

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

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