

The Farmhouse Bistro

Appetizers

Farmhouse French Onion Soup Gratin

sweet Vidalia onions sautéed with Madeira wine, homemade veal stock, and fresh thyme; topped with melted gruyère 11

Steamed Mussels

in Belgian ale; with curry and lemongrass; served with warm brioche 13

Fig and Fog - The Ultimate Goat Cheese Tart

Humboldt Fog on buttery pastry; with caramelized shallots, fresh thyme, and sliced black mission figs; served with a small Farmhouse Winter Salad 15

Le Petite Cassoulet

savory French stew composed of a duck leg confit, grilled chicken and apple sausage, and white beans; served with a buttery crumb topping 18

Charcuterie

Country Pâté

a Parisian classic; organic chicken and pork served with all the trimmings: whole-grain French mustard, red onion marmalade, Major Grey's chutney, and hearty bread 13

Truffled Chicken Liver Pâté

creamy black perigord truffle and Madeira wine infused pâté on rich buttery homemade brioche 9

The Farmhouse Cheese Board

the finest domestic and imported artisanal cheeses; paired with fresh seasonal fruit, crusty bread, spiced honey walnuts, and quince paste 16

Ask your server for today's selections

The Farmhouse Bistro

Salads

Farmhouse Salad

our signature salad using local baby field greens, burgundy poached pears, gorgonzola, and dried cherries; tossed in our caramelized shallot balsamic vinaigrette 13

Winter Salad

a molded salad composed of diced beets, Humboldt Fog goat cheese, toasted hazelnuts, and dried cherries; tossed with a sherry vinegar and walnut oil vinaigrette 13

Caesar Salad

crisp hearts of romaine and garlic sourdough croutons in our homemade dressing-light on anchovy and with fresh squeezed lemon 11

The following may be added to all salad selections
Grilled Chicken 6 Herb-Crusted Grilled Shrimp 7

Sandwiches

Farmhouse Burger

made with chopped short ribs and chuck steak; flame-grilled on a toasted artisan roll with lettuce, tomato, avocado, bacon, and Vermont cheddar; served with your choice of regular or sweet potato fries 14

Abbey's Chicken Quesadilla

grilled chicken breast, avocado, bacon, caramelized onion, fresh cilantro, and Monterrey Jack; served with pico de gallo 13

The Farmhouse Bistro

Entrées

Roast Rack of New Zealand Lamb

with mint demi glace, scalloped potatoes, and grilled asparagus 25

Slow-Roasted Cabernet-Braised Boneless Short Ribs

in our house demi-glace; served with scalloped potatoes and roasted root vegetables 24

Farmhouse Bouillabaisse

the classic seafood stew from Marseille; delicate saffron–lobster stock with jumbo Gulf shrimp, fresh sea scallops, and lump crab over saffron risotto 26

Chicken Marsala

organic skin-on chicken; pan-seared and braised in imported Marsala wine with wild mushrooms, and our house demi glace; served with scalloped potatoes and grilled asparagus 19

Zak's Cider-Glazed Pork Chop

center-cut pork chop; pan-seared, caraway-cruste d, and brushed with a local apple cider glaze; topped with caramelized apples and served with scalloped potatoes and grilled asparagus 22

Bourbon Street Lobster & Crawfish Étouffée Mac & Cheese

Never too early for Mardi Gras! succulent lobster tail and crawfish with orecchiette pasta in a rich cream sauce with a kick of creole; baked gold and crisp with shredded gruyere 22

Pan-Roasted Trout

with roasted tomato, shiitake, and avocado ragout; served with saffron risotto and grilled asparagus 18

Pan-Seared Sea Scallops

served with fingerling potatoes, Haricot Vert, heirloom tomatoes, and Moroccan olives; sautéed in pinot grigio; finished with fresh lemon and white truffle oil 25

The Farmhouse Bistro

Desserts

Cappuccino Mousse Cake

with fresh whipped cream bourbon caramel sauce 13

Salted Caramel Pot de Crème

with course sea salt 8

Dark Chocolate and Hazelnut Tart

graham cracker crust; infused with Frangelico liquor 9

Farmhouse Apple Tart Tatin

served warm with vanilla ice cream and caramel lattice 10

Blackberry Balsamic Crème Brûlée

aged balsamic glazed blackberries in French custard with a burnt sugar crust;
served with whipped vanilla cream 11

Enjoy your dessert with a cappuccino or espresso
(Available in decaffeinated)