FARMERS FISHERS BAKERS

FARMHOUSE SUSHI

Here you'll find fresh fish from local waters whenever possible; sustainability guides our decisions on every selection. At your table you'll be served thoughtful combinations of farm flavors and Asian culture traditions. Chef Thomas Park preserves the spirit of American farmers and fishers and the precision of his art. Welcome to Farmhouse Sushi. Served daily starting at 4pm, on weekends at 3pm.

See our Farmhouse Sushi menu for selections. They are plated for easy sharing - pick a few for the table or order a couple to enjoy as your entree.

SHARE PLATES & SOUPS

FROM OUR BAKERS

Brick Oven Pretzels - 5
Pimento Cheese, BBQ Mustard, Sour Cream & Onion Dips

Bread & Broths - 8 ***n***
Roasted Garlic, Fishers Shanty Butter Broth, Romesco Broth and Ciabatta Bread

FROM OUR FISHERS

Hot Peel & Eat Carolina "Whites" - 14

Virginia Cracker Calamari - 10

Hot Maryland Crab Dip - 12

Beer Mussels & Fries - 14

Baked Clam Stuffies - 10

Old Bay Mini Crab Claws - 12

INSPIRED BY FARMERS

Potato Planks - 6
Honey, Pecorino, Chicken Crackling, Chili Flakes

Tableside Guacamole - 12
Tortilla Chips, Pimento Cheese, Salsa

Beer Nuts, Kettle Corn, Candied Bacon - 6 ***n***
Popped in 100% Coconut Oil

Thick-Cut Onion Rings - 8

Crispy Duck Fat Chicken Wings - 10

Baby Cheeseburgers* (3 or 6) - 2 each
Served with Fries

FROM OUR KETTLE

New England Clam Chowder – 6

Farmhouse Soup of the Day – 6

SEAFOOD SALADS

Crab Louie - 19

Shrimp Louie - 17

NICE 8 BUCK SALADS

Perfect as a starter salad or add some protein and make it your entrée

Fried Brussels Sprouts & Blue Cheese

Shaved Cauliflower & Asian Pear

Drag Through the Garden

Escarole & Gruyere

Pickled Veggies & Greens

Purple & Black Kale ***n***

Spinach, Mushroom & Fennel

Sweet Corn Cake Ranchero

Pressed Melon

Caprese Carpaccio

Add-Ons:

Chicken - 8
Fried White Fish - 8
Fried Shrimp - 8
Pork Belly - 8
Pickled Shrimp - 10
Plancha Tuna* - 12
Marinated Skirt Steak 8oz* - 15

JAMBALAYAS

Seasoned and slow-cooked Carolina rice stacked high with meats and seafood

Chicken Carolina Style - 18

Seafood Chesapeake Style - 22

Mad Pig Style - 18 ***n***

FISHERS CATCH

Sustainably caught or raised, market priced

Simply Seared Sushi Grade Tuna*
Sea Salt, Cracked Pepper, Lemon, Farmers Beans, Heirloom Tomatoes

Flounder Française*
Green Peas Confit, Grits

Sorghum Syrup and Ginger Plank Salmon*
Veggie Succotash, Sea Salt Buttered Boiled Potatoes

Daily Fishers Catch*
Collaborative Selection by our Executive Chef and Our Local Supplier

FISHERS FRY

Served with Fries, Peanut-Cider Slaw, and Street Corn Off-the-Cob

Carolina "Whites" Fried Shrimp - 16

Eastern Shore Scallops - 16

Lemonade Fried White Fish - 16

Fishers Fry Combo Platter - 22
Shrimp, Scallops and White Fish

SEAFOOD "NOT SO" CLASSICS

Shrimp Scampi, Farm-A-Roni and Veggie Succotash - 18

Jiffy Pop Cioppino with Veggie Succotash - 28

Flat Boater's Bucatini - 24

Fisherman's Poached Pot - 19

LOBSTER & CRAB

Crab Cakes - 29
Farm-a-Roni, Veggie Succotash

Alaskan King Crab Legs - 39
Twice-Baked Root Veggie Potato, Veggie Succotash

Stuffed Maine Lobster Half - 30
Twice-Baked Root Veggie Potato, Veggie Succotash

FARMERS CHICKEN

Long Bone Cowboy Style - 15 ***n***
Street Corn Off-the-Cob, Peanut-Cider Slaw, Grits

