

FERME/WINTER

a true farm-to-table restaurant

Artisan Cheeses

one selection 4 three selections 11

purple haze-cypress grove, california

-chèvre, fennel pollen, hint of lavender

champlain triple cream- champlain valley creamery, vermont

-lightly aged, soft ripened cow's milk cheese, buttery flavor, very rich

bloomsday- cato corner farm, connecticut

-six month cow's milk cheese, nutty flavor, medium sharp bite

bridgid's abbey- cato corner farm, connecticut

-monastery cheese, smooth & creamy consistency, rich flavor, mild bite

two-year cheddar- shelburne farms, vermont

-two year aged raw milk cheddar, earthy flavor, buttery undertones

timberdoodle- woodcock farm, vermont

-sheep & cow's milk blend semi-soft yet creamy

true blue- woodcock farm, vermont

-creamy cow's milk blue, gorgonzola style

aged gouda- winchester farm, california

-aged two years, nutty & salty flavor, complex finish

Soups & Salads

potato-leek soup, truffle oil 5/8

roasted tomato bisque, caponata 5/8

caesar salad, spanish white anchovies, grana padano 6/9

iceberg wedge, bacon, pickled vegetables, blue cheese, balsamic 9

three greens, chèvre, toasted almonds, sherry vin 9

bibb, pecans, tart cherries, true blue, red onions, citrus vin 9

Sandwiches

*ny strip open face sandwich, frites, garlic butter 12

house braised 'mr. dennis' pulled pork, slaw 8

*chipotle bbq salmon burger, bibb, roasted tomatoes, limon aioli 11

'muffoletta', portobello, pimento, eggplant, mozz, basil pesto 9

*niman ranch burger, bacon, pickled red onion, cabot cheese 10

cheese toastie, bacon, roasted tomatoes, iceberg 8

all sandwiches offered with hand cut fries, sweet frites or salad

Sides

brussels sprouts sauté in duck fat 6

sauté baby carrots, lamothe's maple syrup 6

sauté broccolini, garlic, crushed red pepper, xvo 6

fresh field greens salad 6

Artisan Charcuterie Plate 12

house pâté, dried sausages, cornichon, dijon, warm baguette

Starters & Shares ~ half/full

a trio of sliders 9

-beef & blue, chipotle-salmon, bbq pulled pork

warm nut & spice crusted 'dukkah' 12 (for two)

gorgonzola cheese fondue, baguette 8 (for two)

warm citrus- & oil cured olives 6

a tasting of six first cold press extra virgin olive oils 18

-toasted almonds, lemon rind, sea salt, black pepper, baguette

garlic bread, cabrales, pimento, serrano, boquerón 9

p.e.i. mussels, white wine, butter, parsley 8/14

spicy firecracker shrimp, sweet chili sauce 12/20

french style meatballs, dijon, tarragon, cognac 8/15

*sauté calamari, andouille, spinach, white beans 8/15

*deep-fried chicken lollipops 7/12

-sweet & spicy thai, teriyaki-sesame, buffalo

Supper ~ half/full

*red snapper, root vegetables, saffron-vanilla sauce 15

*6 oz filet mignon 'bébé', parsnip croquette, wild mushroom cream 18

grilled mexican shrimp risotto, andouille, spinach 12/20

*irish organic salmon, cèpe dust, wild mushroom risotto 12/20

*diver scallops, braised short ribs, cauliflower purée, port 14/25

*niman ranch pan-seared ny strip, house steak sauce 19

duck confit, pumpkin gnocchi, roasted beets, tarragon butter 15

*truffle roasted free range chicken breast, basil mashed potato 15

*crescent farm's duck breast, cherries, pickled scallions, pommes robert 16

Desserts

strawberry shortcake, vanilla ice cream, chantilly 6

chocolate ganache brownie, dark chocolate gelato 7

crème brûlée, lemon shortbread cookie 6

house made warm apple-pear galette 6

selection of freshly spun ice creams & sorbets 5

a tasting of maple syrups- canada, vermont, connecticut 15

-mini Belgian waffles, 'whipped butter' ice cream

red velvet cheesecake ice cream sandwich 7

warm chocolate fondant cake, vanilla ice cream, mint-chocolate ganache 8

“Food is our common ground, a universal experience.”- James Beard

This menu is dedicated to the many foragers, fishermen, farmers, ranchers and dairymen whose passion makes this menu possible, and of course, to the many fine people of Connecticut and the Farmington valley. Ferme Restaurant is a staunch supporter of Earth Pledge, Local Harvest, Chef's Collaborative, James Beard Foundation, Slow Food U.S.A., American Institute of Wine and Food, Share Our Strength and many other organizations dedicated to bridging the gap between farm and fork.

*Thoroughly cooking meat, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Food allergies? Please let us know.

Please contact us with your questions or comments at info@fermerestaurant.com