

FARMHOUSE

Food you love, that loves you back.®



The Farmhouse menu changes with the season to remain fresh & different.

STARTERS

Farmhouse Biscuits

Cheddar Biscuits with homemade jams & assorted butters.

FH "Cheezie" Poofs

"New York's Award Winning" – Camembert Cheese Puffs, with a sweet date purée, bee pollen, & pink peppercorn.

It's a Meatball!

Our "Colorado Lamb" with spicy tomato, fig, and date.

Baratta

Buffalo Milk Baratta with heirloom tomato jam, basil pesto, grilled sourdough, charred pearl onion, roasted vine tomatoes & cress.

RAW

Ahi Tuna Poké

"Gin" ponzu, avocado, pickled fresno, smoked white sesame, cilantro, and served with taro chips.

Salmon & Sticky Rice

FH Filet Mignon Beef Tartare - smoked aioli, chopped cornichon, shallot, burnt pearl onion, freshly grated horseradish, and taro ranch chips.

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FARMHOUSE CLASSICS

FH Pot Pie

Slagel Family Farms Chicken, fresh veggies, Tillamook cheddar cheese, baked in a flaky pie crust.

FH Burger

Slagel Family Farms Beef, Tillamook cheddar, Nueske's Farm applewood thick cut bacon, topped with FH aioli & egg.

FH Crab & Avocado Toast

Maryland crab on sourdough, garlic confit oil, smashed avocado, aioli of mustard and lime juice, poached egg & heirloom radish.

Triple Grilled Cheese

Marcoot Jersey Creamery Fontina, havarti, & Tillamook cheddar, sourdough served with seasonal vegan tomato basil soup.

Heaven's Hot Honey Chicken Sandwich

Slagel Farm Chicken Breast, whipped hot honey butter, pickles & house-made slaw.

FARMHOUSE SPECIALTIES

FH Chicken & Waffles

Buttermilk Bacon Herb Waffle, Nashville Hot Chicken, FH Grilled Onion Ranch, chive & Maple Bacon Syrup "Jus"

Filet Mignon Beef Tartare

Smoked aioli, chopped cornichon, shallot, burnt pearl onion, freshly grated horseradish, and taro ranch chips.

Tuna Steak

SEASONAL STARTERS

Seasonal Bruschetta

Farm fresh watermelon, on sourdough with feta, cucumber, red onion, with drizzled balsamic reduction.

Seasonal Flatbread

Lamb sausage, soubise (creamy onion sauce), olive relish, Manchego cheese.

Seasonal Sliders – Chef's selection

Seasonal Salad – Boston bibb Lettuce

SEASONAL FAVORITES

Seasonal Burger

"Smash" Wellington, 4oz Patties, puff pastry, Gruyère, duxelles, brown butter bpinach, bordelaise aioli, blilium butter bun.

Seasonal Pasta

Wild Growth Farms mushrooms, farfalle pasta, Madeira truffle cream sauce & Parmesan panko crust.

Add chicken, salmon, shrimp, or steak.

Seasonal Steak & Frites

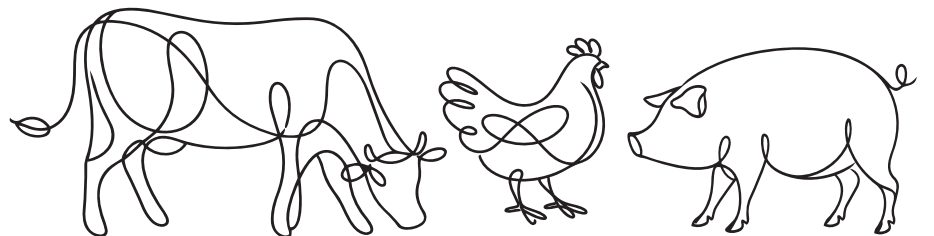
Argentinian Chimichurri Skirt Steak and Kennebec fries.

SEASONAL SOUPS

Crock Soups

Vegan tomato basil soup.

Crock Soups/ Seasonal



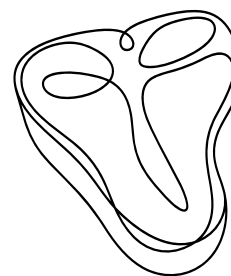
FARMHOUSE PASTURE

Farmhouse Amish Chicken

Classic Sanders rotisserie "8" spiced style ½ Amish chicken, black garlic chicken "jus" choice of side.

Pork Belly

Crispy Sakura Farms pork belly glazed with Asian BBQ.



8oz Filet

16oz NY Strip

24oz Ribeye

SIDES

Yukon smashed potatoes • House mashed potatoes
Seasonal fresh grilled veggies • Kennebec fries
Side salad