \$3 ea.

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

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

Whipstone Farm, K4 Copper State Reserve, AZ Grass Raised
Beef, Mt. Hope, Crow's Dairy, Sun Valley Harvest, Prescott
Roasters, Stoic Cider, Insurgent Brewing, LazyG Brewhouse,
and many more.

SALADS

The FARM House

AZ lemon thyme vinaigrette,
roasted pepitas, bibb lettuce,
red onion, herbed croutons,
heirloom tomatoes 10/16

Wedge

Crisp iceberg lettuce, maple
bacon, pickled shallot, local
tomatoes, Amish bleu,
house-made bleu cheese
dressing 10/16

Caesar Salad

Romaine hearts, aged pecorino,
roasted tomatoes,
rosemary sea salt croutons,
FARM caesar dressing 10/16

Goat Cheese Salad

Local arugula, Crow's Dairy goat
cheese, chia seeds,
glazed walnuts, sun-dried
strawberries, candy striped
beets, mission fig balsamic
vinaigrette 12/18

All salads offered as entrées with protein
add-ons:*

Chicken 9, Grilled Shrimp 11,
4 oz. Salmon 14, or 4 oz. Prime Beef
Tenderloin 24

LAND & SEA

Heritage Pork Tenderloin*

Asiago herbed polenta, roasted baby heirloom carrots,
bacon onion marmalade, AZ apple cider rosemary gastrique 36

Wild Chilean Sea Bass*

Local arugula, sweet corn, and lump crab risotto, roasted
candy striped beets, grilled asparagus, chardonnay citrus beurre blanc 52

FARM Fettuccine

Fresh fettuccine noodles, pancetta, wild mushrooms,
AZ sun-dried tomatoes, aged pecorino, FARM alfredo sauce 24
Add: Chicken* 9 - Grilled Shrimp* 11

Boneless Beef Short Rib

Six hour zinfandel braised, roasted garlic whipped potatoes, AZ agave
glazed local root vegetables, crispy leeks, black truffle bordelaise 44

Sustainable Scottish Salmon*

Mediterranean cous cous with roasted tomatoes, local squash, sweet bell
peppers, shallots, grilled long stem artichokes, AZ lemon caper beurre blanc 38

PRIME STEAKS



USDA PRIME

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

8 oz. Filet* 52

12 oz. Ribeye* 52

Colorado Lamb Chops 55

6 oz. New Zealand Elk Tenderloin* 60

6 oz. Blackened Wagyu N.Y. Strip 70

Add Ons:

Caramelized Onions 2

Fried Egg* 3

Truffle Butter 7

Amish Bleu Cheese 3

Crab Cake 10

Grilled Shrimp* 11

Black Truffle Bordelaise 7

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

*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.

FARM PROVISIONS

GLUTEN FREE

Appetizers

FARM Five Mushroom Bisque
basil oil, crispy corn 8/12

FARM Crab Cakes
Sweet corn crusted, fresh lump crab, blackened Remoulade, charred AZ lemon, whole grain mustard seed slaw 20

Fresh Burrata
Slow roasted tomatoes, wild arugula, agave balsamic, basil oil pipette, smoked tableside 17

Smoked Gouda Chorizo Fondue
Grilled artichokes, fresh corn tortillas 16

Charred Heirloom Cauliflower
Roasted red pepper hummus, pickled jalapeños, citrus herb vinaigrette 15

Salads

The FARM House
AZ lemon thyme vinaigrette, roasted pepitas, bibb lettuce, red onion, heirloom tomatoes 10/16

Caesar Salad
Romaine hearts, aged pecorino, roasted tomatoes, FARM caesar dressing 10/16

Goat Cheese Salad
local arugula, Crow's Dairy goat cheese, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 12/18

All salads offered as entrées with protein add-ons:
Chicken 9, Grilled Shrimp 11, 4 oz. Salmon 14, or
4 oz. Prime Beef Tenderloin 24

Sandwiches and Such...

FARM Burger*
8 oz. K4 Copper State Reserve corn-fed or AZ grass-fed patty
Smoked cheddar or pepper jack, crisp iceberg, local tomato, house-made pickles, FARM special spread, GF bun, GF side salad 20

Add : Green chili, roasted mushroom, caramelized onions, avocado, or pickled jalapeños \$2 ea Fried egg* or bacon* \$3 ea.

