

DRINK MENU

FEATURING MINNESOTA MADE CRAFT BEERS, CIDERS, WINES + SPIRITS

MINNESOTA INSPIRED COCKTAILS

OLD FASHIONED • 15

Tattersall Straight Rye Single Barrel, Tattersall Sour Cherry, Orange Bitters, Demerara Muscovado

SWEETHAVEN TONIC & SODA • 15

Loonman Gin, Choice of Sweet Haven Tonic: Apple Thyme Cardamom, Cranberry Juniper Lemongrass, or Ginger Lime Peppercorn

BEE'S KNEES • 15

Vikre Cedar Gin, Vikre Herbal Liqueur, Bare Honey Minnesota Amber, Lemon Juice

MANHATTAN • 15

Tattersall Straight Rye Single Barrel, Far North Bødalen Bourbon, Dashfire Bitters, House Sweet Vermouth

SPICED APPLE SIDECAR • 15

Crooked Water Minneapple Brandy, J. Carver Sevilla, Norseman Allspice, Apple + Cardamom Bitters, Lemon Juice

TORONTO • 15

Tattersall Straight Rye Single Barrel, Tattersall Amaro, Tattersall Fernet, Honey Syrup, Aromatic Bitters

BEER, CIDER, AND WINE

DRAFT BEER AND CIDER

BAUHAUS WONDERSTUFF Pilsner	7
<i>Minneapolis, Minnesota</i>	
BENT PADDLE BENT HOP IPA	7
<i>Duluth, Minnesota</i>	
MODIST DREAMYARD NE Hazy IPA	10
<i>Minneapolis, Minnesota</i>	
OMNI BREWING COMPANY American Lager	7
<i>Maple Grove, Minnesota</i>	
WILD STATE SEMI-DRY Cider ^{gf}	7
<i>Duluth, Minnesota</i>	
56 BREWING Raspberry Sour Ale	7
<i>Minneapolis, Minnesota</i>	
ROTATING LOCAL TAPS Ask Our Staff!	MP

BOTTLES AND CANS

BURNING BROTHERS PYRO Pale Ale ^{gf} (16oz) <i>St. Paul, MN</i>	7
LAKE MONSTER DEPTH CHARGE Hazy IPA (12oz) <i>St. Paul, MN</i>	7
MODIST FALSE PATTERN NE Pale Ale (16oz) <i>Mpls, MN</i>	7
KEEPSAKE MEDIUM CIDER ^{gf} (500ml) <i>Dundas, MN</i>	12
KEEPSAKE ORCHARD RESERVE WILD CIDER ^{gf} (500ml) <i>Dundas, MN</i>	12
BAUHAUS BOLO Dragonfruit Seltzer ^{gf} <i>Mpls, MN</i>	6
GREY DUCK Tangerine Seltzer ^{gf} <i>St. Paul, MN</i>	6

^{gf} = GLUTEN FREE

N/A CORNER

SWEET HAVEN TONIC 7
Apple Thyme Cardamom, Cranberry Juniper Lemongrass, or Ginger Lime Peppercorn

HAIRLESS DOG, IPA (12oz) 6
Minneapolis, MN

BAUHAUS NAH, HELLES LAGER (12oz) 6
Minneapolis, MN

RED

DOÑA PAULA Malbec	7	10 • 36
<i>Mendoza, Argentina</i>		
CHANKASKA CREEK Creekside Red	7	10 • 36
<i>Kasota, Minnesota</i>		
JOSH CELLARS Pinot Noir	10	12 • 44
<i>Central Coast, California</i>		
DAOU Cabernet Sauvignon	7	15 • 56
<i>Paso Robles, California</i>		
WHITE/ROSÉ		
PINE RIDGE Chenin Blanc/Viognier	7	10 • 36
<i>Napa Valley, California</i>		
CHANKASKA CREEK La Crescent	7	12 • 44
<i>Kasota, Minnesota</i>		
DAOU Chardonnay	7	13 • 48
<i>Paso Robles, California</i>		
DAOU Rosé	7	12 • 44
<i>Paso Robles, California</i>		
L'ETOILE DU NORD Prairie Star	7	14 • 52
<i>Parkers Prairie, Minnesota</i>		
ALEXIS BAILLY Seyval Blanc	7	15 • 56
<i>Hastings, Minnesota</i>		

SPARKLING

LE CONTESSE Prosecco (6oz Draft)	6	10
<i>Veneto, Italy</i>		
YES WAY ROSÉ Sparkling Rosé (187ml)	6	12
<i>France</i>		
CHANKASKA CREEK Equinoce Reserve Brut (750ml)	6	60
<i>Kasota, Minnesota</i>		



