

*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*