



The Beginnings

- Deviled Eggs 5
cage free egg, dill, grain mustard & candied bacon
- Warm Citrus Marinated Olives 6
Roasted Garlic Hummus with Crudité 10
marinated chick peas, fresh garden vegetables & grilled pita
- Fried Pickles 9
dill pickle spears & spicy BBQ aioli
- Cast Iron Spinach Artichoke Fondue 12
Served with pretzel pieces
- Jumbo Hot Buttered Pretzel 10
everything spice, Dijon beer cheese, pickled red onions and mustard seeds
- Fried Burrata 12
San Marzano tomato sauce, basil puree & garlic toast
- Lump Crab Cake 15
arugula, apple, red onion salad, citrus & whole grain vinaigrette
- Butcher Meatballs with Spicy Pork Sauce 13
Served with garlic bread
- Beer Can Mussels 15
melted leeks, tomato, house fennel sausage, Blue Point Toasted Lager & garlic toast
- Meat Candy 15
candied pork belly burnt ends, corn bread & pickled red onions
- Jumbo Chicken Wings 14
classic buffalo with blue cheese, jerk with grilled pineapple, ginger soy sesame or
special wing of the week
- Farmstead Cheese Board 16
Chef's selection of artisanal cheeses, accompaniments & crostini
- Charcuterie Board 16
Chef's selection of cured meats, whole grain mustard, cornichon & crostini
- Cheese & Charcuterie 30
Chef's selection with accompaniments

Salads and Soups

- Bacon Tomato Bisque 9
New England Clam Chowder 9
Farmers Fall Harvest Salad 14
roasted butternut squash, local apples, blue cheese, pomegranate, artisanal greens, house made
cinnamon granola & bourbon maple vinaigrette
- Shaved Brussel Caesar Salad 13
baby romaine, classic dressing, shaved parmesan cheese & cornbread croutons
- Chopped Kale Salad 14
Tuscan kale, dried apricot, toasted bread crumbs, parmesan cheese & lemon truffle vinaigrette
- Salt Roasted Beet and Goat Cheese 14
baby arugula, candied pistachio & champagne vinaigrette
- Rustic BLT Wedge 14
local lettuce, candied bacon, tomato, blue cheese, radish & cilantro ginger dressing

Add Protein to Salad: Grilled Chicken 8, Salmon 12, Steak 10, Shrimp 12

Before placing your order, please inform your server if a person in your party has a food allergy*This menu item is cooked to your liking.
Consuming raw or under cooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain
medical conditions.

Tator Tots

Big Country Tots 12
smothered with country gravy, creole spices & melted beer cheese
Pork Belly Tots 14
spicy BBQ aioli, sharp cheddar cheese, scallions
Classic Tots 8
house seasoning & buttermilk ranch

Between the Buns

All burgers come with seasoned fries and a pickle.

Farmhouse Backyard Burger* 16
8 oz butchers blend, umami onions, pickle, comeback sauce, & American cheese on a buttered bun
The "O.G." Classic Burger* 16
8 oz butchers blend, lettuce, tomato, onion & choice of cheese on a buttered bun
White Bean Quinoa Burger 14
burrata cheese, lettuce, tomato, onion & a roasted tomato aioli on a buttered bun

For Supper

From the Land

Spicy Pork Ragu 24
gnocchi, roasted cippolini onions & basil
Root Vegetable Carbonara 23
fresh pasta, fried sage, crispy pancetta, autumn sauce & brown butter
Cola Braised Boneless Short Rib 29
country style cheese grits, slow roasted baby carrots, scallions
Lemon Garlic Roasted Organic Brick Chicken 26
buttermilk mashed potatoes, cherry peppers, artichokes & chardonnay beurre blanc
Southern Fried Steak with country gravy 25
buttermilk mashed potatoes, stewed green bean & tomatoes
Marinated Skirt Steak and Pimento Mac and Cheese* 26
grilled asparagus & chimichurri.
Double Cut Pork Chop 24
apple-cabbage bacon, chipotle sweet mash & cider-mustard jus
14 oz Ribeye* 37
certified angus, caramelized onions & a roasted mushroom fingerling hash.
Roasted Cauliflower Steak 22
blackened, pickled mustard seed, roasted mushrooms risotto & chimichurri

From the Pond

Crispy Skin Salmon 28
maple glaze, friese, pickled red onions, bacon lentil stew & roasted butternut squash
Cornmeal Crusted Catfish and Tots 22
horseradish tartar sauce, slaw & charred lemon
Seared Scallops 30
parmesan mushroom risotto, charred brussels & a balsamic onion jam
Blackened Shrimp and Grits 28
country style cheese grits, stewed sweet peppers & onions. Served with a rosa sauce

Sides From The Garden

Crispy Brussels, parmesan, bourbon maple vin 7
Beer Braised Collard Greens with Smoked Turkey 7
Stewed Green Bean and Tomatoes 7
Chipotle Sweet Mash 6
Buttermilk Mashed Yukon 6
Country Cheese Grits 6
Mixed Mushrooms 7
Fingerling Potatoes, fried rosemary. sea salt 7
Grilled Asparagus, lemon truffle vin 7
Crispy Seasoned Fries 5
Parmesan Mushroom Risotto 7

Eat, Drink & Be Merry!