

the
Farm House
RESTAURANT

Starters

Calamari

Flash-fried calamari, jalapenos, bell peppers, sweet chili sauce, black mayonnaise 17

Short Rib Mac and Cheese

Farm House Mac and Cheese with braised short rib 16

Sweet Chili Shrimp

Sweet and spicy glazed fried shrimp served with apple slaw 14

Martini Shrimp

UI2 shrimp, vodka cocktail sauce 18

Baked Brie

*Perfect for sharing
Lavash crackers, thyme infused honeycomb, blueberry compote, roasted nuts, fresh fruit 20*

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 17

Cheese Steak

Beef or chicken, choice of sauces, choice of cheeses 15

Spicy Chicken Sandwich

Grilled chicken breast, lettuce, tomato, roasted red peppers, sautéed onions, pepper jack cheese, chipotle mayo, on brioche 16

Soup and Salads

Beet Salad

Mesclun greens, beets, oranges, crumbled goat cheese, sunflower seeds, with citrus vinaigrette 15

Classic Caesar

Romaine lettuce, shaved parmesan, and rustic croutons with house made Caesar dressing 14

House Salad

Mesclun greens, red onion, grape tomatoes, cucumber with white balsamic vinaigrette 12

Add on to any salad:

Add Chicken 7 Add Shrimp 8

Craisin Chicken Salad

Pulled chicken salad, dried cranberries, red onion, celery, mixed greens with a homemade dijon vinaigrette 18

Soup of The Day Cup 6 Bowl 8

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 16

Texas Burger

Pepper jack cheese, caramelized onions, bacon, BBQ sauce 16

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*

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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 36

Pan Seared Duck Breast

Pomegranate honey reduction, asparagus, roasted butternut squash 37

Crab Cake Dinner

Two broiled jumbo lump crab cakes, roasted fingerling potatoes, chef's vegetable of the day 44

Filet Mignon

Grilled 8oz filet, red wine demi glace, roasted garlic mashed potatoes, chef's vegetable of the day 46

Salmon

Pan seared salmon, toasted pecans, maple mustard glaze, roasted garlic mashed potatoes, chef's vegetable of the day 32

Shrimp and Vegetable Stir Fry

Mixed vegetables, sautéed shrimp, basmati rice, citrus soy miso sauce 27

Cajun Rigatoni

Chicken breast, andouille sausage, sundried tomatoes, peas, cajun cream sauce 26

Chicken Piccata

Chicken breast, lemon butter sauce, capers, wild rice, asparagus 27

Meatloaf

Red wine demi glace, roasted garlic mashed potatoes, chef's vegetable of the day 24

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