

Small Plates

TO START

BAKED RAVIOLI BITES **V**

lightly breaded ravioli, seasoned with herbes de provence, four cheese creamy ricotta filling; served with a hearty tomato basil pomodoro - 8

CHICKEN SATAY

grilled chicken seasoned with ginger and garlic, lightly drizzled with teriyaki, finished with green onions and sesame seeds; paired with a spicy peanut hoisin sauce - 9

CRAB CAKES

three lightly breaded crab cakes, mixed greens, pico de gallo, chipotle aioli - 14

THREE CHICK-PEAS **GF V**

in-house hummus trio: kalamata cilantro, pesto, sundried tomato romesco; served with grilled flat bread & fresh-cut vegetables - 12

POBLANO SPROUTS **GF V**

sautéed brussel sprouts, tossed in a roasted poblano aioli, garnished with queso fresco and cilantro - 8

FRITTO MISTO

lightly breaded scallops, shrimp, calamari, basil, garlic lemon butter sauce, in-house marinara, lemon wedge - 16

BACK PORCH SHRIMP

grilled paprika shrimp, sautéed kale, savory parmesan polenta, spiced bell peppers; garnished with chives & lemon zest, served with focaccia bread - 10

TOMATO ROQUEFORT **GF V**

heirloom tomatoes, sliced red onions, roquefort blue cheese, arugula, alfalfa sprouts, olive oil, balsamic reduction - 14
 * jumbo lump crab meat - 3 / salmon croquet - 4 *

Flatbreads

TO SHARE

FOREMAN **GF**

marinara, ricotta, mortadella, prosciutto, sausage, soppressata, gruyere, gouda, parmesan, mozzarella - 16

TOMATO BASIL **GF V**

roasted roma tomatoes, basil, ricotta, gouda - 12

FARM HAUS **GF**

grilled sausage, oven roasted tomatoes, mushrooms, mozzarella - 13

ARTICHOKE & SPINACH **GF V**

artichokes, spinach, red onion, olive oil, gouda - 13

Entrées

TO SAVOR

ENTRÉES INCLUDE YOUR CHOICE OF TOMATO BASIL SOUP, FRENCH ONION SOUP, OR HERB FARM SALAD

ROASTED QUAIL

stuffed roasted quail, brandy port reduction, sautéed kale, julienne beets, creamy parmesan polenta - 26

STUFFED SALMON

crab and shrimp stuffing, lemon caper supreme sauce, lemon thyme rice pilaf, vegetable of the day - 40

BRAISED SHORT RIBS

braised short ribs, sundried tomato romesco demi sauce, garlic mashed golden potatoes, vegetable of the day - 28

CHICKEN DUXELLE

chicken breast stuffed with mushrooms, kale and gouda; served with lemon thyme pilaf, vegetable of the day - 30

FILET MIGNON

peppercorn and sea salt rubbed, pan-seared 8 oz filet mignon, sherry herbed beurre blanc, roasted sweet potatoes, vegetable of the day - 38

EGGPLANT LASAGNA **GF V**

layered eggplant, portobello mushrooms, sliced roma tomatoes, mozzarella, and ricotta; finished with a garlic sun-dried tomato sauce; paired with sautéed kale and roasted sweet potatoes - 24

PORK TENDERLOIN

gorgonzola cream sauce, rum glazed mashed sweet potatoes, and vegetable of the day; finished with crispy garlic - 33



CHEF'S SPECIAL

changes seasonally, changes weekly, changes on a whim. please ask your server



Sweets

TO DELIGHT

CINNAMON ROLL BREAD PUDDING **V**

8

LEMON SUNSET **GF V**

9

VANILLA BEAN CREME BRULEE **GF V**

7

ROSEMARY ORANGE RUM CAKE **V**

8

TIRAMISU TRIFLE **GF V**

7

CHOCOLATE MOUSSE CAKE **GF V**

9

A \$5 CHARGE WILL BE APPLIED TO SPLIT PLATES. A 20% SERVICE CHARGE MAY BE ADDED TO PARTIES OF 6 OR MORE.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
GF = GLUTEN FREE V = VEGETARIAN  = CONTAINS NUTS