

## DESSERTS

Chef Tad's classic vanilla  
crème brulee  
\$12

chocolate brownie cake  
ala mode & raspberry coulis  
\$12

apple crisp with chantilly cream  
\$12

butternut ice cream  
topped with spiced pecans  
\$8

vegan cashew coffee ice cream  
\$8

Heyday Farm House  
presents:

# Dinner

*on the farm*

## DESSERT WINE/PORT/WHISKEY

	Glass	Bottle
Siegerrebe Late Harvest <i>Bainbridge Vineyards, WA</i> <i>apricot/honey/citrus/spice</i>	\$9	\$32

Riesling Select Cluster 2013 <i>Amity Vineyards, OR</i> <i>honey comb/peach cobbler/apricot marmalade</i>	\$18	\$54
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Kopke Fine Ruby, Portugal <i>firm/fresh fruit/long harmonious finish</i>	\$8	\$28
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Kopke 10-year Tawny, Portugal <i>smooth/round/complexity/dried fruit/wood</i>	\$14	\$59
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Kopke 20-year Tawny, Portugal <i>fine wood/spice/dried fruit/long velvety finish</i>	\$28	\$98
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Yama Whiskey <i>American Single Grain Barley</i> <i>Mizunara Japanese Oak Cask, 90 Proof</i> <i>Bainbridge Distillery</i> <i>nutmeg/clove/pear/toasty wood/honeyed vanilla</i>	\$150	\$700
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4370 Old Mill Rd. NE  
Bainbridge Is., WA 98110  
10/14/2021



[www.facebook.com/heydayfarm](http://www.facebook.com/heydayfarm)



@heyday.farm

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.

## STARTERS

field greens/garlic oil/lemon juice/parmesan  
\$12

tomato/fennel/radish/grilled bread  
dijon pesto vinaigrette  
\$15

potato kohlrabi soup  
\$10

bread service with herb butter  
\$8

Heyday Farm House takes pride insourcing 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.

## FARMS & PURVEYORS

Heyday Farm  
Raquel's Farm Stand  
Grounds for Change  
Finnriver Farm & Cidery  
Bainbridge Vineyards  
Bainbridge Distillery

## LAND

beef tenderloin/roasted yams  
wild garden greens/demi  
\$42

## AIR

duck breast/delicata squash  
curry cauliflower  
\$38

## SEA

spot prawns/shishito pepper  
creamy polenta/taramasalata  
\$40

## GRAIN

quinoa/chanterelle mushroom/squash  
roasted radish/pickled green tomato  
\$26

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