Big Country Tenders - 14
Street Corn Off-the-Cob, Thick-Cut Onion Rings

Honey Pot Fried - 16
Green Peas Confit, Grits

Boneless Brick Chicken with Lemon Thyme Butter - 15
Farm-A-Roni, Veggie Succotash, Red Eye Gravy

OPEN RANGE MEATS

Cooked on a high heat Plancha Grill

Steak Frites 6 oz* - 19
Farmers Whiskey Sauce, Fries, Green Peas Confit

Seared Short Rib - 24
Pickled Veggie Potato Salad, Rapini, Corn Pudding Tamale

Eye of Rib 10 oz* - 28
Farm Herb Butter, Twice-Baked Root Veggie Potato, Veggie Succotash

Sliced Edge of Rib Eye 5 oz* - 19
Tasting Board with Pickled Veggie Potato Salad, Sweet Corn Relish, Roasted Mushrooms, Grilled Ciabatta

Farmers Spice Entrecôte 7 oz* - 24
Twice-Baked Root Veggie Potato, Veggie Succotash

Grilled Pork Porterhouse 16 oz* - 24
Corn Pudding Tamale, Veggie Succotash

Marinated Skirt Steak 8 oz* - 19
Corn Pudding Tamale, Veggie Succotash

Cracklin' Pork Shank - 19 ***n***
Street Corn Off-the-Cob, Peanut-Cider Slaw, Red Eye Gravy

PIZZAS

A nod to the craftsmanship of age-old pizza, we use the finest cheeses, flours and tomatoes. We are true to the pizza doughs, styles and to all pizza lovers

AMERICAN STYLE

A thinner, crispier crust like a New York pizza pie

Original Tomato - 10
Red Sauce, Mozzarella, Basil, Garlic Oil Drizzle

Original Tomato with Calamari - 13
Red Sauce, Mozzarella, Fried Calamari, Basil, Garlic Oil Drizzle

Butcher - 13
Red Sauce, Mozzarella, Sliced Meatball, Red Peppers, Ricotta

Baker - 13
Red Sauce, Three Cheeses, Chili Pepper, Sausage, Red Onion

Deck Hand - 14
Garlic Cream, Mozzarella, Pancetta, Clams, Sweet Corn Relish

Classic Thin Crust Cheese - 10
Red Sauce, Asiago, Mozzarella, Parmesan

Classic Thin Crust Pepperoni - 13
Red Sauce, Asiago, Mozzarella, Pepperoni, Parmesan

St. Louis Thin Crust - 10
Extra Thin Crust, Red Sauce, White Cheddar, Provel, Brick, Parmesan - *Add Sausage, Pepperoni or Meatball – 3*

Detroit Red Top - 10
Deep Dish, Red Sauce, White Cheddar, Brick, Parmesan
Add Sausage, Pepperoni or Meatball – 3

Four Seasons Longboard - 25
Extra-Long Share Pizza - serves two to three

FARMERS STYLE

Made with a softer dough for a heartier crust

Tomato Basil Mozzarella - 10
Farmers Tomato Sauce

Harvest Vegetable - 12
Garlic Sauce, Butternut Squash, Mozzarella

Gardener's Campari - 13
Asiago, Goat, Pancetta, Escarole, Campari Reduction

Georgetown Honey Fig - 13
Mozzarella, Prosciutto, Fig Jam

BURGERS & SANDWICHES

Choose one side:
Fries, Peanut-Cider Slaw or Pickled Veggie Potato Salad

Old Fashioned Hamburger Stand* - 10

Wisconsin Grilled Cheeseburger* - 12

Bacon-Onion Blue Cheeseburger* - 12

Meatball Parmesan* - 10

Woody's Famous Steak* - 14

Crab Cake Sandwich - 16 ***n***

Fried White Fish Sliders - 12 ***n***

Ahi Tuna & Lemon Aioli* - 12

Presidential Chicken Salad Club - 10

Beer Braised Sausage - 12

AUTHENTIC FIELD TACOS

Fresh masa puffy corn taco, griddled flour tortilla or sweet corn cake

Chicken - 10
Fried White Fish - 10 ***n***
Pork Belly - 12
Marinated Steak - 12
Pulled Pork - 12 ***n***
Beer Braised Beef - 12 ***n***
Plancha Tuna* - 15 ***n***

