

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

Martini Shrimp

UI2 shrimp, vodka cocktail sauce 16

Tuna Tartare

Sushi grade tuna, chipotle mayonnaise, balsamic, wonton crisp 15

Pub Fare

Duck Breast Quesadilla

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

Chicken Wings

1LB of your choice of Mild, Hot, BBQ, Hot Garlic, Sweet Chili 15

Crab Cake Sandwich

Lump crab cake, lemon-caper remoulade on brioche 21

Shrimp Diablo

Shrimp in a spicy red sauce, caramelized onions, sautéed spinach, fusilli pasta, topped with goat cheese 16

Cheese Steak

Beef or chicken, choice of sauces, choice of cheeses 12

Spicy Chicken Sandwich

Grilled chicken breast, lettuce, tomato, roasted red peppers, sautéed onions, pepper jack cheese, chipotle mayo, on brioche 14

Soup and 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

Chicken Crasin Salad

Roasted pulled chicken, dried cranberries, red onion, celery, mixed greens with a homemade dijon vinaigrette 15

Soup of The Day Cup 5.5 Bowl 7.5

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
Build your own toppings and cheese Add \$1*

Plain Jane

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

the
Farm House
RESTAURANT

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

Mahi

Pan seared mahi, mango salsa, fingerling potatoes, summer vegetables 33

Filet Mignon

Grilled 8oz filet topped with bleu gratin, roasted garlic and parmesan mashed potatoes, chef's vegetable of the day 46

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

Pasta Carbonara

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

Add Chicken 6 Shrimp 7 Short Rib 9

Tequila Lime Chicken

Grilled chicken breast, beans, corn, and tomato and basmati rice, with a tequila lime sauce 27

Balsamic Glazed Meatloaf

Chef's family recipe topped with a balsamic reduction, roasted garlic parmesan mashed potatoes, chef's vegetable of the day 21

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