



# FARMHOUSE

Food you love, that loves you back.®

## STARTERS

### Farmhouse Biscuits - \$12

Cheddar Biscuits with homemade jams & assorted butters.

### FH "Cheezie" Poofs - \$13

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

### It's a Meatball! - \$19

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

### Baratta - \$17

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

## SALADS

### Cobb - \$21

Chopped Romaine lettuce, turkey, ham, bacon, avocado, egg, red onion, Swiss cheese.

Add chicken, salmon, shrimp, or steak.

### Caesar - \$16

Romaine blend, cheezie puff croutons, Greek yogurt Caesar dressing & shaved Parmesan cheese.

Add chicken, salmon, shrimp, or steak.

### FH Steak & Frites Salad - \$28

Chopped Romaine, crisp fries, grilled Skirt Steak, cherry tomatoes, roasted asparagus, béarnaise dressing & fresh tarragon.

## FARMHOUSE CLASSICS

### Famous Pot Pie - \$19

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

### FH Burger - \$18

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

### FH Crab & Avocado Toast - \$23

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

### Soup & Sandwich Triple Grilled Cheese - \$17

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

### Heaven's Hot Honey Chicken Sandwich - \$18

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

## SEASONAL FAVORITES

### "Smash" Wellington Burger

Smashed 4 oz patties, puff pastry, Gruyère, duxelles, brown butter spinach, bordelaise aioli, allium 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 - \$29

Argentinian Chimichurri Skirt Steak and Kennebec fries, petite salad of arugula, roasted tomatoes, Parmesan.

## 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 SOUPS

### Crock Soups - \$8

Vegan tomato basil soup.

Crock Soups/ Seasonal - \$9

## RAW

### Ahi Tuna Poké

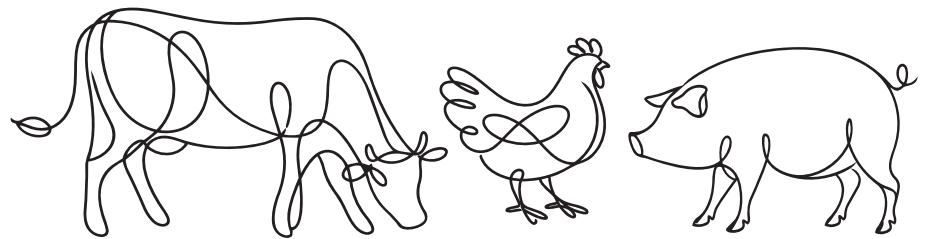
"Gin" ponzu, avocado, pickled fresno, smoked white sesame, cilantro, and served with taro chips.

### Salmon & Sticky Rice

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

## SIDES

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



At Farmhouse,  
we cook with intention.  
Simple ingredients,  
thoughtfully sourced,  
prepared in ways that  
respect both the food  
and the people eating it.  
It's comfort without  
the shortcuts -