MEATLESS

Prepared on dedicated meatless equipment and scratch-cooked, with a passion for true food

Farmer's Daughter Sandwich - 11 ***n, v***
Apple Walnut Raisin Bread, Avocado, Brie, Onions, Spinach Pickled Veggie Potato Salad

Bacon Burger - 12 ***vg***
Louie Sauce, Mustard, Pickles, Red Onion, Lettuce, Tomato, Lemon Mesclun Salad

White Bean Cutlets - 18 ***n, vg***
Spicy Broth, Veggie Succotash, Avocado

Artichoke Chick Pea Gunny Sack - 16 ***vg***
Crushed Tomatoes, Lemon Garlic Spinach

Tomato Cider Glazed Meatloaf - 14 ***vg***
Mashed Potatoes, Veggie Succotash

Polenta with Roasted Red Peppers & Eggplant - 16 ***vg***
Lemon Mesclun Salad

Gardener's Pie - 14 ***vg***
Veggie Succotash, Mashed Potatoes, Lemon Mesclun Salad

n *- contains tree nuts or peanuts* ***v*** *- vegetarian (no meat or seafood)* ***vg*** *- vegan (no meat, seafood, dairy or eggs) - Before placing your order, please inform your server if a person in your party has a food allergy.*
**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially individuals with certain medical conditions.*

FARMERS FISHERS BAKERS

FARMERS MARKET BRUNCH

SATURDAY|SUNDAY • 10AM–3PM

$29.99 PER PERSON

INCLUDES COMPLIMENTARY DRIP COFFEE AND ICED TEA

Taxes and gratuity not included. Children under age 6 eat for free; children ages 6-12 eat for $14.99

HEAVENLY FLUFFY BISCUITS & WARM CINNAMON ROLLS

Served to each table with butter and larder jam

FARMER'S TABLE

- **Egg Casserole**
- **Scrambled Eggs**
  Made to Order
- **Breakfast Tacos**
- **Harvest French Toast**
- **House Cured Ham**
- **Grilled Thick Cut Bacon**
- **Granola + Yogurt - *n***

GARDENER'S TABLE

- **Brûléed Pink Grapefruit**
- **Fresh Berries**
- **Bananas Foster Bananas**
- **Pickled Vegetables**
- **House Made Guacamole**
  Chips, Salsa, Pimento Cheese Spread
- **Purple & Black Kale Salad**
- **Late Harvest Spinach Salad**
- **Drag Through The Garden Salad**

BUTCHER'S TABLE

- **Honey Pot Fried Chicken**
- **Slow Roasted Chuck Eye**
- **Breakfast Jambalaya**
- **Farmers Meatballs**
- **Puffy Tacos - *n***
- **Cheesy Grits**
- **Veggie Succotash**

BOOZY BRUNCH

Bottomless Bloody Mary Bar - 10
In-House Organic Infused Pepper Vodka, Founding Farmers Bloody Mary Blend

Bellini - 12
Puréed White Peaches, Prosecco, Peach Cordial, Seasonal Dehydrated Fruit

Mimosa - 8
Orange Juice, Prosecco

Ramos Gin Fizz – 14
Breakfast Libation Invented in New Orleans Circa 1888

Pimm's Cup - 12
Pimm's No 1, Curacao, Lime Juice, Farmers Ginger Beer, Cucumbers, Mint

Corpse Reviver - 12
Bombay Gin, Cointreau, Lillet Blanc, Kubler Absinthe, Lemon

Today's Brunch Bowl – 20
(serves 2-4)

THE BAKERY

Pie and Cake Slices - *n* | **Deep Dish Cookies - *n*** | **Ice Cream Cake**

Churros - *n* | **Beer Nuts, Kettlecorn & Glazed Bacon - *n***

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FARMHOUSE SUSHI

SERVED DAILY STARTING AT 4PM, 3PM WEEKENDS

Here you'll find fresh fish from waters local and afar; sustainability guides our decisions on every selection. At your table you'll be served thoughtful combinations of farm flavors and Asian culture traditions. Chef Thomas Park preserves the spirit of American farmers and fishers and the precision of his art. Welcome to Farmhouse Sushi. Served daily starting at 4pm, on weekends at 3pm. Our sushi selections are plated for easy sharing. Pick a few for the table or order a couple to enjoy as your entree.

