

THE FARMER'S TABLE

Local Fare - Medina, OH

STARTERS

TFT GARLIC FRIES	\$8
Farmhouse fries - roasted garlic oil - aged parmesan - chili flakes	
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	
BRUSSEL SPROUTS	\$12
Fried - peppered bacon - orange balsamic redux - candied fresno peppers	
ZUCCHINI PUMPKIN BREAD	\$5
House made - topped with maple butter	

SMALL PLATES

CARPACCIO*	\$15
Thinly shaved local beef tenderloin-truffle oil-capers-parmesan cheese-arugula salad-and toast points.	
SMOKED WINGS	\$12 / 20
Jumbo whole wings - house rub - slow smoked finished on the charboiler - White Alabama BBQ Sauce - 3 or 6	
CAULIFLOWER WINGS	\$12
House made crispy breaded cauliflower florets-drizzled with The Farmer's Table hot sauce.	
PIEROGIES OF CLEVELAND	\$12
Three potato & cheddar - grilled onions - sour cream	
KIELBASA & KRAUT	\$14
Two locally sourced extra garlic kielbasa - Knar Knar saurkraut by Cleveland Kraut	

SALADS

Dressings are all made in house - blackberry balsamic - honey lime vinaigrette - buttermilk ranch

HEIRLOOM BURRATA SALAD	\$15	COBB SALAD	\$16
Local Heirloom tomatoes-burrata cheese- baby arugula-balsamic reduction-basil oil.		Romaine Lettuce-local cherry tomatoes-hard boiled egg-blue cheese crumbles-local bacon-grilled chicken breast-avocado-house made buttermilk ranch.	
PEAR BLEU CHEESE SALAD	\$16	SIDE SALAD	\$3
Living lettuce from local growers - fresh sliced pears - grilled chicken -crumbled bleu cheese - dried cranberries - candied walnuts - blackberry balsamic dressing		Local living lettuce - tomatoes - cucumbers	

KIDS

Kids meals include a kids drink & choice of farmhouse fries - chips - fruit

CHEESEBURGER	\$9
OHIO KIDS STEAK	\$13
TURKEY & CHEESE	\$9
KIDS PB&J	\$6
CHICKEN TENDERS-3PC	\$9
GRILLED CHEESE	\$6
MAC-N-CHEESE	\$8

DRINKS

Craft 62 Sodas

Pure cane sugar sodas made in Cleveland OH

Cola	Lemon Lime
Rootbeer	Citrus Mist
Black Cherry	Lemonade
Cream Soda	Ginger Ale

Other:

Diet Coke - Iced Tea - Coffee - Hot Chocolate

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

SANDWICHES

All sandwiches served with choice of Farmhouse Fries or Small Batch Potato Chips

BBQ PULLED PORK \$15

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 \$12

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

SOUTHTOWN BURGER* \$16

fresh local mix of brisket, chuck & sirloin - amish cheddar - garlic dill pickles - grilled onions - - local lettuce -house made aioli

KIELBASA ROLL \$16

locally sourced extra garlic kielbasa - Knar Knar saurkraut by Cleveland Kraut - Orlando hoagie roll - house made aioli

HOUSE SMOKED TURKEY CLUB \$13

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

SIDES

Farmhouse Fries \$3

Cole Slaw \$3

Mac-n-Cheese \$4

Side Salad \$3

Local Seasonal Vegetable \$mp

Cup of Soup \$5

DESSERTS

CHOCOLATE PEANUT BUTTER CAKE \$8

From local baker Bespoke Foods-rich dense chocolatey double layer cake-velvety PB Frosting

MEDINA COUNTY PIE COMPANY \$6-7

Variety of local pies-our favorites are Chocolate Pecan and Apple

FEATURED DESSERT \$MP

Made by local bakers-ask your server for todays feature

STEAKS & CHOPS

Served with seasonal potato and vegetable.

OHIO STRIP STEAK* \$36

16 oz. locally raised - abundant marbling resulting in superior tenderness and flavor

RIBEYE* \$36

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

LAMB PORTERHOUSE* \$41

Twin lamb porterhouse - spring vegetable risotto -roasted carrots

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

ENTREES

FEATURED OHIO CITY PASTA \$MP

Chef's weekly selection of 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 - Knar Knar saurkraut 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 \$18

applewood smoked then pulled & sauced with house made bbq - baked beans - potato salad - jalapeno cheddar corn muffin

SMOKED BRISKET \$23

smoked for 12 hours - chargrilled - topped with crispy fried shallots - baked beans - house made potato salad - jalapeno cheddar corn muffin

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