

the
Farm House
RESTAURANT

Starters

Calamari

flash-fried calamari, jalapenos, bell peppers, sweet chili sauce, sesame seed, scallion, black mayonnaise

16

Baked Goat Cheese Dip

baked goat cheese, honey, walnut crumble, fig balsamic glaze, toasted naan

14

Pumpkin Risotto

crispy prosciutto, sage

18

Elk Tartar

shallot, dijon, quail egg, caper, crostini

24

Farm House Burrata

rotating seasonal artisan selections

17

Sweet Chili Shrimp

fried shrimp, sweet chili sauce, sesame seed, apple slaw

15

Soup of The Day

Cup 8 Bowl 10

Salads

Beet Salad

*golden beets, orange segments, crumbled goat cheese, pumpkin seeds,
house made citrus vinaigrette, mixed greens*

17

Classic Caesar

shaved parmesan, rustic croutons, house made caesar dressing

13

Maple Roasted Sweet Potato Salad

*sweet potato, pickled red onion, raisins, crumbled goat cheese, baby arugula,
house made dijon vinaigrette*

18

House Salad

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

13

Add a Protein

Salmon— 14 Chicken— 7

Shrimp— 8 Crab Cake— 16 Scallops— 17



Entrées

Duroc Pork Chop

*grilled 12oz Duroc center cut pork chop, herb compound butter,
winter greens, maple sweet potatoes*

40

Crab Cakes

roasted garlic mashed potatoes, lemon caper remoulade, brussel sprouts

Single- 25 Double- 45

Elk Medallions

elk tenderloin medallions, bourbon old fashioned sauce, parsnip puree, maple sweet potatoes

60

Salmon

toasted pecans, maple mustard glaze, pumpkin risotto, brussel sprouts

32

Butternut Squash Ravioli

sage cream sauce, spinach, tomato, walnut crumble

24

Add Chicken- 7 Shrimp- 8 Salmon- 14 Scallops- 17 Burrata- 10

Filet Mignon

8 oz center cut filet, mushroom demi-glace, roasted garlic mashed potatoes, winter greens

50

Pan Seared Diver Scallops

pumpkin risotto, prosciutto, brown butter, sage, roasted brussel sprouts

45

Buttermilk Fried Chicken

*breaded buttermilk chicken cutlet, winter greens, roasted garlic mashed potatoes,
house made cornbread, hot honey*

28

Venison Osso Bucco

braised venison shank, parsnip puree, maple sweet potato, red wine braising reduction

47

Spaghetti & Meatballs

house made all beef meatballs, asiago bechamel

25

Add a Side Salad to any Entrée

House- 6 Caeser- 7

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