

The Farmhouse Restaurant

Appetizers

The Farmhouse Crab Cake

Petite version of the famous entrée resting on a bed of root vegetable ratatouille with a sherry tarragon cream
\$12

Vietnamese Spring Rolls

An authentic marinade of ground pork, fresh vegetables, herbs, mushrooms and bean thread wrapped in sheets of dough lightly fried and served on a bed of chilled rice pasta
\$8

Shrimp and Avocado

Chilled jumbo shrimp, sliced avocado and warm tomato relish finished with curried lime mayo and an avocado vinaigrette
\$10

Escargot

Helix snails sautéed with roasted garlic and white wine served in a savory bouchée with anchovy butter and crispy shallots
\$9

House Pate with Cognac & Cream

Served with cornichons, wholegrain mustard and fig preserves with grilled pumpernickel bread
\$11

Wild Mushroom Ragout

Exotic blend of mushrooms and fresh herbs with Madeira in a rich brown sauce with grilled country sourdough bread
\$8

Smokehouse Sampler

Hungarian smoked salmon, smoked duck breast and assorted condiments with toasted French bread
\$12

Cheese Board

Variety of domestic and imported cheese accompanied by smooth and whole grain mustard, sun dried fig compote and toasted French bread
\$9

Oysters on the Half Shell

Freshly shucked variety of oysters served with a cucumber relish, mignonette and cocktail sauce
\$Market

Petite Lobster Tail

Pan roasted and served over risotto with creamed leeks and goat cheese
\$12

Soups

Farmhouse Mushroom Soup

A delightful combination of mushrooms, finely diced vegetables, apples, herbs and cream
\$7

Soup of the Day

Chef's selection of the season's best

Welsh Oyster Stew

Traditional Welsh oyster stew, gently simmered & seasoned. Made to order and topped with homemade buttermilk and chive biscuit
\$9

Salads

Classic Caesar Salad

Chilled Romaine tossed to order with Farmhouse croutons in a homemade locatelli cheese bowl
\$8

Spinach Salad

Fresh baby spinach, mushrooms, apples, walnuts, dried cranberries and bleu cheese served with walnut balsamic vinaigrette
\$7

Warm Goat Cheese Salad

Mixed greens tossed with pancetta, dried cranberries, toasted pine nuts and warm goat cheese with port dressing
\$9

Roasted Beet & Arugula Salad

Bed of sliced roasted beets with pears in a toasted almond vinaigrette topped with baby arugula
\$9

Entrees

The Farmhouse Crab Cakes

Prepared with jumbo lump crab, lightly pan seared finished in the oven and served with a whole grain mustard sauce
\$34

Center Cut Filet Mignon*

Properly seasoned and pan seared, served over a bed of sautéed exotic mushrooms in a red wine demi
\$35

Topped with foie gras butter add \$2

Veal Porterhouse Grand-Mere*

Pan roasted with pancetta, button mushrooms and pearl onions in a natural veal stock served with creamy risotto
\$34

Entrees continued

Long Island Duck

Roasted boneless duckling finished with a blood orange sauce and served with a wild rice and almond croquette and root vegetables
\$28

New York Strip Steak Au Poivre*

Encrusted with a cracked mélange of peppercorns and finished with a cognac cream sauce
\$34

North Atlantic Salmon Fillet

Pan seared fillet of salmon over a sauté of oyster mushrooms and spinach topped with a dijon mustard cream sauce
\$29

New Zealand Lamb Loin Chops*

Pan roasted with a rosemary infused lamb demi with roasted garlic mash and baked acorn squash
\$34

Roast Pork Tenderloin

Served with caramelized red onions and apple, finished with cider cream sauce and served with sweet potato mash
\$27

Surf and Turf*

The Farmhouse crab cake with a whole grain mustard sauce and filet mignon pan seared and served with an exotic mushroom sauté
\$35

Farmhouse Pasta

Tender chunks of lobster, asparagus, shiitaki mushrooms and fresh mozzarella in a sage blush sauce
\$28

*The Farmhouse Restaurant
is a proud supporter of
locally farm raised products.*

*We use the finest ingredients and purchase
fresh produce and meats from local farms
whenever possible.*

20% gratuity will be added to parties of 8 or more

**Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase
your risk of foodborne illness.*

Champagne Brunch in Country Elegance

Sundays in the Greathouse

10:30-2:30 p.m.

Children under 5 eat free

Sunday Evening at the Farmhouse

Prix Fixe Menu

3 course dinner

\$30 per person

not including tax and gratuity



*Weddings, receptions, rehearsal dinners,
corporate events, anniversary parties
and golf outings at The Greathouse*

Enjoy Farmhouse food at home with our new

Take Out Menu

*Sandwich trays, Party Trays, Family Dinners
Ask your server for more information*

Gift Certificates
A Great Gift For any Occasion