the Farm House RESTAURANT

Starters

Spinach & Artichoke Dip 14
olive oil & herb crostini

Sweet Chili Shrimp 16
crispy shrimp, sweet chili sauce, sesame seed, scallion, apple slaw

Chicken Wings 16
mild, hot, hot garlic, BBQ, or sweet chili

Flatbread 22
Chef's daily preparation

Shrimp Cocktail 16
spicy horseradish cocktail sauce

Crispy Calamari 17
flash-fried jalapenos, bell peppers, sweet chili, sesame seed, scallion, black mayo

Fried Cooper Sharp Wedges 14
breaded flash fried Cooper Sharp, house marinara, ranch

3 Cheese French Onion Soup 10

Soup of the Day
*Cup - **8** Bowl - **12***

Salads

Chopped Iceberg Wedge 15
bacon lardons, marinated tomatoes, red onion, blue cheese

Caesar 14
romaine, shaved parmesan, croutons

Housemade Mozzarella Caprese 16
tomato bruschetta, basil pesto, olive oil & herb crostini

Beet Salad 17
red & gold beets, whipped feta, glazed nuts, orange segments, white balsamic vinaigrette

Add a Protein
*Salmon - **14** Chicken - **7** Shrimp - **9** Crabcake - **16***

Split checks are available for parties of 6 or less. 20% auto gratuity added to parties of 6 or more. Split plate charge $4

Please alert your server to any allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

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Sandwiches & Burgers

All sandwiches and burgers are served with french fries or coleslaw.
Substitute sweet potato fries, onion rings or house salad $3

Crispy Hot Honey Chicken 17
coleslaw, pickles, brioche bun

French Dip 19
slow roasted beef, provolone cheese, caramelized onion, horseradish cream, au jus, seeded long roll

Crab Cake 24
lettuce, tomato, remoulade, brioche bun

Chicken Parmesan 18
breaded chicken cutlet, house marinara, provolone, seeded long roll

Cheesesteak 19
shaved ribeye, or chicken, choice of cheese

Yuengling Beer Battered Cod Sandwich 17
coleslaw, remoulade, brioche bun

Blackened Bacon & Blue Burger 19*
applewood smoked bacon, onion ring, crumbled blue cheese

Patty Melt Burger 18*
caramelized onion, russian dressing, swiss cheese, grilled marble rye

The Classic Burger 17*
lettuce, tomato, onion, american cheese

Vermont Cabin Burger 19*
Vermont white cheddar, applewood smoked bacon, lettuce, tomato, maple aioli

Plates

Meatloaf 28
beef & pork blend, tomato relish, garlic whipped potatoes, green beans

Fish & Chips 24
Yuengling beer battered cod, coleslaw, remoulade, cocktail sauce

Prime Reserve Bone in Pork Chop 43*
apricot honey mustard glaze, garlic whipped potatoes, roasted vegetables

Steak Frites 45*
8 oz marinated flat iron, herb fries, roasted garlic aioli, compound butter

Pan Seared Salmon 34*
garlic & herb risotto, sauteed green beans, maple mustard glaze, toasted pecans

Butternut Squash Gnocchi 25
potato dumplings, roasted butternut squash, sage, pumpkin cream, pepitas

Chicken Parmesan & Spaghetti 27
breaded chicken cutlet, house marinara, mozzarella cheese, spaghetti

Crab Cake
*single - **26** double- **46***
garlic & herb risotto, roasted vegetables, remoulade