

the
Farm House
RESTAURANT

Starters

Calamari

Flash-fried calamari, jalapenos, bell peppers, sweet chili sauce, black mayonnaise 16

Short Rib Mac and Cheese

Farm House Mac and Cheese topped with short rib 15

Sweet Chili Shrimp

Sweet and spicy glazed fried shrimp served with apple slaw 14

Soup of The Day Cup 5.5 Bowl 7.5

Salads

Beet Salad

Mesclun greens, beets, oranges, crumbled goat cheese, sunflower seeds, with citrus vinaigrette 12

Classic Caesar

Romaine lettuce, shaved parmesan, and rustic croutons with house made Caesar dressing 10

House Salad

Mesclun greens, red onion, grape tomatoes, cucumber with white balsamic vinaigrette 9

*Add on to any salad:
Add Chicken 6 Add Shrimp 7*

Pub Fare

Duck Breast Quesadilla

Pepper Jack cheese, pickled red onion, cilantro, jalapenos, duck breast and lime crema 16

Chicken Wings

ILB of your choice of Mild, Hot, BBQ, Hot Garlic, Sweet Chili 15

Farm House Chili Cheese Fries

Farm House chili and cheddar on top of crispy French fries 12

Crab Cake Sandwich

Lump crab cake, lemon-caper remoulade on brioche 21

Chili and Corn Bread

House made beef chili and corn bread 15

Shrimp Diablo

Shrimp in a spicy red sauce, caramelized onions, sautéed spinach, fusilli pasta, topped with goat cheese 15

Burgers

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

Vermont Cabin Burger

Vermont white cheddar, applewood smoked bacon, maple mayo 15

Texas Burger

Pepper jack cheese, caramelized onions bacon, BBQ sauce 15

Wagyu Burger

*Domestic Wagyu beef patty 18
Toppings and cheese Add \$1*

The Beyond Burger

Plant based alternative burger 17

Plain Jane

*Build your own 14
toppings and cheese Add \$1*

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Entrees

Duroc Pork Chop

Grilled 12oz Duroc center cut pork chop, herb compound butter, roasted fingerling potatoes, chef's vegetable of the day 32

Pan Seared Duck Breast

Pomegranate honey reduction, asparagus, roasted butternut squash 34

Black Bass en Papillote

Roasted carrots and lavender jasmine rice 29

Bison Osso Bucco

Creamed spinach, natural jus, parsnip puree 44

Filet Mignon

Grilled 6oz filet topped with bleu gratin, roasted garlic and parmesan mashed potatoes, chef's vegetable of the day 51

Salmon

Pan seared salmon, toasted pecans, maple mustard glaze, roasted garlic parmesan mashed potatoes, chef's vegetable of the day 30

Shrimp and Vegetable Stir Fry

Mixed vegetables, sautéed shrimp, jasmine rice, citrus soy miso sauce 25

Butternut Squash Ravioli

Served in an asiago and cumin cream sauce with, crushed walnuts, spinach, mushrooms and grape tomatoes 17

Add Chicken 6 Shrimp 7 Short Rib 9

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