CHEF THOMAS' TASTING MENU*

FFB Tuna - 12 | Compressed Watermelon, Blood Oranges, Caramel Sauce, Strawberry Sauce

Danny's Happy Belly - 8 | Honey-Ginger Glazed Pork Belly, Cabbage, Kimchee Apples, Roasted Fennel, Bacon Soil

East West Tuna Tartare - 12 | Avocado, Tomato, Red Onion, Pistachio Soil, Ponzu Sauce, Cilantro

White Fish Crudo - 8 | Pickled Shallots, Okra, Roasted Tomatoes, Ponzu Sauce

Big Eye Tuna - 12 | French Feta, Gold Beets, Endive, Balsamic Glaze, Ponzu Sauce

Tiki Jack - 9 | Compressed Pineapple, Mango-Lime Salsa, Ponzu Sauce, Cilantro

Citrus Salmon - 8 | Blood Oranges, Pomegranate Crème Fraîche, Orange Oil, Ponzu Sauce

Red Curry Scallop - 10 | Fennel, Cucumber, Asparagus

Salmon Crudo - 8 | Tomatoes, Basil, Sundried Tomato, Ponzu Sauce

Spence Shrimp - 12 | Pickled Veggies, Mango, Cucumber, Red Onion, Cilantro

Deconstructed Ahi Tuna - 16

ROLLS*

Crunchy Tuna - 12
Spicy Tuna - 12

Chesapeake - 10
California - 10

Spring - 9
Pork Belly - 9

Deep Fried Tuna - 12
Wonder Jack - 10

NIGIRI*

Salmon - 3
Tuna - 3

Hirame - 3
Pork Belly - 3

Shrimp - 3
Tamago - 3

Wonder Jack - 3

SAKÉ

Rising Star - 36 | Nigori Cloud Junmai

Whooping Crane - 36 | Tokubetsu Junmai

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DESSERT SHOP

Churros - 6 *n*
Dulce de Leche, Chocolate, Coconut Pastry Cream Dipping Sauces

Key West Lime Pie - 8 *n*
Pecan Graham Crust, Whipped Cream

Big Bouffant Lemon Pie - 8
Shortbread Crust, Meringue

Triple Banana Cream Pie - 8
Bruleed Banana, Chocolate Sauce

Spiced Apple Crisp - 8
Government Cheese Ice Cream

Devil's Food Chocolate Cake - 8
Black Pepper Frosting, Peppermint Chip Ice Cream

Coconut Cream Cake - 8 *n*
Bourbon Caramel Sauce

Dulce de Leche Cake - 8
Secret Breakfast Ice Cream

Celebration Cake - 15
Strawberries and Champagne Frosting (serves 6-8)

Ball Jar Cookies and Ice Cream - 8
Chocolate Chunk with Black Sheep Vanilla | Peanut Butter with Elvis *n*
Oatmeal Raisin with Butter Beer | Brownie with Black Sheep Vanilla

ICE CREAM SHOP

Triple Layer Ice Cream Cake - 8
Chef-Picked Flavor Trios

National Zoo Sundae - 18 *n*
Eight Scoops, Eight Toppings - Yes, Really!

