

Appetizers

FARMHOUSE FRESH CUT ONION RINGS 9

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

GF *BACON WRAPPED SCALLOPS 18

Three scallops wrapped in bacon drizzled with balsamic reduction

GF *CHILLED SHRIMP COCKTAIL 14

Served with house made cocktail sauce

*AHI TUNA 15

Sesame crusted & seared, served with wasabi & pickled ginger

CRISPY FRIED CALAMARI 12

Served with your choice of cocktail or marinara sauce

BUFFALO CHICKEN DIP 12

Buffalo sauce, ranch, cream cheese & cheddar blended dip with grilled chicken topped with chives, served with tortilla chips

CORNMEAL FRIED OYSTERS 12

Served with house made cocktail sauce

CRAB CAKE 13

Our house made crab cake served with house made remoulade

SWEET POTATO FRIES 9

Drizzled with honey cinnamon sauce

FRIED CHEESE CURDS 10

Deep fried Wisconsin white cheddar cheese coated in a garlic parmesan breading, served with marinara

Entrée Salads

Honey Mustard, Ranch, Bleu Cheese, Poppy Seed, Thousand Island, French, Italian, Balsamic Vinaigrette, Caesar, Oil & Vinegar

GF THE FARMHOUSE SALAD 10

Mixed greens served with grape tomatoes, cucumbers & shredded carrots

GRILLED CHICKEN CAESAR SALAD 13

Romaine topped with caesar dressing, shaved parmesan & croutons

GF SALMON SALAD 14

Mixed greens, diced tomatoes, cucumbers, onions, red & green peppers, crumbled feta topped with 4 oz of salmon

GF BLACK & BLEU SALAD 14

Blackened shaved ribeye on top of mixed greens, grape tomatoes, cucumbers, bleu cheese crumbles, served with bleu cheese dressing

GF STRAWBERRY SALAD 13

Sliced strawberries with mixed greens, crumbled feta, blueberries, dried cranberries, red onions & roasted pecans served with poppy seed dressing

SALAD ENHANCEMENTS

Grilled Chicken 8, Grilled Shrimp 10, Shaved Ribeye 12, Crab Cake 13, Salmon 12, Ahi Tuna 12

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.

Sandwiches & Burgers

Served with choice of side

PRIME RIB FRENCH DIP 15

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

PRIME RIB PHILLY 15

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

*FARMHOUSE BURGER 12

Angus beef patty topped with lettuce, tomato, pickles & cheddar cheese served on a buttery brioche

+ Add bacon 3, Add fried egg 2 +

*SMOKEHOUSE BURGER 14

Angus beef patty topped with applewood smoked bacon, pickles, cheddar cheese, grilled onions & BBQ sauce served on a buttery brioche

*BLACK & BLEU BURGER 14

Angus beef patty blackened, topped with bleu cheese crumbles, caramelized onions, applewood smoked bacon, lettuce & tomato served on a buttery brioche

IMPOSSIBLE BURGER 16

Impossible patty topped with lettuce, tomato, pickles, onions & thousand island dressing served on a buttery brioche

SALMON BLT 16

Salmon topped with bacon, lettuce, tomato & lemon dill aioli served on a buttery brioche

CHIPOTLE CHICKEN BLT SANDWICH 14

Grilled chicken topped with applewood smoked bacon, provolone, lettuce, tomato & chipotle mayo served on a buttery brioche

FARMHOUSE CHICKEN SANDWICH 14

Fried chicken breast topped with hot honey, bacon & pickles served on a buttery brioche

CRAB CAKE SANDWICH 16

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

Sides

GF MASHED POTATOES 5

GF BAKED POTATO 5

SWEET POTATO FRIES 5

FRENCH FRIES 5

GRILLED ASPARAGUS 5

GF ROASTED CARROTS 5

CHEF'S SIDE OF THE DAY 5

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