

# Appetizers

---

## FARMHOUSE FRESH CUT ONION RINGS \$8

*Hand sliced onions lightly breaded & fried to a crispy golden brown*

## GF \*BACON WRAPPED SCALLOPS \$15

*Three scallops wrapped in bacon served with citrus butter*

## GF \*CHILLED SHRIMP COCKTAIL \$12

*Served with house made cocktail sauce*

## \*AHI TUNA \$14

*Sesame crusted & seared, served with wasabi & pickled ginger*

## CRISPY FRIED CALAMARI \$10

*Served with your choice of cocktail or marinara sauce*

## HUMMUS \$10

*Chef's selection, served with pita chips*

## CORNMEAL FRIED OYSTERS \$10

*Served with house made cocktail sauce*

## GF \*OYSTERS ON THE HALF SHELL \$16

*6 raw oysters served with house made cocktail sauce*

## OYSTERS ROCKEFELLER \$18

*6 oysters on the half shell baked with spinach, garlic and parmesan cheese, topped with bacon*

## CHARCUTERIE BOARD \$18

*Artisan salamis & assorted dairy cheeses*

## TRUFFLE FRIES \$10

*Truffle salt, parmesan cheese, and parsley*

## GF CAPRESE \$11

*Sliced tomato, garlic, fresh mozzarella, basil, drizzled with olive oil and balsamic*

## PRETZELS & BEER CHEESE \$12

*Fried pretzels served with beer cheese or mustard for dipping*

## FRIED MOZZARELLA \$8

*Fresh mozzarella lightly breaded and fried, served with a side of marinara*

# Sides

---

## GF Grilled Asparagus \$5

Chips \$5

French Fries \$5

## GF Sautéed Vegetable \$5

GF Coleslaw \$5

GF Items indicated GF (gluten free) are not prepared in a gluten free kitchen and could be cross contaminated with gluten during preparation. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Entrée Salads

Salad Dressings: Green Goddess, Honey Mustard, Ranch, Bleu Cheese, Poppy Seed, Thousand Island, French, Italian, Balsamic, Caesar, Oil & Vinegar

## GF SPINACH SALAD \$14

*Spinach with goat cheese, toasted pecans, pickled red onions, & citrus vinaigrette*

## GRILLED CHICKEN CAESAR SALAD \$12

*Served with house made caesar dressing, shaved parmesan, & crostini*

## BLACK & BLEU SALAD \$12

*Blackened filet tips on top of mixed greens, grape tomatoes, cucumbers, bleu cheese crumbles, & served with bleu cheese dressing*

## GF STRAWBERRY SALAD \$12

*Sliced strawberries with mixed greens, blueberries, dried cranberries, & roasted pecans served with poppy seed dressing*

## SALAD ENHANCEMENTS

*Grilled Chicken \$5, Grilled Shrimp \$8, Jackfruit \$8, Filet Tips \$10, Crab Cake \$10, Salmon \$10, Ahi Tuna \$10*

# Sandwiches & Burgers

*Served with choice of side.*

## PRIME RIB FRENCH DIP \$13

*Thinly sliced prime rib, provolone cheese, served with fresh au jus for dipping*

## PRIME RIB PHILLY \$13

*Thinly sliced prime rib tossed with sautéed mushrooms, onions, peppers, & provolone cheese*

## FARMHOUSE BURGER \$10

*Angus beef patty topped with lettuce, tomato, & cheddar cheese*

+ Add bacon \$1, Add fried egg \$2 +

## THE SMOKEHOUSE BURGER \$13

*Angus beef patty topped with applewood smoked bacon, cheddar cheese, onion rings, lettuce, tomato, & BBQ sauce*

## BLACK & BLEU BURGER \$13

*Angus beef patty blackened, topped with bleu cheese crumbles, caramelized onions, applewood smoked bacon, lettuce, & tomato*

## CHIPOTLE CHICKEN SANDWICH \$13

*Grilled chicken topped with applewood smoked bacon, mozzarella, avocado, lettuce, tomato, & chipotle mayo*

## FARMHOUSE CHICKEN SANDWICH \$13

*Fried chicken breast topped with hot honey, pickles, & coleslaw*

## CRAB CAKE SANDWICH \$14

*House made crab cake topped with lettuce & tomato, served with a side of remoulade*

## JACKFRUIT BBQ WRAP \$13

*Smoked jackfruit topped with sweet & spicy BBQ sauce & coleslaw*

GF Items indicated GF (gluten free) are not prepared in a gluten free kitchen and could be cross contaminated with gluten during preparation. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.