Scoop Flavors – 3 / scoop
Fluffernutter *n* | Secret Breakfast | Red Hot Banana | Elvis *n*
Malted Dulce de Leche | Peppermint Chip | Brownie Chocolate
Butter Beer | Government Cheese | Black Sheep Vanilla
Santa Fe Hot Chocolate | Seasonal Sorbet

COFFEE & TEA

Intelligentsia Founding Farmers Blend Coffee
• Coffee – 3 • Café Latté - 4 • Hot Chocolate – 4
• Espresso - 3 • Cappuccino – 4 • Decaf Cappuccino - 4

Intelligentsia French Press Single Origin Coffee Blends
2 cups – 6 | 4 cups - 9

T Salon Teas – 4
Farmers Custom Blend, White Earl Grey, Green Lake,
Organic Jasmine Silver Needle, Chelsea All American Breakfast,
Chelsea Autumn Chai, Tranquility, Chamomile with Lavender

DESSERT SPIRITS

Some of Our Chief's Favorite Picks

Mexican Coffee - 10
Intelligentsia Coffee, Tequila, Kahlua,
Cinnamon, Vanilla, Chocolate

Fernet Branca - 10

Becherovka - 12

New Orleans Style Coffee - 10
Intelligentsia Coffee, Brandy,
Chicory Bitters, Meringue

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DEADWOOD SHOOTERS, BEER FLIGHTS & GROWLERS

SHOT & A BEER! • 14

1 - Choose Your Beer

2 - Choose Your Shot

Whiskey: Buffalo Trace, Knob Creek Rye, John Powers

Tequila: El Jimador Blanco, Siembra Azul Blanco, 7 Leguas Blanco

3 - Enjoy Your House Chaser

BEER FLIGHTS • 14

8oz tumblers – choose from the tap selections below

3 Beers, 1 Shot

4 Beers

Dealers Choice

GROWLERS

Large jug tap beer for sharing (Table Only)

Premium – 25

Super Premium - 35

Take the empty growler jug and glasses home - 15

BEERS ON TAP

LAGER

Schlafly Kolsch | Missouri | ABV 4.8%	4	8
Victory Prima Pils | Pennsylvania | ABV 5.3%	4	8
North Coast Scrimshaw Pils | California | ABV 4.4%	4	8

ALE

Green Flash Hop Head Red | California | ABV 7.0%	4	8
Victory Brooklyn Sorachi Ace | New York | ABV 7.6%	4	8
Uinta Wylde Pale | Utah | ABV 4.0%	4	8
Founders Dirty Bastard | Michigan | ABV 8.5%	4	8
Stillwater Existent | Maryland | 7.4%	4	8

IPA

Shipyard Monkey Fist | Maine | ABV 6.9%	4	8
Tröegs Perpetual | Pennsylvania | ABV 7.5%	4	8
Brooklyn Blast! | New York | ABV 8.0%	4	8
Southern Tier 2X | New York | ABV 8.2%	5	9

WHITE/WHEAT

Allagash | Maine | ABV 5.2%	4	8
Blanche de Bruxelles | Belgium | ABV 4.5%	4	8

SEASONAL

21st Amendment Zambo Red Ale | California | ABV 9.6%	4	8
Elysian Wasteland | Washington | ABV 6.8%	4	8
Sierra Nevada Tumbler | California | ABV 5.5%	4	8

EUROPEAN/WORLD

Steenbrugge Tripel | Belgium | ABV 8.7%	5	9
Arcobrau Zwicki Lager | Germany | ABV 5.3%	5	9
Hitachino Nest Red Rice | Japan | ABV 7.0%	5	9

LOCAL

DC Brau The Citizen | DC | ABV 7.0%	4	8
Port City Oktoberfest Marzen | Virginia | ABV 6.0%	4	8
Flying Dog Raging Bitch | Maryland | 8.3%	4	8
Flying Dog Pearl Necklace (Nitro) | Maryland | ABV 5.5%	4	8

DRINKS

TIKI REDUX

DAIQUIRIS • 12
Choose: {Classic | Cloak N Dagger | Hemingway | La Floridita}
Rum, lime juice, sugar

SCORPIONS
Circa 1946 • 14 – Aged Rum, Plymouth gin, Pisco Porton, lemon juice, orange juice, house-made orgeat syrup

Chief Mix Style 2012 • 15 – 209 gin, Demerera 15yr, Lemon Hart 151, Martell VSOP cognac, lemon juice, orange juice, house-made orgeat syrup

Scorpion Bowl • 25 – In a flamed volcano Scorpion bowl *(serves 2-4)*

SWIZZLES • 12-14
Choose: {Queens Park | 151 | Rye | Bermuda | FF Style}
Refreshing, fruity, strong, and aromatic, made with the traditional swizzle stick used throughout the Caribbean

