



FARM HOUSE

DINNER

07.10.24

{ sharables }

WARM BREAD+COMPOUND BUTTER - 8 (V)
+extra butter 2

MARINATED OLIVES - 9 (VEGAN,GF)
Citrus peel, rosemary, Calabrian pepper

PICKLED VEG - 10 (VEGAN, GF)
Giardiniera Italian pickled vegetables

HALLOUMI STICKS - 14 (V)
Panko crust halloumi sheep's milk cheese, parmesan, parsley, Marinara sauce

TRUFFLE FRIES- 12 (V)
Truffle oil, shoestring fries, parmesan, herbs

BURRATA - 16 (V)
Roasted grapes, microgreens, grilled bread

BAKED BRIE - 16 (V)
Marin French baked warm, candied walnuts, honey drizzle, grilled bread

WILD BOAR BAO - 16
Slow braised wild boar in Asian inspired spices, Peking style w/hoisin sauce, scallions, cucumber, cilantro in two steamed bao

SMOKED TROUT RILLETTE - 14
Creme fraiche, chives, crostini

{ soup + greens }

+Add Prosciutto (4) | Chicken Breast (8) | Shrimp (12)

SOUP DU JOUR - 10

SMALL SIDE SALAD - 8 (VEGAN,GF)
Spring mix, carrots, cherry tomatoes, citrus vinaigrette

BURRATA & CITRUS SALAD - 19 (V, GF)
Di Stefano burrata, arugula, shaved fennel, citrus, avocado, shaved red onions, pomegranate dressing

HARVEST SALAD - 17 (V)
Little gem, frisse, apple, parmesan, radish, croutons, herb champagne vinaigrette

STONES & GREENS - 18 (V)
stone fruits, whipped mascarpone cheese, lime zest, mint, honey, arugula, white balsamic

{ nosh }

GRILLED RIBEYE - 39 (GF)
8oz ribeye filet, black garlic demi-glace sauce, grilled broccolini, beef tallow confit rosemary Yukon gold potatoes

BEEF SHORT RIBS - 35
Slow braised boneless short rib, mashed potatoes, short rib Demi, chives, horseradish cream

LOBSTER RAVIOLI - 28
Maine lobster ravioli, tomato water + butter sauce, prosciutto parmesan crumbs

BUTTERMILK FRIED CHICKEN - 33
(allow 20 min cooking time)
Rocky's half chicken, buttermilk brine, cornmeal flour mix, fried herbs, housemade cornbread, potato salad, gravy

ELK POT PIE- 30
Ground elk, peas, carrots, wild mushrooms, herbs, puff pastry

PORK MILANESE- 32
Panko fried pork chop, black pepper gnocchi, arugula, cherry tomatoes, basil, meyer lemon olive oil

SEARED SALMON - 30 (GF)
Pan Seared Norwegian Salmon, pea puree, asparagus, peas

MUSHROOM PAPPARDELLE - 27 (V)
Foraged wild mushroom, creamy brandy sauce, parmesan, herbs

FARM HOUSE BURGER - 20
+Add Tillamook Cheddar or Swiss (2)
Classic ½ lb, toasted sesame bun, housemade aioli, housemade pickles, tomato, butter lettuce, housemade bacon jam, fries or salad

{ sides }

GRILLED BROCCOLINI - 12

Prosciutto parmesan crumbs

MAC & CHEESE - 12 (V)

+Add Truffle Oil (2) | Corned Beef (4)

MASHED POTATOES - 8 (V)



{ for kids 10 under }

PASTA - 12

Fresh spaghetti by Saporito tossed with butter & aged parmesan cheese

THREE CHEESE MAC & CHEESE - 12 (V)

Herb breadcrumbs + fruit cup

BURGER - 15

+Add New School Cheddar or Swiss (2)

Plain classic ½ lb on a toasted sesame bun, fries + fruit cup

Farm House uses local, sustainable, and natural ingredients whenever possible

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

* Limit 2 credit cards per table

** *Corkage Fees*: \$25 corkage fee / \$35 corkage fee 2nd bottle

** *Cake Cutting Fees*: We welcome outside desserts for events and special occasions, there is a \$3pp cake cutting fee

** *Large Group*: For parties of 5 or more guests, a 20% gratuity charge will be automatically applied to your check