Ranchers Reuben
House-made corned beef, Jarlsberg cheese, bacon 1000 island, granny smith apple sauerkraut, GF bun, GF side salad 19

FARM Tacos
Pickled slaw, pico de gallo, cotija, smoked chili cilantro aioli, avocado crema, fresh corn tortillas
Choice of - Prime Steak* 20 / AZ roasted vegetables 16

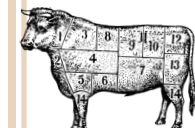
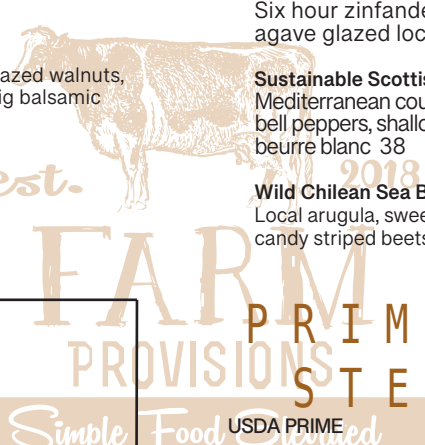
Entrees

Heritage Pork Tenderloin*
Asiago herbed polenta, roasted baby heirloom carrots, bacon onion marmalade, AZ apple cider rosemary gastrique 36

Boneless Beef Short Rib
Six hour zinfandel braised, roasted garlic whipped potatoes, AZ agave glazed local root vegetables, black truffle bordelaise 44

Sustainable Scottish Salmon*
Mediterranean cous cous with roasted tomatoes, local squash, sweet bell peppers, shallots, grilled long stem artichokes, AZ lemon caper beurre blanc 38

Wild Chilean Sea Bass*
Local arugula, sweet corn, and lump crab risotto, roasted candy striped beets, grilled asparagus, chardonnay citrus beurre blanc 52



VEGAN

Appetizers

Applewood Smoked Local Heirloom Tomatoes
Wild arugula, agave balsamic, grilled rosemary sea salt boule, smoked tableside 14

Charred Heirloom Cauliflower
Roasted red pepper hummus, crispy chickpeas, pickled jalapeños, balsamic reduction 15

Salads

Arugula Salad
Local arugula, chia seeds, glazed walnuts, sun-dried strawberries, candy striped beets, mission fig balsamic vinaigrette 12/18

The FARM House Salad
Aged Red Wine Vinegar and EVOO, roasted pepitas, bibb lettuce, red onion, heirloom tomatoes 10/16

ENTREES

FARM Vegan Tacos
Roasted local vegetables, avocado, pickled slaw, pico de gallo, fresh flour tortillas 16

Beyond Burger
Local tomato, house-made pickles, caramelized onions, iceberg lettuce wrap, vegan house salad 19

Roasted Local Squash "Pasta"
Local squash, FARM marinara, garlic herb tomatoes, mushrooms, grilled artichokes, country olives, charred cipollini onions 24

Farmers Local Harvest
Grilled asparagus, roasted heirloom carrots, candy striped beets, sundried tomatoes, pepitas, balsamic reduction 24

Roasted Portobello Mushroom "Steak"
Mediterranean cous cous with roasted tomatoes, local squash, sweet bell peppers, shallots, grilled long stem artichokes, roasted red pepper coulis 28

PRIME STEAKS

USDA PRIME

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

- 8 oz. Filet* 52
- 12 oz. Ribeye* 52
- Colorado Lamb Chops* 55
- 6 oz. New Zealand Elk Tenderloin* 60
- 6 oz. Blackened Wagyu N.Y. Strip* 70*

- Add Ons:**
- Caramelized Onions 2
 - Fried Egg* 3
 - Truffle Butter 7
 - Amish Bleu Cheese 3
 - Crab Cake 10
 - Grilled Shrimp* 11

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

KIDS

Crispy Chicken Tenders
FARM ranch and house fries or salad 11

Fresh Penne Pasta
Marinara or alfredo, aged parmesan 11

Angus Burger
Lettuce, tomatoes, pickles, American cheese, potato bun house fries or salad 12

4 oz. Prime Beef Tenderloin*
Grilled asparagus and house fries 24

4 oz. Scottish Salmon*
Garlic whipped potatoes and grilled asparagus 18

Kids 12 & under

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