

*the*  
**Farm House**  
RESTAURANT

Starters

**Calamari**

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

16

**Baked Goat Cheese Dip**

*toasted naan, apple chips, dates, candied bacon, toasted pecans*

16

**Hummus**

*cucumbers, olives, roasted red peppers, fresh ground chili peppers, naan*

15

**Oven Roasted Brussel Sprouts**

*pancetta, sauteed apples, blue cheese, white balsamic honey drizzle*

14

**Farm House Flatbread**

*rotating seasonal artisan selections*

14

**Sweet Chili Shrimp**

*fried shrimp, sweet chili sauce, apple slaw*

14

**Soup of The Day**

Cup 7 Bowl 9

Salads

**Beet Salad**

*beets, oranges, crumbled goat cheese, sunflower seeds,  
citrus vinaigrette*

16

**Classic Caesar**

*shaved parmesan, and rustic croutons*

13

**Autumn Salad**

*mixed greens, gala apples, toasted pecans, blue cheese, dry cranberries,  
white balsamic dressing*

16

**House Salad**

*mixed greens, cucumber, grape tomatoes, red onion,  
house white balsamic vinaigrette*

11

**\*Add a Protein\***

Salmon— 15 Chicken— 7

Shrimp— 8 Crab Cake— 18



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Entrées

**Duroc Pork Chop**

*grilled 12oz Duroc center cut pork chop, herb compound butter,  
roasted fingerling potatoes, grilled asparagus*

38

**Braised Bison Short Rib**

*roasted garlic mashed potatoes, brussel sprouts, house au-jus*

40

**Crab Cakes**

*roasted fingerling potatoes, vegetable du jour, lemon caper remoulade*

42

**Pan Seared Diver Scallops**

*parmesan risotto and roasted brussel sprouts pancetta, lemon beurre blanc sauce*

43

**Pasta Carbonaro**

*rigatoni pasta, peas, pancetta, cremini mushrooms, parmesan cream sauce*

24

Add Chicken— 7      Add Shrimp— 8

**Filet Mignon**

*8 oz center cut filet, mushroom demi-glace, roasted garlic mashed potatoes, vegetable du jour*

42

**Pan Seared Halibut**

*roasted red peppers coulis, parmesan risotto, grilled asparagus*

36

**Salmon**

*toasted pecans, maple mustard glaze, roasted garlic mashed potatoes, vegetable du jour*

28

**Lemon Chicken Piccata**

*lemon white wine sauce, capers, herb basmati rice, grilled asparagus*

25

\*Add a Side Salad to any Entrée\*

House— 6      Caeser— 7

From the Bar

**Vermont Cabin Burger**

*applewood smoked bacon, Vermont cheddar cheese, maple mayo*

17

**French Dip**

*prime rib, Swiss cheese, caramelized onion,  
horseradish cream, long roll, au jus*

15

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