

Small Plates

Cast Iron Cornbread Skillet 9

maple pecan butter

Fried Green Tomatoes 12

spicy pimento cheese, salted tomato caramel

Smoked Salmon Deviled Eggs 12

dill, onion, lemon zest, "everything spice"

Organic Radish Carpaccio 12

purple ninja, daikon, black, watermelon, ruby beet puree, almonds, hazelnut oil

"Spaghetti & Meatballs" 13

spiced spaghetti squash, turkey meatballs, sweet & sour cranberry glaze

Benny's Buttermilk Battered Pickles 11

kosher dill pickle chips, comeback sauce

"Fig & Pig" Brussels Sprouts 14

black mission figs, applewood bacon, walnuts, pecorino, red onion, maple cider vinaigrette

Black Eyed Pea Hummus 12

carrot, cauliflower, cucumber, crisp lavash, benne seeds

Soup & Salads

* salad dressing served on the side upon request *

Bowl of Butternut Squash Bisque 9

pumpkin spice crema

The Farmhouse Wedge 11

baby iceberg, chopped egg, applewood bacon, red onion, farmstead blue cheese, overnight tomatoes, radish, blanched green beans, tomato-tarragon aioli

Harvest Kale Salad 11

roasted butternut squash, granny smith apples, raisins, goat cheese, pepitas, honey pomegranate dressing

Sadie's Spinach Salad 11

anjou pears, black mission figs, shaved fennel, cinnamon glazed walnuts, pecorino, grain mustard vinaigrette

Salad Additions

marinated chicken breast 5

smoked salmon 7

jumbo lump crab cake 10

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

 = gluten free **upon request** |  = vegetarian **upon request**

Main Plates

Eggplant "Meatloaf" 24

buttermilk mashed potatoes, field peas,
truffled mushroom gravy, buttermilk leeks

Crispy Skin Pocono Trout 28

caramelized organic carrots, green beans,
organic romanesco, bell pepper agrodolce

Jumbo Lump Crab Cakes 32

salad of shaved brussels sprouts, celery root, radish,
granny smith apple, grain mustard sauce

Seared Barnegat Light Scallops 31

lemon-thyme risotto, wild mushroom ragout

"Unpotted" Chicken Pie 25

potatoes, turnips, parsnips, carrots, onions,
peas, roasted chicken velouté, puffed pastry discs

Double Cut Duroc Pork Chop 28

vanilla & nutmeg whipped sweet potatoes,
bacon braised kale, apple brandy glaze

Glazed Angus Beef Short Ribs 30

potato-leek latke, roasted beets, cabernet jus, horseradish crème



Angus Coulotte Steak 32

buttermilk onion rings, charred asparagus, bordelaise sauce

Three Course Fixed Price Menu

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

First Course

choice of any Small Plate

Second Course

choice of any Soup or Salad

Third Course

choice of any Main Plate

\$40 per person | no substitutions please

On & Off Premise Catering

Let The Farmhouse cater your next private event. Whether you're planning on an intimate gathering for up to 75 guests on site or an event for up to 300 off site we have you covered! Schedule a hassle free consultation today to find out more info.

Holiday Party Discount

\$200 off all holiday parties booked
between October 1st and October 31st
(parties must be held Tuesday thru Friday)