

THE FARMER'S TABLE

Local Fare - Medina, OH

STARTERS

SMOKED DEVEILED EGGS \$12

Slow smoked hard cooked eggs, cowboy candy (candied jalapenos), crispy bacon, chives

BRUSSEL SPROUTS \$12

Fried - LOCAL peppered bacon - orange balsamic redux - candied Fresno peppers

CHARCUTERIE \$18

Ohio meats & cheeses - chef choice add ons

PICKLED PLATTER \$12

Pickled egg - pickled veggies - whole grain mustard - crusty french bread

SMALL BATCH POTATO CHIPS \$8

Freshly prepared - choice of house made dipping sauce

FRIED PORK RINDS \$7/4

Made fresh to order with house hot sauce

TFT GARLIC FRIES \$10

Farmhouse fries - roasted garlic oil - aged parmesan - chili flakes

SMALL PLATES

KOREAN PORK BELLY \$13

Crispy, melty, pork belly bites, korean bbq sauce and jalapeno slaw

SMOKED WINGS \$12 / 20

Jumbo whole wings - house rub - slow smoked finished on the charboiler - White Alabama BBQ Sauce - 3 or 6

PIEROGIES OF CLEVELAND \$12

Three potato & cheddar - grilled onions - sour cream

KIELBASA & KRAUT \$14

Two LOCALLY sourced extra garlic kielbasa Gnar Gnar sauerkraut by Cleveland Kraut

CAULIFLOWER WINGS \$12

House made crispy breaded cauliflower florets - drizzled with The Farmer's Table hot sauce.

ZUCCHINI PUMPKIN BREAD \$5

House made, served warm with maple butter

SALADS



Dressings are all made in house! Pick some up in the Provisions Area!
blackberry balsamic - honey lime vinaigrette - buttermilk ranch

PEAR BLEU CHEESE SALAD \$16

Living lettuce from Root 42 Harvest - fresh sliced pears - grilled chicken - crumbled bleu cheese - dried cranberries - candied walnuts - blackberry balsamic dressing

COBB SALAD \$16

Romaine Lettuce-LOCAL cherry tomatoes-hard boiled egg-blue cheese crumbles-LOCAL bacon-grilled chicken breast-avocado-house made buttermilk ranch.

SIDE SALAD \$3/5

Living lettuce from Root 42 Harvest, tomatoes, cucumbers

SIDES

Farmhouse Fries \$4

Cole Slaw \$3

Mac-n-Cheese \$4

LOCAL Seasonal Vegetable \$mp

Cup of Soup \$5

DRINKS

Craft 62 Sodas

Pure cane sugar sodas made in Cleveland OH

Cola	Lemon Lime
Rootbeer	Lemonade
Black Cherry	Ginger Ale
Fusion	Cream Soda

Other:

Diet Coke - Iced Tea - Coffee - Hot Chocolate

LOCAL STEAKS & CHOPS

Served with seasonal potato and vegetable.

LOCAL can mean up to 250 miles away.

At The Farmer's Table LOCAL means we source within 50 miles of Medina!

RIBEYE* \$39

16 oz. LOCALLY raised - excellent marbling - loaded with flavor

SIRLOIN* \$21

8oz LOCALLY raised - lean cut - butter tender

FEATURED LOCAL STEAK* \$MP

Chef's weekly selection and preparation

(Please allow extra time for any med well or well done steaks to be prepared to perfection.)

SANDWICHES

All sandwiches served with Small Batch Potato Chips. Upgrade to Farmhouse Fries for \$0.50

BBQ PULLED PORK \$16

LOCAL pork shoulder -slow smoked - house BBQ - cole slaw

BUTTERMILK CHICKEN \$14

Tender chicken breast marinated in buttermilk & spices - garlic dill pickles - housemade buttermilk ranch dressing - LOCAL lettuce

BLT \$14

Seeded whole grain bread piled high with LOCAL pepper bacon - fresh greens - tomato - mayo

SOUTHTOWN BURGER* \$17

Fresh mix of LOCAL brisket, chuck & sirloin - Amish cheddar - house made garlic dill pickles - grilled onions - LOCAL lettuce -house made aioli

KIELBASA ROLL \$16

LOCAL extra garlic kielbasa - Gnar Gnar sauerkraut by Cleveland Kraut - Orlando hoagie roll - house made aioli

HOUSE SMOKED TURKEY CLUB \$15

Orlando hoagie bun -generous portion of house smoked turkey - LOCAL pepper bacon -swiss cheese - tomato - LOCAL greens - house made aioli

ENTREES

FARMHOUSE POT PIE \$16

Roasted chicken, farmhouse vegetables, chicken gravy, house pastry | 14

FEATURED OHIO CITY PASTA \$MP

Chef's creation with Ohio City Pasta!



SHRIMP & GRITS \$21

Cheesy country grits- LOCAL bacon- spinach- sauteed shrimp-chive oil.

POLISH SUPPER \$22

Two LOCALLY sourced extra garlic kielbasa - Gnar Gnar sauerkraut by Cleveland Kraut - three P.O.C. potato & cheddar pierogies - grilled onions - sour cream

BUTTERMILK CHICKEN DINNER \$18

Two of our famous fried buttermilk chicken breasts - farmhouse fries - house made bbq sauce

BBQ PULLED PORK DINNER \$21

LOCAL Pork Shoulder -Applewood smoked then pulled & sauced with house made bbq - baked beans - potato salad - jalapeno cheddar corn muffin

SMOKED BRISKET DINNER \$26

LOCAL Brisket smoked for 14 hours - chargrilled - topped with crispy fried shallots - baked beans - house made potato salad - jalapeno cheddar corn muffin

DESSERTS

Ask your server about our seasonal desserts baked by Local Bakers!



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions