



# THE FARMHOUSE RESTAURANT

## Cold Appetizers

### SHRIMP & AVOCADO <sup>GF</sup>

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  
*Substitute Gluten Free n/c*

### SMOKED SALMON CREPE

Locally smoked salmon blended with herb cream cheese rolled in a thin crepe - minced red onions , capers & dill crème fraiche 10

## Hot Appetizers

### THE FARMHOUSE CRAB CAKE <sup>GF</sup>

Petite version of the famous entrée served over a tomato –mango compote 12

### MUSHROOM TART

Local exotic mushrooms, shallots & madeira with a flakey puff pastry crust –goat cheese mousse topping 9

### ESCARGOT

Helix snails sautéed with roasted pearl onions, sliced garlic, fresh parsley & pancetta served over mushroom duxelle toasted brioche 9  
**Substitute Gluten Free**

## Salads

### CLASSIC CAESAR SALAD

Crisp romaine, toasted garlic croutons & locatelli cheese in a crunchy parmesan “bowl” 9  
*Gluten Free without croutons*

### SPINACH SALAD <sup>GF</sup>

Fresh baby spinach, roasted plum tomatoes, smoked button mushrooms, sliced granny smith apples & bleu cheese. Served with warm caramelized shallot bacon vinaigrette 9

### 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*

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

*Substitute Gluten Free \$2.00*

### **TURKEY & BRIE CROISSANT**

Warm sliced turkey with brie, fig jam and romaine lettuce 10

### **SOUP & SANDWICH**

Chef's daily sandwich creation with a cup of soup du jour 12

## *Soups*

### **FARMHOUSE MUSHROOM SOUP**

6

### **WELSH OYSTER <sup>GF</sup>**

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*

### **THE FARMHOUSE CRAB CAKE <sup>GF</sup>**

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

### **PETITE FILET <sup>GF\*</sup>**

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

### **VEAL SWEETBREADS <sup>GF\*</sup>**

Pan seared with local exotic mushrooms & shallots in a white wine sauce 18

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

Served with a spinach salad 13

### **NORTH ATLANTIC SALMON FILLET <sup>Substitute Gluten Free</sup>**

Pan poached with Maryland crab dumplings, black trumpet mushrooms and watercress in roasted tomato-basil broth 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