

*the*  
**Farm House**  
RESTAURANT

**Starters**

**Calamari**

*Flash-fried calamari, jalapenos, bell peppers  
sweet chili sauce, black mayonnaise 13*

**Roasted Brussel Sprouts**

*Bacon, chipotle mayonnaise 10*

**Sweet Chili Shrimp**

*Lightly breaded and fried shrimp,  
sweet chili sauce, apple slaw 13*

**Martini Shrimp Cocktail**

*UI2 shrimp, vodka cocktail sauce 12*

**Soup of The Day**

*Cup 5 Bowl 7*

**Entrees**

**Mahi**

*Pan seared mahi, honey beurre blanc, roasted  
fingerling potatoes, roasted brussel sprouts 27*

**Twin Filet**

*Grilled petite filet, demi glace,  
roasted garlic parmesan mashed potatoes,  
chef's vegetable of the day 34*

**Hanger Steak**

*Grilled 8oz hanger steak, diane sauce,  
fingerling potatoes, grilled asparagus 24*

**Duroc Pork Chop**

*Grilled 12oz Duroc center cut pork chop,  
rosemary compound butter, roasted fingerling  
potatoes, grilled asparagus 28*

**Wild Boar Meatloaf**

*Leek and mushroom cream sauce,  
roasted garlic parmesan mashed potatoes,  
chef's vegetable of the day 25*

**Salads**

**Harvest Salad**

*Mesclun greens, pears, candied walnuts,  
Vermont cheddar cheese, dijon vinaigrette 9*

**Beet Salad**

*Mesclun greens, beets, oranges, crumbled goat  
cheese, sunflower seeds, with citrus vinaigrette 11*

**Classic Caesar**

*Romaine lettuce, shaved parmesan, and rustic  
croutons with house made caesar dressing 9*

**House Salad**

*Mesclun greens, red onion, grape tomatoes,  
cucumber with white balsamic vinaigrette 8*

*Add on to any Salad:*

*Add Chicken 5 Add Shrimp 6*

**Salmon**

*Pan seared salmon, toasted pecans, maple mustard  
glaze, roasted garlic parmesan mashed potatoes,  
chef's vegetable of the day 28*

**Roasted Half Chicken**

*Marsala sauce, grilled asparagus, roasted garlic  
parmesan mashed potatoes 25*

**Shrimp and Vegetable Stir Fry**

*Mixed vegetables, sautéed shrimp, basmati rice,  
citrus soy miso sauce 25*

**Pasta Carbonara**

*Fusilli pasta, bacon, peas, garlic cream sauce with  
parmesan cheese 22*

*Add Chicken 5 or Shrimp 6*

*\*\*\*Parties of 6 or more are subject to 20% automatic gratuity on the check total*

*Please alert your server to any serious allergies*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness\*\*\**

# Handhelds and Small Plates

## Burgers and Sandwiches

*Our hand made 8oz Black Angus Beef Burgers come with lettuce and tomato on Brioche .Add \$1 for toppings, Bacon, Mushrooms, Onions, Jalapenos, Cheddar, Swiss, American, Brie, Bleu cheese crumbles, BBQ sauce, Maple Mayo*

**Plain Jane** 12

*Build your own, toppings and cheese Add \$1*

**Vermont Cabin Burger**

*Vermont white cheddar, applewood smoked bacon, maple mayo 14*

**Texas Burger**

*Pepper jack cheese, caramelized onions, bacon, BBQ sauce 14*

**Burger Special**

*Please ask about our special burger of the week Market Price*

**Crab Cake Sandwich**

*Lump crab cake, lemon-caper remoulade 17*

**The Impossible Burger**

*Made from plants, this burger is a great meat alternative. 15*

**Spicy Chicken Sandwich**

*Grilled chicken breast, lettuce, tomato, roasted red peppers, sautéed onions, pepper jack cheese, chipotle mayo, on brioche 12*

**Cheese Steak**

*Beef or chicken, buffalo sauce or plain, cheese or no cheese, Just The Way You Want It 10*

## Small Plates

**Mac 'N' Cheese**

*Shells with our house made smoked gouda and cheddar cheese sauce 8*

*Add bacon 1.5*

**Chicken Wings**

*1LB of your choice of Mild, Hot, Bourbon BBQ, Hot Garlic, Sweet Chili 13.5*

**Shrimp Diablo**

*Shrimp in a spicy red sauce, caramelized onions, sautéed spinach, fusilli pasta, topped with goat cheese 14*

**Petite Filet**

*Pan seared 4oz filet mignon, mushroom pan sauce, chef's vegetable of the day, roasted garlic parmesan mashed potatoes 23*

**Shrimp and Vegetable Stir Fry**

*Mixed vegetables, sautéed shrimp, basmati rice pilaf, citrus soy miso sauce 14*

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