

FARM/TAP

Local. Sustainable. Biodynamic.

REFRESHERS

ASHLAWN FARM COLD-PRESSED ICED COFFEE/3
HARNEY & SONS PEACH OR RASPBERRY ICED TEA/3
CONNECTICUT FARMER'S COW LEMONADE/3
FARM-FRESH WATERMELON LEMONADE/5

BOTTLED ARTISAN BEERS

OMMEGANG ABBEY ALE (750ML) 14
OMMEGANG 3 PHILOSOPHERS (12oz) 8
LONG TRAIL BMS DOUBLE IPA (22oz) 10
LONG TRAIL COFFEE STOUT (22oz) 10
BLUE POINT PALE ALE (22oz) 7
BLUE POINT TOASTED LAGER (22oz) 5

DRAUGHT ARTISAN BEERS

THOMAS HOOKER IRISH RED ALE 5
OMMEGANG HENNEPIN FARM ALE 6.5
OLDE BURNSIDE TEN PENNY ALE 5
SAMUEL ADAMS' SUMMER SEASONAL 5
BLUE MOON BELGIAN WHEAT BEER 5
GUINNESS IRISH STOUT 5

CICCHETTI/CHEESE & MEATS

GRILLED GARLIC SAUSAGE, CRUSTY BREAD, DIJON MUSTARD, CORNICHON/8
ROSEDALE FARM SWEET CORN FRITTERS, WARM SUGAR HOUSE MAPLE SYRUP/10
ARTISAN CHEESE PLATTER - CHOOSE THREE OF YOUR FAVORITE CHEESES/14
HOUSE CHARCUTERIE PLATTER - A SELECTION OF CURED MEATS/14
CHEF'S GRAND ASSIETTE-A PLATTER OF OUR BEST CHEESES AND CURED MEATS/28
"TANGLED UP IN BLUE" - A SELECTION OF OUR BLUE-VEINED CHEESES/18
A BOWL OF BEER-BATTERED ONION RINGS, SWEET CHILE DIPPING SAUCE/6
HAND-CUT HOUSE FRIES /5

SOUPS, SALADS & SANDWICHES

CURRIED BISQUE OF MAINE PEEKYTOE CRAB & LOCAL BUTTER & SUGAR CORN 8/12
LOCAL NATIVE TOMATOES, ARUGULA, TOMATO VINAIGRETTE, PARSLEY OIL/10
ARTISAN GREENS, CHÈVRE, MARCONA ALMONDS, SHERRY VINAIGRETTE 9/12 (v)
KNIFE & FORK CAESAR, GRILLED FLATBREAD "CROUTON", SPANISH ANCHOVIES 9/12
ROASTED BEETS, PISTACHIOS, CHEVRE, ARUGULA, GOAT CHEESE VINAIGRETTE/12 (v)
*THE ONE WAY KOBE BEEF, CABOT CHEDDAR, & BRIOCHE HALF POUND FARM BURGER /15
THE FARMHOUSE ROASTED TURKEY CLUB /16

FARM HOUSE GRILLED FLATBREADS

VERMONT CHEDDAR, GOAT CHEESE, ROASTED PEPPERS & GARLIC, OLIVES, ROSEMARY, ARUGULA/12
THE "P&P"—ORGANIC PEPPERONI, MAPLEBROOK WHOLE MILK MOZZARELLA, SAUTE PEPPERS/14
BLACK MISSION FIG, FRESH GOAT'S CHEESE, PROSCIUTTO, JONES' HONEY, TOASTED ALMONDS/15

LARGER PLATES

*BLUE MUSSELS, SHROPSHIRE CHEDDAR, BACON, SPINACH, SOPPING BREAD 14/20
FRENCH-STYLE MEATBALLS, DIJON, COGNAC, FOIE GRAS, SOPPING BREAD 11/18
*SAUTÉ PT. JUDITH CALAMARI, WHITE BEANS, SPINACH, CHORIZO, SRIRACHA 12/20
BEER BATTERED FISH & CHIPS, TARTAR & COCKTAIL SAUCES, MALT VINEGAR/11



*FULLY COOKED MEATS & SEAFOOD GREATLY REDUCES THE RISK OF FOODBORNE ILLNESS.
THE KITCHEN DISCOURAGES SPLIT PLATES, BUT IF YOU MUST, PLEASE ADD \$3.00.
ALL DISHES ARE PREPARED WITH GREAT THOUGHT; THE CHEF DISCOURAGES SUBSTITUTIONS
FOOD ALLERGIES? PLEASE LET US KNOW. (v) INDICATES VEGETARIAN DISH