

# FERME/SUMMER

*a true farm-to-table restaurant*

## ARTISAN CHEESES OR CHARCUTERIE BOARD 12

PLEASE SEE OUR CHEESE, MEATS & SWEETS MENU

### SOUPS ~ SM/LG

FRENCH ONION SOUP GRATINÉE, GRUYÈRE, HERBED CROUSTADE 8

CHILLED GAZAPACHO, MAINE CRAB, AVOCADO CRÈME FRAÎCHE, MANGO SALSA 8/14

### SALADS~ HALF/FULL

CAESAR SALAD, SPANISH WHITE ANCHOVIES, PARMIGIANO-REGGIANO 7/10

ICEBERG WEDGE, BACON, PICKLED VEGETABLES, BLUE CHEESE, GREEN GODDESS 10

LOBSTER PANZANELLA SALAD, AVOCADO, CUCUMBER, RED ONION, GRILLED BOULE 15

ARTISAN GREENS, CHÈVRE, TOASTED ALMONDS, SHERRY VINAIGRETTE 8/11

MAPLEBROOK FARMS MOZZARELLA, HEIRLOOM TOMATOES, WILD ARUGULA 12

### SANDWICHES

MOST SANDWICHES SERVED WITH SLAW AND POTATO JOJOS OR SWEET FRITES

MAINE LOBSTER ROLL, BREAD & BUTTER PICKLES, KETTLE CHIPS-ONE/15 OR TWO/28

HOUSE ROAST BEEF SANDWICH, MORBIER CHEESE, HORSERADISH, GRIDDLED RYE 9

HOUSE-BRAISED "ROUTE 66" BBQ BEEF BRISKET SANDWICH 9

RHODE ISLAND-STYLE *DYNAMITE* SLOPPY JOE, TOPPED WITH JOJOS & SLAW 10

DUCK CONFIT QUESADILLA, PEPPERJACK CHEESE, CHIPOTLE-HONEY AIOLI 10

12-GRAIN MUSHROOM BURGER, MOZZARELLA, TOMATO, SPICY MAYO 10

PASTRAMI REUBEN, PUMPERNICKEL, SAUERKRAUT, EMMENTHAL CHEESE 9

\*HOUSE GROUND FARM BURGER, PICKLED ONIONS, ARUGULA, HALF SOUR PICKLE 11

NODINE'S BACON, VERMONT CHEDDAR

OLD CHATHAM BLUE, CARAMELIZED ONIONS

KIMCHI BURGER WITH CHILE-GARLIC MAYONNAISE

MORBIER CHEESE "STINKY" BURGER

### STARTERS & SHARES ~HALF/FULL

HOUSEMADE GRILLED FLATBREADS:

