

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

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

Soups & Salads

SALAD DRESSINGS: GREEN GODDESS, HONEY MUSTARD, RANCH, BLEU CHEESE, BALSAMIC, ITALIAN, THOUSAND ISLAND, POPPY SEED, FRENCH, CAESAR, OIL & VINEGAR

GF HOUSE SALAD \$6

Mixed greens served with grape tomatoes, cucumbers, & shredded carrots

CAESAR SALAD \$6

Served with classic caesar dressing, shredded parmesan, & crostini

TRADITIONAL WEDGE \$8

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

FARMHOUSE FRENCH ONION SOUP \$6

Topped with crostini & provolone cheese

SOUP DU JOUR \$6

Ask your server for our soup of the day

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.

Steaks

ALL STEAKS ARE CERTIFIED ANGUS BEEF, HAND-CUT, & AGED A MINIMUM OF 21 DAYS.
SERVED WITH CHOICE OF TWO SIDES.

GF 8 OZ FILET MIGNON \$36

GF 10 OZ SIRLOIN \$23

GF 12 OZ RIBEYE \$28

GF 14 OZ NEW YORK STRIP \$34

GF 16 OZ COWBOY RIBEYE \$36

GF 30 OZ PORTERHOUSE (Dinner for 2) \$60

RARE - COOL RED CENTER MEDIUM RARE - WARM RED CENTER MEDIUM - WARM PINK CENTER MEDIUM
WELL - HOT PINK CENTER WELL - HOT BROWN CENTER EXTRA WELL - NO JUICES

Prime Rib

SLOW ROASTED AND CARVED TO YOUR TEMPERATURE PREFERENCE.
SERVED WITH CHOICE OF TWO SIDES, FRESH AU JUS, AND HORSEY SAUCE.
(SERVED WHILE AVAILABLE)

KING CUT PRIME RIB - 14 OUNCES \$32

QUEEN CUT PRIME RIB - 10 OUNCES \$26

Farmhouse Signatures

SERVED WITH CHOICE OF TWO SIDES.

GF STEAK AU POIVRE \$42

14 oz New York Strip encrusted with peppercorn topped with a Bulleit demi glaze

GF STEAK DIANE \$45

8 oz filet, served with sautéed mushrooms and caramelized shallots topped with a Burgundy demi glaze

Enhancements

GF OSCAR \$8

CRABCAKE \$10

GF LOBSTER TAIL \$18

BEARNAISE SAUCE \$2

BLEU CHEESE CRUMBLES \$4

GF CARAMELIZED ONIONS \$4

GF SAUTÉED MUSHROOMS \$5

GF BULLEIT DEMI GLAZE \$8

GF JUMBO LUMP CRAB \$6

GF GRILLED SHRIMP (5) \$8

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Chicken & Chops

SERVED WITH CHOICE OF TWO SIDES.

GF HERB CHICKEN \$18

8 oz heir line chicken breast, pan seared and herb crusted

GF LAMB CHOPS \$27

Herb encrusted with a fig port reduction roasted to the temperature of your choice

PORK CHOP \$23

Bone in pork chop. Ask your server for the chef's suggested preparation

Pasta & Grains

GF SHRIMP AND GRITS \$24

Andouille sausage & shrimp with a cajun cream sauce over local stone ground grits

VEGETARIAN FETTUCCINE \$19

Squash, zucchini, red peppers, carrots, mushrooms, onions sautéed in a pesto sauce served atop fettuccine

CHICKEN PARMESAN \$21

Pan fried chicken topped with fresh mozzarella over fettuccine with marinara

CAJUN CHICKEN ALFREDO \$21

Grilled chicken served with an inspired cajun cream alfredo sauce over fettuccine

Seafood

SERVED WITH CHOICE OF TWO SIDES.

FARMHOUSE CRAB CAKE DINNER \$25

Two house made jumbo lump crab cakes with remoulade

GF BOURBON GLAZED SALMON \$24

Topped with a bourbon pecan glaze

GF RAINBOW TROUT \$26

Pan seared North Carolina rainbow trout topped with a brown butter caper sauce, served with mashed potatoes, & grilled asparagus

CATCH OF THE DAY Market Price

Ask your server for the chef's suggested preparation

FRIED OYSTER PLATTER \$22

Cornmeal encrusted oysters fried to perfection and served with cocktail sauce

FRIED SHRIMP PLATTER \$22

Hand breaded jumbo shrimp fried to perfection and served with cocktail sauce

Sides

GF MASHED POTATOES \$5

GF BAKED POTATO \$5

GF SWEET POTATO \$5

FRENCH FRIES \$5

GF GRILLED ASPARAGUS \$5

GF GREEN BEANS \$5

GF SAUTÉED VEGETABLE \$5

GF COLESLAW \$5

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