MAI TAIS
Don the Beachcomber circa 1937 • 14 – Appleton V/X, Bacardi 8yr, Demerera 15yr, lime juice, grapefruit juice, honey syrup, ginger syrup, house-made falernum, bitters

Trader Vic circa 1943 • 14 – 12yr. Aged rum, Martinique rum, lime juice, orange juice, house-made orgeat syrup, curacao, bitters

Mai Tai Punch • 25 - In a Scorpion bowl *(serves 2-4)*

ZOMBIES *(limit two glasses or one bowl per guest)*
Circa 1934 • 15 – A blend of 3 rums, house-made falernum, grapefruit juice, lime juice, house-made grenadine, and absinthe

Circa 1964 • 14 – A blend of 3 rums, lime juice, grapefruit juice, cinnamon syrup, FF zombie mix, house-made falernum

Zombie Punch • 25 – In a Scorpion bowl *(serves 2-4)*

COCKTAIL CLASSICS

MULE • 10
Choose: {Bourbon | Rye | Rum | Gin | Vodka | Tequila | Pisco }
Spirit, citrus, house-made ginger beer

JULEP • 12
Choose: {Bourbon | Rye | Rum | Gin | Brandy | Absinthe | Pisco }
Spirit, mint, confectioner's sugar, bitters, nugget ice

DAISY • 12
Choose: {Bourbon | Rum | Gin| Tequila | Brandy | Absinthe | Pisco }
Spirit, Curacao, confectioner's sugar, citrus, nugget ice

COBBLER • 12
Choose: {Bourbon | Cognac | Gin | Rum}
Spirit, muddled fresh fruit, citrus, nugget ice

CRUSTA • 12
Choose: {Bourbon | Rye | Gin | Tequila | Brandy | Pisco }
Spirit, Curacao, lemon or lime juice, sugar rimmed cocktail glass

COCKTAIL • 12-14
Choose: {Bourbon | Rye | Gin | Tequila | Brandy}
Spirit, Bitters, Sugar, stirred over a rock

NICK AND NORA • 12-14
Choose: {Dry or Extra Dry | Martinez | Manhattan | Vesper | More...}
Classic Martinis served in a Nick & Nora glass

BEER COCKTAILS

CHELEDA • 8 | MICHELADA (W/TOMATO) • 10
Lager, lime juice, salt

SHANDY GAFF • 10
Pale ale, extracted ginger juice, lime juice, simple syrup

FF BOILER MAKER • 10
Imperial IPA and a shot of FF Rye

GREYHAWK • 11
White beer, house-made raspberry syrup, vodka

SEASONAL • 12
A refreshing beer cocktail made with flavors of the season

BLENDED COCKTAILS

TODAY'S BLENDED TIKI • 12
A frozen selection from our extensive Tiki Library

SEASONAL BLENDED • 12
Made with seasonal fruit, exotic elixirs, and fine spirits

DEALER'S CHOICE

*** Let these cocktail gurus help you discover off-menu options to tantalize your taste buds. ***

Possibilities = Limitless

OUR MIXOLOGISTS ARE HIGHLY TRAINED IN THE FINE ART OF MIXING CLASSIC COCKTAILS.

All of our cocktails are house-made with the finest spirits and freshest ingredients. We make our own elixirs, infusions and syrups in house. Our cocktails are labor intensive and require care and attention, so please no substitutions. Your patience is greatly appreciated.s

THE FARMERS WINE COLLECTION

All of our wines by the glass are biodynamic, sustainable or organic

BUBBLY	glass	1½ glass	bottle
Sommariva Glera / Veneto, Italy / NV	12		36
En Fuego / Yecla, Spain / NV	12		26

