

Heyday Farm House presents:

Dinner *on the farm*

Heyday Farm House takes pride in sourcing products as locally as possible. Most of your meal will come from the farm, but we also support other farms, foragers, and vendors that are aligned with our mission of sustainability and environmental responsibility.

Heyday community dinner patrons will have a 20% service charge added to all guest checks. The service charge is distributed to all Farm House employees who contribute to your meal.

Guest Checks may be divided evenly and paid with multiple credit cards.

Thank you.

4370 Old Mill Rd. NE
Bainbridge Is., WA 98110

STARTERS

field greens/garlic oil/lemon juice/parmesan - \$10

spinach/apple/delicata squash/pepitas- \$11

beef meatballs/pesto/lacinato kale- \$12

Tuscan kale and white bean squash soup - \$8

LAND

lamb t-bone chop/creamy farro
butternut squash - \$34

AIR

duck breast/parsnip yukon hash
bacon lardons - \$30

SEA

salmon/celery root puree/spinach - \$32

GRAIN

wild mushroom/linguine/cream/parmesan - \$19

DESSERTS

chocolate pound cake
strawberry sauce/whip cream - \$9

apple butternut squash hand pie
pumpkin spice caramel - \$9

plum sorbet - \$5

DESSERT WINE/PORT

| | <u>Glass</u> | <u>Bottle</u> |
|---|--------------|---------------|
| Warre's King's Tawny Porto <i>Portugal</i> <i>amber color/fruit/nutty/smooth/long finish</i> | \$9 | \$32 |
| Sparkman Cellars Hallelujah Port <i>Yakima Valley, WA</i> <i>silky/blackberry/cherry/caramel/cinnamon /tobacco</i> | \$15 | \$60 |

FARMS & PURVEYORS

Red Dog/Heyday Farm/Umpqua
Butler Greens

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