

THE FARMHOUSE INN

SOUPS AND SALADS

SOUP DE JOUR

CUP \$5.00 BOWL \$7.00

GARDEN SALAD

BABY GREENS WITH CUCUMBER, RED ONION, SHAVED CARROTS, HEARTS OF PALM AND A TOMATO MEDLEY

SMALL \$6.00 LARGE \$8.00

FARMHOUSE SALAD

BABY GREENS WITH ROASTED ASPARAGUS, MANDARIN ORANGES, WARM GOAT CHEESE MEDALLIONS, DRIED CRANBERRIES AND SPICED PECANS. SERVED WITH A SESAME GINGER VINAIGRETTE

SMALL \$8.00 LARGE \$10.00

ADD SHRIMP \$5.00/\$7.00

GREEK SALAD

BABY GREENS WITH KALAMATA OLIVES, FETA CHEESE, RED ONIONS, CUCUMBER, TOMATO AND PEPPERONCINI

SMALL \$7.00 LARGE \$9.00

ADD MARINATED CHICKEN SKEWER \$4.00/\$6.00

THE BISTRO

HEARTS OF ROMAINE WITH CRISPY PROSCIUTTO, TOASTED SUNFLOWER SEEDS, TOMATO, AND SCALLIONS. SERVED WITH A CREAMY PARMESAN DRESSING

SMALL \$8.00 LARGE \$10.00

TORTILLA SALAD

SLOW ROASTED CHICKEN, REFRIED BLACK BEANS, CORN, TOMATOES, BLACK OLIVES, JALAPENOS, CHEDDAR CHEESE, SCALLIONS, CILANTRO, SOUR CREAM, GUACAMOLE AND CRISPY TORTILLAS OVER CHOPPED ROMAINE

ENTRÉE SIZE \$16.00

SMALL PLATES

FARMHOUSE BRUSCHETTA

GARLIC CROSTINI TOPPED WITH FRESH MOZZARELLA AND A MARINATED TOMATO
MEDLEY

\$7.00

SPINACH AND ARTICHOKE DIP

TOPPED WITH DICED TOMATOES AND KALAMATA OLIVES WITH TOASTED BAGUETTE
OR TORTILLA CHIPS

\$7.00

HUMMUS PLATE

SERVED WITH WARM PITA AND FRESH VEGETABLES

\$8.00

PUFF PASTRY POCKETS

BAKED WITH BRIE AND RED PEPPER JELLY

\$7.00

FILO TRIANGLES

FILLED WITH A WILD MUSHROOM AND GOAT CHEESE BLEND

\$8.00

DAILY FLATBREAD

FOCACCIA TOPPED WITH CHEF'S CHOICE OF TOPPINGS. ASK YOUR SERVER ABOUT
TODAY'S SELECTION

\$9.00

CRAB CAKE

PAN SEARED, SERVED WITH A DIJON MUSTARD CREAM SAUCE

MARKET PRICE

SHRIMP COCKTAIL

SERVED WITH TRADITIONAL COCKTAIL SAUCE

\$9.00

MUSSELS

CURRIED OR DIJON, SERVED WITH GRILLED GARLIC TOASTS

\$10.00

CRAB AND SMOKED GOUDA DIP

SERVED WARM WITH GARLIC CROSTINI

\$10.00

SEASONED POTATO WEDGES

OVEN ROASTED, SERVED WITH A BACON, BLEU CHEESE, AND HORSERADISH SAUCE

\$6.00

THAI CHICKEN MEATBALLS

SERVED WITH A PEANUT DIPPING SAUCE

\$7.00

STUFFED MUSHROOMS

FILLED WITH SWEET SAUSAGE, APPLE, AND AGED CHEDDAR

\$6.00

ASIAN CHICKEN WINGS

SLOW ROASTED, SERVED WITH A PINEAPPLE CILANTRO SKEWER

\$8.00

SAVORY BACON AND BLEU CHEESECAKE

SERVED WARM AND TOPPED WITH HOT TOMATO CHUTNEY AND PISTACHIOS, WITH
TOASTED BAGUETTE

\$8.00

GREEK LEMON CHICKEN

MARINATED AND SERVED ON A SKEWER

\$7.00

MEATBALLS

SERVED WITH A SPICY MARINARA

\$7.00

PUB FARE

FARMHOUSE CHEESESTEAK

FILET MIGNON AND AGED CHEDDAR SAUTÉED WITH CARAMELIZED ONIONS, GREEN PEPPERS AND MUSHROOMS. SERVED WITH SEASONED POTATO WEDGES

\$17.00

QUESADILLA

SLOW ROASTED CHICKEN, CILANTRO, COTIJA AND CHEDDAR CHEESES. SERVED WITH A SIDE OF REFRIED BLACK BEANS, SOUR CREAM AND GUACAMOLE

\$14.00

CRAB CAKE BLT

PAN SEARED AND TOPPED WITH AN AVOCADO BUTTER. SERVED WITH SEASONED POTATO WEDGES

BUFFALO CHICKEN BURGER

WITH CRUMBLLED BLEU CHEESE, LETTUCE AND TOMATO ON A TOASTED BULKY ROLL. SERVED WITH SEASONED POTATO WEDGES

\$15.00

PORTABELLO

BAKED IN THE OVEN WITH MARINARA SAUCE, MOZZARELLA, FETA, AND GREEK OLIVES

\$14.00

ENTRÉES

BAKED STUFFED BURRITO

SLOW ROASTED CHICKEN, REFRIED BLACK BEANS, MEXICAN RICE AND CHEDDAR CHEESE, TOPPED WITH TRADITIONAL MOLE SAUCE. SERVED WITH SOUR CREAM, GUACAMOLE AND A SIDE SALAD

\$16.00

BLACK BEAN CAKES

TWO BLACK BEAN AND QUINOA CAKES PAN SEARED AND TOPPED WITH OLIVE TAPENADE, WHIPPED GOAT CHEESE AND CRISPY LEEKS. SERVED WITH A SIDE SALAD

\$15.00

PASTA DE JOUR

ASK YOUR SERVER ABOUT TODAY'S SPECIAL

DECONSTRUCTED FISH TACOS

MARINATED FISH ON A BED OF RED CABBAGE, TOPPED WITH COTIJA CHEESE, CILANTRO, SCALLIONS, TORTILLA STRIPS, MANGO SALSA AND A CILANTRO-LIME CREMA. SERVED WITH A SIDE SALAD

\$18.00

FARMHOUSE CURRY

SERVED OVER RICE WITH A SIDE SALAD

\$16.00

CRAB CAKES

TWO CAKES PAN SEARED AND SERVED WITH A DIJON MUSTARD CREAM SAUCE, TOASTED BAGUETTE, AND A SIDE SALAD

MARKET PRICE