WHITE	glass	1½ glass	bottle
Hillinger Gruner Vetliner / Austria / 2010	8	12	24
Kaltern Muller Thurgau / Alto Adige, Italy / 2011	11	17	33
Protos Verdejo / Ribera de Duero, Spain / 2010	9	14	27
Esporao Verdelho / Alentejano, Portugal / 2011	10	15	30
Raats Chenin Blanc / Stellenbosch, South Africa / 2011	10	15	30
Alois Lageder Pinot Bianco / Alto Adige, Italy / 2012	9	14	27
Esk Valley Sauvignon Blanc / Marlborough, NZ / 2011	11	17	33
Vina Falernia Pedro Ximenez / Elqui Valley, Chile / 2011	8	12	24
Jean Pla 'La Souris Blanche' Grenache Blanc / Côtes de Catalanes, FR / 2010	9	14	27
Vasse Felix Chardonnay / Margaret River, Australia / 2011	12	18	36
Domaine de la Cadette Bourgogne Blanc / Burgundy, France / 2009	10	15	30
Jean-Paul Paquet Saint Veran Fussiacus Chardonnay / Burgundy, France / 2010	14	21	42

ROSÉ	glass	1½ glass	bottle
Montecastrillo Rosado / Ribera del Duero, Spain / 2011	12		24

RED	glass	1½ glass	bottle
San Lorenzo Montepulciano d' Abruzzo / Abruzzo, Italy / 2009	8	12	24
Miguel Merino 'Vinas Jovenes' Tempranillo / Rioja, Spain / 2008	8	12	24
Clos La Coutale Cahors Malbec-Merlot / France / 2010	10	15	30
Unus Old Vine Garnacha / Calatayud, Spain / 2010	8	12	24
Chateau Picau Perna Bordeaux / St. Emillion, France / 2010	12	18	36
Duas Quintas Tinta Roriz-Touriga Nacional / Douro, Portugal / 2009	10	15	30
Domaine St. Gayan Côtes du Rhône-Grenache / Rhône Valley, France / 2009	11	17	33
Kermit Lynch Côtes du Rhône-Syrah / Rhône Valley, France / 2009	10	15	30
Finca La Mata Tempranillo / Ribera del Duero, Spain / 2009	12	18	36
Luigi Bosca 'DOC' Malbec / Mendoza, Argentina / 2009	13	20	39
Martray Brouilly Cuvee 'Vielles Vignes' Gamay / Burgundy, France / 2010	11	17	33
Nicolas Rossignol Bourgogne Rouge / Burgundy, France / 2010	15	23	45

THE FARMACY

The drugstore with the ever-present soda fountain was the backbone of Main Street USA during the late 1880's and for most of the 20th century. Most adults and children born during that great era affectionately recall the time they spent at the fountain sipping on a tasty cherry Coke or root beer. Life was uncomplicated when a nickel or a dime could buy a soda fountain delight and always included sweet memories. All of our house sodas are made from scratch with all natural sweeteners.

New York Egg Cream | *Classic or Vanilla* - 4
Our egg creams are made in the traditional manner with Fox's Ubet chocolate syrup, whole milk, and sparkling seltzer.

Today's Phosphate - 4
"Phosphates" were the corner stone to the turn of the century soda fountain tradition. Phosphoric acid was used to balance out sour and enhance fizz. Please enjoy today's selection.

Today's Rickey - 4
Lime juice, jerk soda, today's house-made syrup

Scratch Sodas - 5
House-made syrups, fresh juices, sparkling seltzer

Grapefruit Orange Lemon-Lime Ginger Hibiscus Vanilla
Seasonal Mandarin Pineapple Tamarind Today's Tropical

Farmers Tea – 4 sweetened and hand-shaken

FF Lemonade – 4

Fresh-Squeezed Juice – 5 Orange, Grapefruit, Pineapple, Cranberry

FF Arnold Palmer - 4

Fever Tree Tonic - 5

Cola/Diet Cola - 3

Intelligentsia Iced Tea – 3 unsweetened

Manhattan Soda - 5
The ultimate pick-me up. Made with Intelligentsia coffee and espresso, hand whipped cream, agave nectar, and sparkling seltzer.

CHIEF'S PICK

If you still haven't found that perfect selection from our bar and beverage menu, maybe you're up for something a little more unexpected.

'Chief's Pick' is a special weekly feature selected by Chief Mixologist and Beverage Director Jon Arroyo.
These items are off menu and in limited availability, so you'd better act fast. Your choice might be a seasonal, inspired libation, an esoteric spirit, an off-the-beaten path wine selection, or a rare bottle of a handcrafted beer that we want you to discover.

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