



# THE FARMHOUSE RESTAURANT

## *Cold Appetizers*

### **SHRIMP & AVOCADO**

Tomato "brulee" lemon pepper crusted avocado with curry lime mayo 10

### **HOUSE PATE WITH COGNAC AND CREAM**

Cornichons, whole grain mustard & fig marmalade with toasted French baguette 13

## *Hot Appetizers*

### **THE FARMHOUSE CRAB CAKE**

Petite version of the famous entrée served over black truffle creamed leeks 12

### **EXOTIC MUSHROOM TART**

Local exotic mushrooms, shallots and goat cheese in a flaky pastry crust with a fig balsamic drizzle 9

### **LOBSTER COBBLER**

Maine lobster, roasted tomato, shallots and mushrooms in a saffron cream sauce topped with crumbled corn bread 12

## *Salads*

### **CLASSIC CAESAR SALAD**

Crisp romaine, toasted garlic croutons & locatelli cheese in a crunchy parmesan "bowl" 9

### **SPINACH SALAD**

Fresh baby spinach, smoked button mushrooms, pickled red onions, roasted plum tomatoes, shaved prosciutto and bleu cheese with a peppercorn ranch dressing 7

### **WARM GOAT CHEESE SALAD**

Mixed greens tossed with pancetta, dried cranberries, toasted pine nuts & warm goat cheese in a port dressing 9

**Fridays at  
The Farmhouse  
Couples Night**  
Enjoy food or wine specials  
on your date night!

### **Thursday & Sundays at The Farmhouse Prix Fixe Menu**

Thursdays 5:00-8:00

Sundays 4:00-8:00

A 3 course dinner for

\$36 per person

\$42 Surf & Turf

(with no upgrades)

exclusive of tax, gratuity  
& alcohol

Earn points towards meals  
with our new  
**Loyalty Rewards  
Card Program!**

Spend \$50 to receive the card  
& present it with your  
payment each visit to obtain  
points!

### *Salad Additions*

Grilled Chicken .....\$4.99

Shrimp ..... \$5.99



# THE FARMHOUSE RESTAURANT

## *Sandwiches*

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Served with coleslaw and a pickle

### **OPEN FACED CRAB CAKE**

Signature Farmhouse crab cake, tomato, red onion, red leaf lettuce and remoulade sauce on toasted brioche 16

### **TURKEY & BRIE CROISSANT**

Warm sliced turkey with brie, fig marmalade and Bibb lettuce 10

### **GRILLED SHRIMP CROISSANT**

Grilled shrimp, roasted tomato, romaine lettuce and goat cheese 12

## *Soups*

### **FARMHOUSE MUSHROOM SOUP**

6

### **WELSH OYSTER STEW**

gently simmered & seasoned to order, topped with homemade buttermilk and chive biscuit 9

### **SOUP OF THE DAY**

Chef's selection of the season's best \$ market

## *Entrees*

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### **THE FARMHOUSE CRAB CAKE**

Jumbo lump crab, pan seared & finished in the oven with a whole grain mustard cream sauce 20

### **PETITE FILET \***

Pan seared, served over sautéed local mushrooms with a red wine sauce 19

### **CHICKEN MADEIRA**

Pan seared French cut breast of chicken with local mushrooms and shallots-madeira wine sauce 17

### **CHEF'S QUICHE OF THE DAY**

Served with a spinach salad 13

### **NORTH ATLANTIC SALMON**

Pan seared fillet of salmon with a champagne creamed leek sauce 19

### **FISH DU JOUR**

Pan seared & paired with chef's choice starch & vegetable \$ Market

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
20% gratuity added to parties of 8 or more