

Starters

Smoked Wings 15

1 full pound of slow smoked wings, smoked over applewood. Try em plain or with any of our sauces: Buffalo, BBQ, Stingin' Honey Garlic, Parm Peppercorn, Yosemite, Garlic BBQ, Honey BBQ, Old Bay, Spicy Ranch

Spinach Dip 9.5

Fresh spinach, a blend of three cheeses, topped with Mozzarella Extra Bread 2

Southern BBQ Pork Fries 11

Tempura battered waffle cut fries piled high with our famous smoked pulled pork BBQ, cheddar cheese, Apple Wood smoked bacon, and jalapeno

Pub Pretzel Sticks 10

Served with house made beer cheese.

Buffalo Cauliflower Bites 9

A vegetarian version of boneless buffalo wings, battered cauliflower florets are fried and tossed in buffalo sauce. Served with celery sticks and your choice of ranch or blue cheese dressing

Battered Avocado Nachos 13

Avocado slices battered and fried over tri color tortilla chops, Kalamata olives, and fresh salsa and sour cream
+ add grilled chicken or taco meat for \$3

Sides

Coleslaw	Mac and Cheese	Garden Salad
French Fries	Mashed Potatoes & Gravy	
Grilled Asparagus	Onion Rings	Waffle Fries
Sweet Potato Fries	Mac Salad	

Scratch Soups

Soup De Jour 5	Beef Vegetable 5	Chili 5 or 7
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** consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk for food borne illness

Salads

Turn any salad into a wrap +2

Autumn Apple Salad 14

Mixed greens topped with chopped local apples, dried cranberries, roasted pumpkin seeds, goat cheese and a grilled chicken breast. Served with a blueberry pomegranate vinaigrette.

Super Salmon Salad** 17

Bed of baby spinach, Maine blueberries, red onion, walnut, avocado, goat cheese, grilled wild caught salmon

Pear Cranberry Salad 12

Bed of mixed greens, dried cranberries, candied walnuts, sliced pear, feta cheese, served with a raspberry vinaigrette dressing Add grilled chicken +3

California Club Salad 14

Mixed greens, Apple Wood smoked bacon, grilled chicken breast, cherry tomatoes, red onion, cucumber, avocado, shredded Mozzarella

Fruity FRUIT FRUIT Salad 14

1 pound of mixed fruits, topped with goat cheese, and fresh basil, served with a honey and sweet balsamic reduction. If you love fruit you should take a chance on this. Don't be scared. Just try it!

Pizzas

Veggie Supreme Pizza 14

Thin crispy cauliflower pizza crust, topped with a cheesy spinach sauce, mixed sautéed vegetables, Italian cheddar cheese, and mozzarella.

Mediterranean Chicken 15

White sauce, grilled chicken, fresh tomato slices, fresh basil, and a sweet balsamic reduction, served on a gluten free cauliflower crust.

Entrées

Pulled Pork Quesadillas 18

Award winning smoked pulled pork, sautéed peppers and onions, applewood smoked bacon, and cheddar cheese layered between your choice of white or wheat tortilla and served with salsa and sour cream.

Salmon Stir Fry** 21

Fresh wild caught salmon, orange teriyaki, grilled seasonal vegetables, brown rice and Quinoa.

16 oz T-Bone Steak** 28

16 oz T-Bone steak from Fishers, a local butcher, topped with mushrooms and onions, served with New York cheddar mashed potatoes.

Stuffed Portobellas 16

Two large portobella mushroom caps stuffed with spinach dip, seared tomatoes, fresh basil, and a balsamic reduction

Pumpkin Ravioli 20

Pumpkin stuffed pasta in a sage infused buttercream sauce, topped with toasted pecans, capers and chopped basil. Served with grilled rye bread.

Winter Duck 27

Seared duck breast with a Cauliflower confetti risotto and a ginger honey carrot puree with grilled asparagus.

