

M E N U

BEGINNINGS

- Farmers Soup □ 13.
butternut squash soup
- Cheese & Charcuterie ♦ 28.
local cheeses and artisanal meats
- Duck Duck Poutine 15.
fries, duck gravy, duck prosciutto,
cheese curds
- Beet & Lemon Hummus 14.
pistachio, goat cheese, lavash
- Mussels 20.
front porch white wine, fennel,
saffron butter
- Crispy Chicken Wings 16.
green onion, garlic, cool ranch
dipping sauce

FIELD

- Harvest Salad ♦ 14.
frisée, raddichio, roasted sweet potato,
pepitas, goat cheese, orange dressing
- Farmhouse Cobb 18.
mixed local greens, avocado, soft egg,
Havarti dill cheese, bacon, chicken,
whole grain mustard dressing
- Grilled Romaine 14.
Caesar dressing, croutons, pecorino,
everything bagel, anchovies
- Add Shrimp \$8, Steak \$14, Chicken \$6

SIDES

- Wild Mushrooms 12.
white miso
- Smoked Potatoes □ 6.
goat cheese, hazelnuts, tarragon
- Pumpkin Risotto □ 8.
bacon, pecorino
- Grilled Seasonal Vegetables □ 6.
lemon dressing

SANDWICHES

- Served with crinkle-cut fries
- Pastrami & Rye 19.
wagyu pastrami, cabbage,
thousand island, Swiss, pickles
- Hot Brown 20.
house roasted turkey, mornay sauce,
bacon, Texas toast
- Farmhouse Burger* 21.
aged beef brisket, Irish cheddar,
pickles, farmhouse sauce,
Benton's bacon jam, brioche bun

MAIN

- Scallops Risotto* 32.
U-10 scallops, risotto, brown butter,
mushrooms
- Barn Door Short Rib 30.
braised short rib, crispy
Brussel sprout leaves,
olive oil mashed potatoes
- Roasted Chicken □ 25.
acorn squash, farro risotto
- Baked Cod Fish 26.
Chickpea and chorizo stew
- Chesapeake Lump Crab Cake 36.
whole grain mustard aioli, slaw

LOCALLY SOURCED VENDORS:

- One Acre Farm
♦ BellaVita Farm
⊛ Deer Valley Farms
♦ Brown Cow Creamery

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