

the
Farm House
RESTAURANT

Starters

Calamari 17

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

Prosciutto Wrapped Asparagus 17

Fresh parmesan, blueberry balsamic reduction

Clams Casino 18

Cherry stone clams, bacon, peppers, panko

Baked in Maître d'Hôtel butter

Lobster Mac and Cheese 24

*House picked whole lobster meat, smoked cheddar cheese sauce,
and cavatappi pasta*

Soup and Salads

Beet Salad 15

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

Classic Caesar 14

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

House Salad 12

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

Soup of The Day

Cup 7 Bowl 9

For The Table

Baked Brie 22

Lavash crackers, thyme infused honeycomb, strawberry compote, roasted nuts, fresh fruit 20

Slow Roasted Meatballs 25

*House ground blend of veal, pork, and beef,
Fire roasted tomato and basil marinara,
fresh grated parmesan, garlic crostini*

Pane e Olio 18

Sliced Italian bread loaf, selection of infused olive oils

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Entrees

Duroc Pork Chop 36

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

Braised Lamb Shank 45

Mashed potatoes, carrots, demi-glace

Crab Cake Dinner 44

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

Salmon 32

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

Shrimp Scampi 27

*Butter, olive oil, white wine, garlic, lemon juice,
fresh ground chili peppers, thin spaghetti*

Cornish Game Hen 28

Tamarind glazed whole hen, wild rice blend, braised kale

Shepherds Pie 26

*Ground lamb, carrots, peas, onions.
Stewed and topped with whipped potatoes*

New York Strip Steak

Mashed potatoes, chef's vegetable of the day

12 oz 36

16 oz 44

Filet Mignon 46

*8 oz center cut filet, demi-glace, roasted potatoes,
chef's vegetable of the day*

Menus and recipes designed and created by Chef Sean Pierson

assisted by his Sous Chef, Steven Grebb

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