

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

RED WINES

Pinot Noir

B-Side 9 43

Gaillac

Cht Clément Termes – France 6 28

Frontenac

Burr Vineyards – Minnesota 9 43

Sangiovese

Giovanna Madonia – Italy 7 33

Red Blend

Kaapzicht – South Africa 6 28

Crianza

E Lopez de Heredia – Spain 12 58

Cabernet Sauvignon

Le P'Tit Paysan – Central Coast 10 48

Zinfandel

Turley – California 15 73

WHITE WINES

Falanghina

Agricola Terra Stregate – Italy 8 38

Sauvignon Blanc

Pullus – Slovenia 7 33

Malvazija

Kozlovic Estate – Croatia 8 38

Langhe Bianco

Luigi Baudana “Dragon” – Italy 6 28

La Crescent

Burr Vineyards – Minnesota 9 43

Chardonnay

Springfield, wild yeast – South Africa 8 38

Blend

Vin de Days – Willamette 10 48

Riesling

Brooks Sweet Pea – Willamette 10 48

EFFERVESCENT WINES/ DESSERT WINES

Champagne

Gosset Excellence Brut – France 100

Roederer Estate – California 50

Prosecco/ Bubbles

J. Laurens – le Moulin, France 8 38

Provincia di Pavia, Moscato – Italy 6 28

Port/Madeira/Dessert

Landskroon – South Africa 8 50

Dows 10 Year Tawny – Portugal 10 95

LH Gewürztraminer – South Africa 5 23

Rosé

Cht. Valcombe – Epicure, France 7 33

TAP AND FEATURED BEERS AND ALES

(Please Ask Your Server)

BOTTLED BEERS AND ALES

Beaver Island – German Ripple 5

Indeed – Summer Shenanigans 5

Bent Paddle – Blonde with Green Tea 6

Beaver Island – Oktoberfest 6

Milk And Honey – Flora 2017 (GF) 6

Burning Brothers – Pyro Pale Ale (GF) 7

Stone – Idolatrous IPA 5

Castle Danger – Red Hop 5

Fire Stone – Merlin (Nitro) 6

Special occasion and brought your own bottle of wine, corkage fee \$12.50