

FARM TO FORK
— est. 2002 —
LA FERME
— alexandria, mn —
LOCAL INGREDIENTS

FIRST COURSE

<i>House Salad</i>	8
greens, shallots, parmesan, vinaigrette	
<i>Roasted Squash Bisque</i>	6
spiced pumpkin seeds	
<i>Soup du Jour</i>	6
please ask your server	
<i>Mussels</i>	15
pork hock, fennel, apple, parsley	
<i>Maple Glazed Pork Belly</i>	8
honeycrisp apple, blue cheese	

MAIN COURSE

<i>Pastured Beef</i>	28
chef's cut, seasonal accouterment	
<i>Kadejan Chicken</i>	22
potato apple gratin, coconut broth, spinach	
<i>Vegetarian Pho</i>	20
shishito peppers, collard greens, soft boiled egg	
<i>White Gulf Shrimp</i>	24
pinto beans, radish, cilantro, roasted poblano	
<i>Sea Scallops</i>	26
hummus, basil cucumber salad, curried carrot jus	

SANDWICHES All served with a choice of salad, soup or potato du jour.

<i>Cuban</i>	14
carnita, ham, pickles, swiss, garlic aioli	
<i>Chipotle Turkey</i>	14
Ferndale Farms turkey, chipotle, swiss	
<i>Bizzo Burger</i>	15
swiss, caramelized onion, bacon, 1000 island sauce	
<i>Italian Combo</i>	11
ham, salami, tomatoes, provolone, herbed mayo	

DESSERTS

<i>Apple Crème Brulee</i>	8
sautéed apples	
<i>Apple and Aronia Berry Galette</i>	8
whipped cream	
<i>Molten Chocolate Cake</i>	8
beer ice cream	
<i>Ice Cream Du Jour</i>	5
please ask your server	
<i>Cheese Plate</i>	12
seasonal accouterment	

Please inform your server of any food allergies. Food prepared in our kitchen may contain wheat, milk, eggs, soybeans, peanuts, tree nuts, fish, shellfish or other allergens. While every effort is made to keep allergens out of certain foods, cross contact may occur. Consuming raw and undercooked meats and seafoods may cause illness.