



starters + soups

truffle frites / 16 GF
pub style curly fries, parmesan, white truffle oil

fried calamari / 18 GF
local squid rings + tentacles, rice flour dusted, sun-dried tomatoes, kalamata olives, pepper rings, house-made creamy marinara

crispy cauliflower / 12 GF
rice flour dusted, asian citrus sauce, scallions

firecrackers / 12
braised chicken thigh meat, buffalo sauce, crumbled blue cheese, wonton wraps

wild mushroom soufflé / 14
marscarpone, cheddar cheese curds, lavash bread

farmhouse clam chowder / 10
pancetta, fresh herbs, oyster crackers

from the garden

signature salad / 14 GF
grilled zucchini, roasted butternut squash, grilled asparagus, roasted corn, cilantro vinaigrette

spinach salad / 14 GF
roasted walnuts, grilled pears, goat cheese, bacon vinaigrette

classic caesar / 12 GF
parmesan crisps, white anchovies, shaved parmesan

*salad enhancements:
grilled chicken | 10, salmon | 14, scallops | 16, shrimp | 12*

from the land

pan pressed statler chicken / 24 GF
potato puree, haricot verts, natural jus

steak frites / 36 GF
twin petite filets, broccolini, white truffle fries, bacon jam

braised pork shank / 28 GF
root vegetables, apple butter sweet potato mash

farmhouse burger / 18
bibb lettuce, tomato, onion, cheddar cheese, roasted garlic aioli, bacon, brioche bun, curly fries, pickle spear

from the sea

honey lavender salmon / 28 GF
charred brussels sprouts, marscarpone polenta

shrimp + grits / 26 GF
jumbo shrimp, chorizo sausage, pepper and onion cream sauce, grits cake

herb crusted scallops / 32 GF
butternut squash puree, risotto, pancetta

north atlantic cod / 26 GF
white navy beans, spinach, red wine vinegar broth

from the earth

pumpkin gnocchi / 24
wild mushrooms, wilted kale, vegetable jus

black bean burger / 16
house-made patty, bibb lettuce, tomato, onion, roasted garlic aioli, brioche bun, curly fries, pickle spear

executive chef albert cannito

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have a food allergy or a special dietary requirement, please inform your server.

GF indicates gluten free as prepared. Ask your server if other items may be modified to be gluten free.

