

Small Plates

Duck Fat Biscuits 9
whipped butter, seasonal jam

Fried Green Tomatoes 12 
smoked cheddar spread, bacon-onion jam

Duck Ragu 12
rigatoni pasta, soffrito, fennel

Fried Brussels Sprouts 14 
mushroom-soy caramel, spicy pickled shallots,
spiced acorn squash seeds

 **Red Eye Shrimp & Grits 13**
tangerine, horseradish, fennel

Fried Cornish Hen 13
chick pea waffle, braised swiss chard,
chipotle-bourbon glaze

Soups

 **Sweet Potato & Apple Bisque 9** 
brown butter crema, torn croutons

Soup of the Moment MP



ask your server for Chef Bruce's current offering

Salads

 **The Farmhouse Wedge 11** 
baby iceberg, chopped egg, applewood bacon,
red onion, overnight tomatoes, radish, truffled blue cheese

 **Winter Chicory 11** 
roasted acorn squash brittle, manchego, toasted honey vinaigrette

 **Roasted Beets 11** 
frisee, pistachios, clementine segments,
whipped goat cheese, horseradish dressing

Casual Fare

 **Truffle Burger 16**
proprietary angus beef blend, roasted wild mushrooms,
caramelized onions, gruyere cheese, house made chips

 **Braised Chicken Tacos 15**
apple-fennel salsa, duck fat crema, frisee, chicken skin chicharrón

Filet Mignon Tip Stroganoff 18
fazzoletti pasta, smoked cheddar mornay,
ragout of winter mushrooms, crispy brussels sprouts



Roasted Acorn Squash Risotto 17



shaved fennel, confit pearl onions, pickled swiss chard stems



Main Plates



Rohan Duck Breast

orange segments, braised cabbage
beets, horseradish crème

Airline Chicken Breast 24

braised leeks, grilled apple, rye stuffing, truffle velouté



Crispy Skin Brown Trout 27

cockles, almonds, pears, kale, seafood brodo



Seared Dayboat Scallops 31

jerusalem artichoke, sorghum,
toasted garlic chips, meyer lemon gel



Lamb Sirloin 32

goat cheese polenta, crispy carrots,
dandelion greens, huckleberry jus



Duroc Pork Tenderloin 26

sweet potatoes, prunes, hazelnuts,
brussels sprouts, pork brandy nage



Carved Filet Mignon Tail 32

sunchoke tostone, purple pearl onions,

rainbow chard, pinot noir reduction



Braised Boneless Short Ribs 29

braised lentils, glazed turnips, port jus

Fixed Price Menu

It's "restaurant week" every week at The Farmhouse!

First Course

choice of any Small Plate or Soup

Second Course

choice of any Soup or Salad

Third Course

choice of any Main Plate

Fourth Course

choice of any Dessert

3 Courses: \$42 pp | 4-Courses: \$49 pp

6 Course Chef's Tasting: \$65 pp

no substitutions please | \$5 sharing fee



= gluten free **upon request** |



= vegetarian **upon request**

* consuming raw or undercooked foods may increase the risk of a foodborne illness *