Entrees eaten in the restaurant include our soup and salad bar: fresh salads, rolls, soups, and several hot

Steak and Smoked Sausage Jambalaya 23

Cajun seasoned brown rice and Quinoa with sautéed seasonal vegetables, sliced steak and smoked sausage

Chicken Caprese 19

Fresh grilled boneless skinless chicken breasts, topped with mozzarella, grilled cherry tomatoes, fresh basil and balsamic reduction. Served with grilled asparagus.

Burgundy Pork Chop 21

Burgundy Marinated Pork Chop Grilled to Perfection, served with sautéed mushrooms, grilled asparagus and mashed potatoes

Southern Style Chicken and Waffles 19

Belgian waffles, hand breaded chicken breast, smoked bacon, fried sweet potatoes, battered onion, sunny egg, maple syrup, and honey.

Blackened Shrimp Tacos 19

Cajun blackened shrimp, fresh roasted corn salsa, sour cream, chopped lettuce on grilled flour tortillas. Served with Mexican rice.

Fish and Chips 20

Fresh house dipped battered swai (delicate white fish) served with French fries, house slaw and home made remoulade

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menu prices may vary through DoorDash

All Day Sandwiches

Grilled Ham & Cheese and Tomato Soup 13

Thick, rustic grilled sourdough with NY aged sharp cheddar, and chipped ham. Hard cider honey mustard and spinach. Served with a cup of Ard's tomato basil soup.

Brisket Cheesesteak 14

Smoked brisket is shaved thin then seared with sautéed onions and mushrooms, topped with melted provolone cheese and spread with garlic aioli.

Chicken Bacon Ranch Wrap 13

Grilled chicken breast, applewood smoked bacon, mozzarella cheese, lettuce, tomato, red onions and ranch dressing. Served in your choice of wrap.

Nashville Hot Chicken 14

Fried chicken tenders, tossed in buffalo sauce and topped with dill pickles, mayo, lettuce on a toasted brioche bun.

Roast Turkey Breast Panini 12

Our slow roasted turkey breast, thick cut apple wood smoked bacon, cranberry infused mayo, American cheese, lettuce, and tomato.

Blackened Salmon Wrap** 16

Fresh Atlantic Salmon— blackened, spring mix, black bean salsa, onion, garlic aioli, and goat cheese on a tomato basil wrap

Pulled Pork BBQ 11

Award Winning smoked pork shoulder In our house BBQ Sauce. Piled high on a toasted Brioche Roll. Put it on grilled Ciabatta +1

Fried Green Tomato BLT 13

Fried green tomato slices, smoked bacon, fresh lettuce and remoulade sauce on a toasted brioche.

IPA Battered Fish Sand 13

Delicate white fish hand battered in an IPA beer batter to order, and topped with fresh lettuce, tomato, tarter sauce and served with homemade chips.

Burgers

Garden Dressed Burger 12

Lettuce, tomato, onion, and American Cheese.
Add bacon +2

Beet Burger 14

Red beet burger topped with carrot, lettuce, red onion, tomato, guacamole and zucchini relish served on a gluten-free roll

Yosemities Burger 13

A long standing winner at Ard's; topped with apple-wood smoked, pepper jack cheese, crispy fried onions and southwestern Yosemities sauce on a toasted brioche.

Portabella and Goat Cheese Burger 11

Large portabella mushroom cap grilled in a sweet balsamic reduction and topped with fresh spinach, guacamole., red onion and tomato on a toasted brioche.

Lamb Burger 17

Ground lamb, house made mint presto, tzatziki sauce and spring lettuce, feta cheese, sliced red onion, tomato and cucumber on a toasted brioche.

All Burgers are 1/2 pound of fresh, never frozen, local beef—hand pattied.
Substitute a Portabella Mushroom in place of burger patty. No up charge.



Lunch and Dinner Menu

Published on February 5, 2020

Menu subject to change.

Check www.ardsfarm.com/restaurant for most recent menu.

*Tuesday -Friday, 10:30am - 8pm & Saturday, 11am-8pm
Breakfast is served Friday, 8am-10:30am, Saturday & Sunday 8am-11am
Brunch is served Sunday from 11am-3pm*

Call your order in to 570-524-9820 ext 3.
Local delivery available for lunch.

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www.ardsfarm.com