

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, roquefort 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 vinaigrette 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

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

Desserts

crème brûlée, lemon shortbread cookie 6

house made warm apple-pear galette 6

tulmeadow farm made ice creams 5

red velvet cheesecake ice cream sandwich 7

warm chocolate fondant cake, vanilla ice cream 8

(please allow 10 minutes for preparation)

artisan cheese platter, berries, marcona almonds, honeycomb 11

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

gorgonzola cheese fondue, lemon, anchovy, baguette 8 (for two)

warm citrus- & oil cured olives 6

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

*calamari saute, andouille, white beans, spinach 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 new york 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, parsnip cake 16

Pasta ~ half/full

papardelle, braised short ribs, veal glace, batutto 12/20

lobster ravioli, nantucket 888 vodka, roasted tomato cream 16/28

*shrimp scampi, fresh capellini, fried capers, lemon oil 15/26

Artisan Beers

Draft

Ommegang Hennepin Farmhouse Ale, New York 6.5

Olde Burnside Ten Penny Ale, Connecticut 5

Sierra Nevada Glissade Bock, California 6

Stella Artois Belgian Lager, Belgium 5

Samuel Adams Seasonal Noble Pils, Massachusetts 5

Blue Moon Belgian Ale, Colorado 5

Bottle

Ommegang Belgian-style Abbey Ale, New York (750ml) 16

Ommegang 3 Philosopher's Quadrupel, New York 6.5

Thomas Hooker Irish Red Ale, Connecticut 5

Magic Hat #9 "Not Quite Pale Ale", Vermont 5

"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 USA, 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

