

LIGHT FARE

APPETIZERS



SANDWICHES AND SUCH

**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

**Fire Roasted Red Chile Stew**  
Buffalo chipotle sausage, trio of Mexican cheeses, crispy corn tortillas, AZ cilantro lime crema 6/10



FRESH

SALADS

All salads offered as entrees with protein add-ons:  
*Chicken 4, Shrimp 7, 4 oz Salmon 8, 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 7

**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

**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

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

12 oz. Ribeye\* 38

6 oz. Lone Mountain Wagyu N.Y. Strip\* 55

6 oz. Elk Tenderloin\* 42

*Add : Fried Egg \$3, Truffle Butter \$5, Amish Bleu Cheese \$3, Crab Cake \$7, or Shrimp Skewer \$7*

*\*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 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

FARM Crab Cakes

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

Fresh Burrata

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

Smoked Gouda Chorizo Fondue

Grilled artichokes, fresh corn tortillas 11

Charred Heirloom Cauliflower

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The FARM House

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

Caesar

Romaine hearts, aged pecorino, roasted tomatoes, FARM caesar 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



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

Heritage Pork Tenderloin\*

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

Boneless Beef Short Rib

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

Sustainable Salmon\*

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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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