STARTERS

FARMER’S FRIES (v | gf)
hand-cut wedge fries, house-made aioli, fine herbs | 6

LOBSTER LOADED FARMER’S FRIES (gf)
hand-cut wedge fries, lobster, bacon, chive, cheesy lobster sauce, truffle snow | 18

BREAD BASKET (v)
house-made daily bread, butter & jam | 7

SOFT PRETZELS (v)
three warm house-made pretzels, house-made ale cheese “whiz” | 9 / add fourth pretzel +2

SOUP
creamy tomato dill (v | gf)
or soup of the day
served with house-made naturally leavened bread (gf+1)
cup 4 / bowl 6

BAKED ALMOND BRIE (v)
almond-crusted danish brie, rhubarb cherry compote, toasted house-made naturally leavened country bread | 16

CRABBY AVOCADO TOAST
crab cake, country bacon, poached egg, tomatoes, avocado spread, on our house-made naturally leavened toasted bread | 17

WARM MUSHROOM TOAST
avocado, wild mushrooms, arugula, tomato vinaigrette, poached egg on our house-made naturally leavened toasted bread | 14

LOBSTER CAKE (gf)
cold-water atlantic lobster, celery root remoulade, beer mustard coulis, citrus radish | 15

SALADS

POACHED PEAR (v | gf)
spinach, bartlett pear, broccoli rabe, pickled fennel, gorgonzola, white balsamic | 12.5

BRUSSELS CÆSAR* (v | gf)
shaved brussels sprouts, caper vinaigrette, pecorino, egg yolk, 1000 croutons | 12.5

FARMHOUSE SALAD* (gf)
hot roasted wild mushrooms, candied bacon, cashews, ricotta, poached egg, baby greens, tarragon white balsamic vinaigrette | 13

PIZZAS

PEAR & PROSCIUTTO PIZZA
poached bartlett pear, prosciutto, gorgonzola fondue, lemon arugula | 17

FIG & MUSHROOM PIZZA
black mission figs, wild mushrooms, cider braised pork, whipped truffle goat cheese, fine herbs | 17

CLASSIC PIZZA (v)
basil pesto, crushed tomato, pecorino, fresh mozzarella | 14

CLASSICS

CHICKEN POT PIE
roasted chicken, creamy velouté, root vegetables, peas, butter pie crust | 17

BAKED MACARONI & CHEESE (v)
house-made cheese sauce, cavatappi, house-made bread crumbs | 14
add bacon +3
add wild mushrooms +4
add pulled chicken +4
add steak +10
add lobster +12

FARMHOUSE B.E.L.T (gf+2.5)
country bacon, sunny-side up eggs, wilted tuscan kale, farm tomatoes, warm tomato vinaigrette, herbed aioli, served open-face on our house-made naturally leavened toasted bread | 14

FARMER MAC’S BURGER (gf+2.5)
local ground beef, cheddar, red onion, lettuce, burger sauce, grandma’s pickles, on a house-made milk & honey bun | 15
add bacon, wild mushrooms, fried egg +2 per

GOBBLER BURGER (gf+2.5)
local ground turkey, kale, muenster cheese, ranch crème fresh, grandma’s pickles, on a house-made milk & honey bun | 14
add bacon, wild mushrooms, fried egg +2 per

SAVORY SODA

LUNCH

STARTERS

FARMER’S FRIES (v | gf)
hand-cut wedge fries, house-made aioli, fine herbs | 6

LOBSTER LOADED FARMER’S FRIES (gf)
hand-cut wedge fries, lobster, bacon, chive, cheesy lobster sauce, truffle snow | 18

BREAD BASKET (v)
house-made daily bread, butter & jam | 7

SOFT PRETZELS (v)
three warm house-made pretzels, house-made ale cheese “whiz” | 9 / add fourth pretzel +2

SOUP
creamy tomato dill (v | gf)
or soup of the day
served with house-made naturally leavened bread (gf+1)
cup 4 / bowl 6

BAKED ALMOND BRIE (v)
almond-crusted danish brie, rhubarb cherry compote, toasted house-made naturally leavened country bread | 16

CRABBY AVOCADO TOAST
crab cake, country bacon, poached egg, tomatoes, avocado spread, on our house-made naturally leavened toasted bread | 17

WARM MUSHROOM TOAST
avocado, wild mushrooms, arugula, tomato vinaigrette, poached egg on our house-made naturally leavened toasted bread | 14

LOBSTER CAKE (gf)
cold-water atlantic lobster, celery root remoulade, beer mustard coulis, citrus radish | 15

SALADS

POACHED PEAR (v | gf)
spinach, bartlett pear, broccoli rabe, pickled fennel, gorgonzola, white balsamic | 12.5

BRUSSELS CÆSAR* (v | gf)
shaved brussels sprouts, caper vinaigrette, pecorino, egg yolk, 1000 croutons | 12.5

FARMHOUSE SALAD* (gf)
hot roasted wild mushrooms, candied bacon, cashews, ricotta, poached egg, baby greens, tarragon white balsamic vinaigrette | 13

WE MAKE EVERYTHING FROM SCRATCH USING AS MANY LOCAL INGREDIENTS AS POSSIBLE.

Here are some of the local farms & purveyors we use:

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Our food is prepared in a common kitchen with risk of gluten exposure and nut cross-contamination. Individuals with gluten sensitivity and nut allergies should exercise discretion.

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