SMOKED MOZZARELLA, BACON, RED ONION, OLIVES, ARUGULA 10

KIMCHI, MOZZARELLA & MANCHEGO, ASPARAGUS, DIPPY EGG 11

MOLTEN FIORDILATTE BRUSCHETTA, TWO PESTOS, AGED BALSAMIC GLAZE 8

GORGONZOLA CHEESE FONDUE, LEMON, SPANISH WHITE ANCHOVY, BAGUETTE 9

ROASTED WILD BLUE MUSSELS, SAFFRON, FENNEL POLLEN, ROUILLE, POTATO JOJOS 12/20

\*ORGANIC SCOTTISH SALMON TARTARE, WONTON CHIPS, CUCUMBER, AVOCADO 9

SPICY FIRECRACKER SHRIMP, SWEET CHILI SAUCE 12/20

FRENCH STYLE MEATBALLS, DIJON, COGNAC, HUDSON VALLEY FOIE GRAS 9/16

\*CALAMARI FRITTO, PANKO-SEMOLINA CRUST, LEMON, SPICY SOFRITO 8/15

### SUPPERS ~HALF/FULL

\*GRILLED BLUE TILAPIA, PERUVIAN POTATO SALAD, ICE WINE VINAIGRETTE 18

\*ORGANIC SCOTTISH SALMON, BROWN BUTTER GNOCCHI, BASIL PESTO 18/28

\*LOCAL DAY BOAT SCALLOPS, BRAISED SHORT RIBS, CAULIFLOWER PURÉE, PORT 18/28

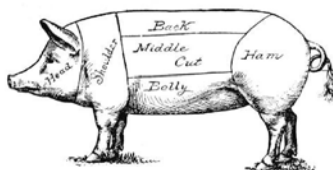
\*MAINE LOBSTER RISOTTO, FRESH BLACK TRUFFLE, LOBSTER BISQUE, CHILE OIL 18/32

\*NIMAN RANCH GRILLED ANCHO-RUBBED DELMONICO STEAK, HOUSE STEAK SAUCE 24

\*BROOKLYN BO BO PANKO-CRUSTED CHICKEN SCHNITZEL, GARLIC GRENOBLOISE 17

PAELLA OF SHRIMP CHORIZO & MANCHEGO, SAFFRON, EVOO, SOFRITO 16/28

\*CRESCENT FARMS DUCK BREAST, SUMMER RATATOUILLE, THAI BASIL, CORN JUS 18



\*FULLY COOKED MEATS & SEAFOOD GREATLY REDUCES THE RISK OF FOODBORNE ILLNESS

THE KITCHEN DISCOURAGES SPLIT PLATES, BUT IF YOU MUST PLEASE ADD \$3.00

FOOD ALLERGIES? PLEASE LET US KNOW

## WINES BY-THE-GLASS

FATTORIA CAPOSALDO PROSECCO, VENETO ITALY NV	8
RODERER ESTATE BOTTLED BRUT, ANDERSON VALLEY, CALIFORNIA NV	10
RAVENTOS I BLANC CAVA RESERVA BRUT "L'HEREU", SPAIN '06	9
ATTEMPS PINOT GRIGIO COLLIO GORIZIANO, ITALY '08	9
HUBER GRÜNER VELTLINER OBERE STEIGEN '08	10
DASHWOOD SAUVIGNON BLANC, MARLBOROUGH, NZ '09	7
JOEL GOTT SAUVIGNON BLANC, CALIFORNIA '09	8
BABICH SAUVIGNON BLANC, MARLBOROUGH '09	8
"FOG DOG" CHARDONNAY FREESTONE VINEYARDS, SONOMA '07	15
SONOMA-CUTRER CHARDONNAY RUSSIAN RIVER RANCHES, CA '07	14
GUENOC CHARDONNAY, LAKE COUNTY, CALIFORNIA '07	8
CHAMISAL CHARDONNAY UNOAKED "STAINLESS" CENTRAL COAST, CA '08	8
DOMAINE LA MANARINE COTES DU RHONE ROSE, FRANCE 09	8
CLOUDLINE PINOT NOIR, WILLAMETTE VALLEY, OREGON '08	10
FOREFRONT PINOT NOIR 'PINE RIDGE', WILLAMETTE VALLEY, OREGON '08	15
PEIRANO ESTATE SIX CLONES MERLOT, LODI CALIFORNIA 07	8
SWANSON MERLOT, OAKVILLE, CALIFORNIA 05	12
FOUR VINES ZINFANDEL, "OLD VINES CUVEE", CALIFORNIA '06	8
JOEL GOTT CABERNET SAUVIGNON "815", CALIFORNIA '07	9
FOREFRONT CABERNET SAUVIGNON "PINE RIDGE" CALIFORNIA '07	15
MCMANUS SYRAH, CALIFORNIA '07	7
TAYMENTE MALBEC HUARPE MENDOZA, ARGENTINA '07	8

## ARTISAN REFRESHER COCKTAILS~ 10

OLIVE-ROSEMARY GIN MARTINI-HENRICKS *GIN, DRY VERMOUTH, OLIVES, ROSEMARY*  
BASIL-CUCUMBER VODKA MARTINI-*TRIPLE EIGHT ORGANIC VODKA, CUCUMBER, MUDDLED BASIL*  
TRADITIONAL LEMONGRASS CAIPIRINHAS- *BACARDI RUM, LEMONGRASS, SIMPLE SYRUP, LIME*  
MINT JULEP-*BOOKER'S BOURBON, LEMON, MINT. SERVED IN A STAINLESS STEEL TUMBLER*  
THE FARM BLOODY MARY- *PREPARED WITH MAINE COLD RIVER POTATO VODKA*  
SIDECAR-*BRANDY, COINTREAU, FRESH LIME*  
MANHATTAN- *WHISKEY OR BOURBON, SWEET VERMOUTH, BITTERS*  
OLD FASHIONED-*BOURBON, BITTERS, ORANGE*  
MINT CUCUMBER COOLER-*MAINE COLD RIVER POTATO VODKA, COINTREAU, CUCUMBER, MINT, FRESH LIME*  
NEGRONI-*CAMPARI, SWEET VERMOUTH, HENDRICK'S GIN, ORANGE*  
WHITE COSMOPOLITAN-*TRIPLE EIGHT ORGANIC VODKA, COINTREAU, WHITE CRANBERRY JUICE*  
WATERMELON MOJITO- *BACARDI LIMON, WATERMELON PUREE, FEVER TREE SODA, FRESH LIME, MINT*  
RASPBERRY & PROSECCO-*BISSON PROSECCO, GREY GOOSE VODKA, FRESH RASPBERRIES, MINT*  
RASPBERRY-INFUSED WATERMELON MARGARITA-*PATRON, WATERMELON PUREE, FRESH LEMON, MINT*  
CILANTRO & LIMON MARGARITA LIMEADE-*PATRON, LIME JUICE, CILANTRO, SIMPLE SYRUP, CAYENNE SUGAR RIM*

## BOTTOMLESS ARTISAN REFRESHER COCKTAILS (NO ALCOHOL)

SQUEEZED-TO-ORDER "FARM STAND" LEMONADE 3  
SQUEEZED-TO-ORDER "FARM STAND" LIMEADE 3  
BLACK PEKOE ICED TEA WITH LEMON (CERTIFIED ORGANIC & FAIR TRADED)-SERVED WITH SIMPLE SYRUP 3  
  
CRANBERRY-GRAPEFRUIT SPARKLER-*CRANBERRY JUICE, GRAPEFRUIT JUICE, FEVER TREE SODA WATER, FRESH LIME 5*  
RASPBERRY LEMONADE- *"SQUEEZED-TO-ORDER" AND MUDDLED WITH FRESH RASPBERRIES 5*  
ROSEMARY-INFUSED WATERMELON LEMONADE- *"SQUEEZED-TO-ORDER" AND INFUSED WITH FRESH WATERMELON & ROSEMARY 5*  
CHAMOMILE COOLER-*HONEY, LEMON VERBENA, CHAMOMILE TEA 5*  
POMEGRANATE LEMONADE- *LIME JUICE, POMEGRANATE JUICE, SIMPLE SYRUP, POMEGRANATE SEEDS, FRESH MINT 5*  
BLUEBERRY LEMONADE- *LOCAL ORGANIC BLUEBERRIES, LEMON JUICE, SIMPLE SYRUP, FRESH MINT 5*

## ARTISAN SODA

FEVERTREE BITTER LEMON, TONIC & GINGER ALE, UK  
BOYLAN'S ALL NATURAL ROOT BEER 3

## VOSS ARTESIAN WATER (NORWAY)

STILL OR SPARKLING  
375ML (SERVES 1 PERSON) 4  
800ML (SERVES 1-3 PERSONS) 7