

Appetizers

FARMHOUSE FRESH CUT ONION RINGS \$8

Thinly sliced hand cut onions lightly breaded & fried to a crispy golden brown

LOADED FRIES \$8

Our signature fries covered with cheddar, bacon, & chives. Served with ranch.

SPINACH & ARTICHOKE DIP \$9

Served with house made corn tortilla chips

FARMHOUSE SIGNATURE WINGS

6...\$8

12...\$15

18...\$20

24...\$25

+ Tossed in your choice of BBQ, Mild, Nitro, Pineapple Sriracha, Thai Chili, Caribbean Jerk, or a combination!
Flavor per 6 wings. Served with ranch or blue cheese & celery. Extra dressing \$.50. +

NACHOS \$8

House made corn tortillas topped with fresh pico de gallo, queso, lettuce, onion, jalapenos, & sour cream

+ Add ground beef, pulled pork, or chicken \$5 +

GF BACON WRAPPED SCALLOPS \$15

Three jumbo scallops drizzled with balsamic reduction

GF *CHILLED SHRIMP COCKTAIL \$12

Served with house made cocktail sauce

FARMHOUSE CRAB CAKE \$10

Jumbo lump crab cake served with remoulade sauce

CRISPY FRIED CALAMARI \$10

Served with your choice of cocktail or marinara sauce

CORNMEAL FRIED OYSTERS \$10

Served with house made cocktail sauce

*OYSTERS ON THE HALF SHELL \$16

Six oysters served raw

GF *AHI TUNA \$14

Seared with sesame seeds and served with wasabi & pickled ginger

PIMENTO CHEESE DIP \$9

Served with house made corn tortillas

FRENCH ONION DIP \$8

Served with house made potato chips

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.

Soups

FRENCH ONION SOUP \$6

TOMATO BISQUE \$6

SOUP DU JOUR \$6

Entrée Salads

GF CAPRESE SALAD \$11

Vine ripe tomatoes, mozzarella, fresh basil, drizzled with a balsamic reduction

PECAN CHICKEN SALAD \$12

Grilled chicken served over mixed greens with grape tomatoes, cucumbers, red onion, roasted pecans, & crostini served with house made balsamic vinaigrette

GRILLED CHICKEN CAESAR SALAD \$12

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

TRADITIONAL WEDGE \$8

Iceberg lettuce, bleu cheese crumbles, bacon, tomatoes, & bleu cheese dressing

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

+ Add Grilled Chicken \$4, Grilled Shrimp \$8, or Salmon \$8 +

FRIED OYSTER SALAD \$12

Fresh spinach topped with cornmeal fried oysters, bacon, pickled onion, & crostini served with ranch dressing

SALAD DRESSINGS

Green Goddess, Honey Mustard, Ranch, Bleu Cheese, Balsamic, Creamy Italian, Thousand Island, Poppy Seed, French, Caesar, Oil & Vinegar, Sesame Ginger

Salad Enhancements

GF GRILLED CHICKEN \$4

GF GRILLED SHRIMP \$8

FRIED SHRIMP \$8

GF FILET TIPS \$10

CRABCAKE \$10

GF SALMON \$8

GF *AHI TUNA \$9

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Sandwiches & Burgers

Served with a house made pickle spear and your choice of french fries, sweet potato fries, house made potato chips, onion rings, or broccoli.

Add bacon, mushrooms, peppers, or caramelized onions to any burger or sandwich for \$1 each.

All burgers can be substituted with grilled or fried chicken at no additional charge.

PRIME RIB FRENCH DIP \$13

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

PRIME RIB PHILLY \$13

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

FARMHOUSE BURGER \$10

Angus beef patty topped with lettuce, tomato, & American cheese

MUSHROOM AND GRUYERE BURGER \$12

Angus beef patty topped with lettuce, tomato, sautéed mushrooms, & Gruyere cheese

SUNRISE BURGER \$12

Angus beef patty topped with fried egg, applewood smoked bacon, cheddar cheese, lettuce, & tomato

THE SMOKEHOUSE BURGER \$12

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

BLACK & BLEU BURGER \$12

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

GRILLED PIMENTO CHEESE SANDWICH \$10

House made pimento cheese served on grilled brioche & paired with tomato bisque soup

CHIPOTLE CHICKEN SANDWICH \$13

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

PULLED PORK BBQ SANDWICH \$11

House made BBQ pork with The Farmhouse's signature red sauce topped with house made coleslaw

CRAB CAKE SANDWICH \$14

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

REUBEN SANDWICH \$13

Corned beef, swiss cheese, sauerkraut, & house made thousand island dressing

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