750 SOUTH 2ND ST, MINNEAPOLIS, MN 55401

FARMERSKITCHENANDBAR.COM

11.23.22

ALL DAY MENU

SERVED WEEKDAYS 11-CLOSE

WEEKENDS 2-CLOSE

APPETIZERS

SEASONAL BRUSCHETTA \$15

Grilled Baker's Field Bread, Donnay Dairy Goat Cheese, Roasted Kabocha Squash, Pepita Pesto, Spiced Cranberries

ve

BISON WILD RICE MEATBALLS \$16

Roasted Mushrooms, Rosemary Cream Sauce, Fresh Herbs

PORCH CHEESE PLATTER \$18

Daily Rotation of Three Minnesota Cheeses, Baker's Field Bread, Lefse Crackers, Seasonal Fruit, Lingonberry Jam, Single-Source Honey

ve

FARMER JOE'S JO JO POTATOES \$6

Crispy Potatoes, Rosemary Seasoned Salt, Lost Capital Spicy Mustard Sour Cream, Ketchup

ve

WALLEYE 'TOTS' \$14

Crispy Fried Walleye 'Tots', Tartar Sauce, House Pickles, Lemon Wedges

FIELD LUNCH \$20

Salami, Ring Bologna, Smoked Ham, Assorted Pickles, Tomato Jam, Stone Ground Mustard, Baker's Field Bread

SALADS

Add Roasted Chicken Breast \$5 • Add Grass-Fed Strip Steak \$9

WARM GRAIN SALAD \$16

Farro, Swiss Chard, Baby Spinach, Roasted Sweet Potato, Spiced Squash, Currants, Hemp Heart Dressing

HARVEST SALAD \$14

Field Greens, Warm Radicchio, Zucchini, Yellow Squash, Dried Cranberries, Spiced Pepitas, Red Onions, Shepherd's Way Friesago, Creamy Cider Vinaigrette

ve gf

FARMHOUSE FRIED CHICKEN SALAD \$18

Crisp Greens, Cherry Tomatoes, Red Onions, Cucumbers, Herbed Buttermilk Dressing

WILD RICE WALDORF SALAD \$15

Romaine Lettuce, Smoked Wild Acres Turkey, Honeycrisp Apples, Dried Cranberries, Toasted Walnuts, Pickled Onions, Celery, Creamy Cider Vinaigrette

gf df

BABY BEET SALAD \$16

Roasted Baby Beets, Shaved Red Onion, Field Greens, Donnay Dairy Goat Cheese, Croutons, Toasted Walnuts, Sherry Wine Vinaigrette

ve

SOUPS AFTER 10AM

CUP \$6 BOWL \$8

CREAMY WILD RICE CHICKEN NOODLE SOUP OF THE DAY

ve gf

SANDWICHES

All Sandwiches are served with Whole Grain Milling Chips, sub Jo Jo Potatoes \$3
Gluten Free Bread available \$2

FIELD HAND BURGER \$17

Grass-Fed Beef, Fried Onions, Cheddar, Lettuce, Tomato, Herb Mayo, Brioche Roll

CRISPY BREADED

PORK SCHNITZEL SANDWICH \$16

Crispy Pork Loin, Caraway Pickled Cabbage, Lost Capital Mustard, Brioche Roll

SHORE LUNCH \$17

Crispy Fried Walleye, Tomato, Cucumber, Shredded Lettuce, Tartar Sauce, Ciabatta

MA'S ROASTED BEEF \$17

Braised Short Rib, Grilled Onions, Pickled Peppers, Horseradish Sauce, Ciabatta

RUSTIC GRILLED CHEESE \$14

Cheddar, American Cheese, Baker's Field Table Bread, Tomato Jam

ve

Add sliced smoked ham +\$3

GARDEN MELT \$16

Zucchini, Yellow Squash, Sweet Peppers, Alemar Fromage Blanc, Mixed Greens, Tomato Jam, Herb Pesto, Ciabatta

ve

FERN + DALE \$16

Roasted Ferndale Turkey, Smoked Bacon, Swiss, Mixed Greens, Cranberry Relish, Dijon Mayo, Honey Wheat

SUPPER SERVED 5-CLOSE

WALLEYE \$25

Pan Seared, Wild Rice Pilaf, Seasonal Vegetables, Garden Butter

WILD ACRES ROAST CHICKEN \$24

Sage Sorghum Pancakes, Apple Relish, Seasonal Vegetables, Chicken Au Jus

HARVEST BOWL \$16

Seasonal Vegetables, Sautéed Field Greens, Tomato Chutney

v ve df gf

Add Roast Chicken Breast +\$5

Add Braised Beef +\$9

DAILY STEAK SPECIAL Ask Our Staff!



V VEGAN **ve** VEGETARIAN **gf** GLUTEN FREE **df** DAIRY FREE

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Farmers Kitchen + Bar is pleased to replace tipping with an 20% Hospitality charge in support of our commitment to provide a professional living wage and benefits for all team members and operate a sustainable business.

Pursuant to Minnesota Statute Section 177.23, Subd. 9, this charge is not a gratuity for employee service.

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