

Wm.

FARMER

AND SONS

BOARDING & BARROOM

Who we are

OPENED : BUILDING
2015 : 1830

OWNERS

W. Kirby Farmer & Kristan Keck

BACKSTORY

After discovering and falling for the Hudson Valley, weekends initially just spent visiting from New York City turned into an all-in move for owners Kristan and Kirby Farmer. They bought a historic building in Hudson, NY in 2013, which was already operating as a boarding house, but the restaurant was vacant. After two seasons, they decided to close it down, do a full gut renovation and reopen as Wm. Farmer and Sons Boarding and Barroom.

WHAT WE OFFER

14 guest rooms and a full service restaurant and bar



ABOUT THE NAME

Named for a tradition in the Farmer family, but also as a dedication to Kirby's Father, William Joseph Farmer, who was an integral part in making our dream to open and run a guesthouse a reality. The "& Sons" part is because there are now three generations of William Farmers! Accordingly, they all go by their middle names.

William Joseph Farmer

The OG

William Kirby Farmer

Current Owner and Operator

William Wyeth Farmer

Our Farmer-in-Training.



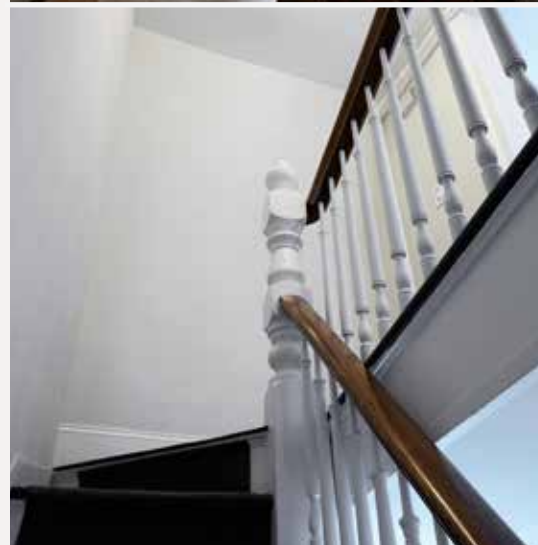
Boarding



From city-weary escapists, delighted to have disappeared to the “country,” to Hudson Valley locals excited to stay within walking distance to everything, we offer both simple comfort and modern amenities alike.

Ultimately, from gorgeous old wooden 4-post and wrought iron beds, with towering mattresses and oversized comforters and stacked, soft throws to sliding barn doors and signature antiques from where else but right here in Hudson, each room at Wm. Farmer & Sons is unique. Size, layouts and offerings are differentiated by the names of Kirby and Kristan’s grandparents and great-grandparents. Oh, and one for their dog. Suites like *The Pennington*, *The Lee Wendell*, and *The Anne Marie*. Others are smaller rooms but just as sweet, so that Wm. Farmer can offer guests a range in terms of nightly rates.

All design and décor was driven and overseen by owners Kirby and Kristan, along with contractor Cedar Flow (cedarflow.com), a company run by two brothers, whose family history and beautiful work was especially appealing. Additionally, Kirby and Kristan are always quick to acknowledge many friends who pitched in to lend a hand or weigh in a design decision. And lastly, designer Angela Howard, a dear friend and former colleague, spent several weeks working on the overall aesthetic. Angela is a Production Designer by trade. fivefootfourteen.com/portfolio/









Barroom



The inspiration for our restaurant and barroom continues to be, in great part, about family. Growing up, food was always central, and filled with stories and links to the past. Kirby's father grew up with rich Midwestern food traditions, which he lovingly passed on, even though by the time Kirby came along, they were living in the western North Carolina mountains. These multi-generational histories and deep connections to food and meals create almost all of the selections found on our menu.





For the space itself, we worked with SchappacherWhite Architecture DPC.

The owners, Steve and Rhea, are a couple, which of course we love. He is the architect and she is the designer. Marriage + business! We truly believe in it. And we thought it would help them understand us better and our whole endeavor. We also just love their style, and the work they did for us here at Farmer & Sons is simple and stunning.



Lastly, but never least, we had the great fortune of working with Sasha Petraske of Milk and Honey to build our cocktail program. Sasha was on with us from the first stages of design and build-out, which is so cool. He stood in sawdust while mixing, testing and perfecting truly standout cocktail offerings. He also stayed on to do extensive staff training, which really shows, so we always remember to toast Sasha.







Press & Reviews

WHAT PEOPLE ARE SAYING ABOUT US

“From the very kind and thorough service, to the beautiful setup of the entire place, to the really delicious dinner in the barroom - everything came together so nicely for an unforgettable experience.”

“We handed them our bags and they handed us hot lattes and we had our home base for the weekend - right around the corner from the shops and restaurants of Warren Street.”

“So here I am, one of those people who doesn't write reviews, writing a review. I felt compelled to write one because my stay at WM Farmers and Sons was truly worthy of praise. The service from the wonderful staff alone warrants a review in itself. From the very kind and thorough service, to the beautiful setup of the entire place, to the really delicious dinner in the barroom - everything came together so nicely for an unforgettable experience.” - Trip Advisor

“It truly felt like you were a friend staying in their home rather than a regular hotel guest. They are very casual, but in a good way. There is no pretense at all which is very welcome” - Trip Advisor

*“You're likely to feel like family, and even a little house-proud, in this freshly opened establishment with a pastoral mien. Owners William Kirby Farmer and Kristan C. Keck spent two years crafting the home-away-from-home appeal of their multipurpose outpost, which includes a guesthouse, restaurant, coffee shop, and store. The 10 guest rooms are named after Farmer and Keck's relatives, and the restaurant's down-home fare (like chicken-fried frog legs and skillet cornbread) are inspired by Farmer's North Carolina roots, while a cocktail menu designed by famed NYC bar Milk & Honey adds a splash of urban flair.”
- Architectural Digest*

“Dinner at the hotel was delicious! My favorite was the bar. We are both self-admitted cocktail snobs (we live in NYC we're spoiled!) Ronnie made his cocktails to absolute perfection!” - Trip Advisor

“This ain't no flophouse, but a destination restaurant connected to an offbeat 11-room inn, where traditional Americana is juxtaposed with contemporary touches like groovy shag pillows and flat-screen TVs.” - Hudson Valley Magazine

“We were looking for the perfect weekend retreat away from the city. After stepping off the train and making the short walk up the hill, we were greeted by the friendly staff at Farmer and Sons. We handed them our bags and they handed us hot lattes and we had our home base for the weekend - right around the corner from the shops and restaurants of Warren Street.” - Trip Advisor

*“A modernized part of history in the historic district of Hudson; the full Hudson experience.”
- Upstater Magazine*

ARCHITECTURAL DIGEST

upstater

Hudson Valley
MAGAZINE



tripadvisor

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