

The Farmhouse Bistro

Appetizers

- Grilled Baby Octopus** 16
citrus and herb marinated octopus, flame-grilled; served over baby arugula and drizzled with a Meyer lemon-tarragon aioli
- Quinoa Tabbouleh with Grilled Pita** 14
gluten free tabbouleh with cucumber, mint, tomato, and feta cheese; served with your choice of warm grilled pita bread or gluten free blue corn tortilla chips
- Roasted Asparagus Soup with Lump Crab** 10
purée of roasted asparagus with cream and Sauvignon Blanc; topped with a lemon-herb gremolata and lump crab
- Cuzco Ceviche** 16
chilled fresh gulf shrimp, crab, and octopus marinated in fresh lime juice; with diced tomato, cucumber, cilantro and jalapeño; served with our homemade blue corn tortilla chips
- Country Pâté** 13
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
- The Farmhouse Cheese Board** 16
the best of domestic and imported artisanal cheeses paired with fresh seasonal fruit, crusty bread, spiced honey walnuts, and quince paste

Ask your server for today's selections

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Salads

- Caesar Salad** **9**
crisp hearts of romaine and garlic sourdough croutons in our homemade dressing;
light on the anchovy with fresh squeezed lemon
- Farmhouse Salad** **14**
our signature salad featuring local baby field greens, burgundy poached pear, and
gorgonzola in our caramelized shallot balsamic vinaigrette
- Spring Salad** **12**
organic baby arugula with shredded fennel, fresh cut orange segments, oil cured olives,
and shaved Manchego cheese; all tossed with a citrus-mint vinaigrette

The following may be added to all salad selections
grilled chicken 5 / grilled swordfish 6 / grilled sirloin 8

Sandwiches

- Farmhouse Burger** **13**
made with chopped short ribs and chuck steak, flame grilled on a toasted artisan
roll and served with lettuce, tomato, bacon, avocado, and Vermont cheddar;
served with regular or sweet potato fries
- Chicken Quesadilla** **15**
grilled chicken, bacon, caramelized onion, and Monterey Jack on a spinach tortilla;
served with pico de gallo
- Grilled Sourdough with Brie** **15**
with sliced ripe plum tomato and roasted bell peppers; served with avocado fries
and chipotle aioli

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Entrées

Grilled NY Strip Steak	25
herb-crusteD, with slow roasted tomato Cipollini, Portobello, and our house demi-glace; served with roasted fingerling potatoes and grilled asparagus	
Spring Lamb Stew	18
tender tips of lamb in natural stock with Madeira wine and fresh rosemary; includes fingerling potatoes, Cipollini onions, spring peas, and carrots	
Capellini Pasta	14
with basil pesto, diced tomato, and spring peas <i>add chicken 18 add lump crab 20</i>	
Pan Seared Sea Scallops	25
with heirloom tomatoes, Moroccan olives, and haricot vert sautéed in white truffle oil and Pinot Grigio; served with lemon scented orzo pasta and fresh chives	
Grilled Atlantic Swordfish	23
with sautéed leeks, Moroccan olives, heirloom tomatoes, and cilantro-jalapeño butter; served with lemon scented orzo pasta with fresh chives and a sautéed medley of seasonal vegetables	
Coq au Vin	17
Organic, skin on chicken; pan seared and braised in Sauvignon Blanc with cipollini onions, wild mushrooms, smoked bacon, and natural jus; served with fingerling potatoes and grilled asparagus	

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Desserts

Meyer Lemon Cake with Lavender Cream	8
fresh lavender infused whipped cream and the season's best berries	
White Chocolate Raspberry Brownie	8
served warm with vanilla ice cream	
Espresso Chocolate Mousse	11
served in a dark chocolate tulip shell with whipped cream and fresh raspberries	

Enjoy your dessert with a cappuccino or espresso
(decaffeinated available)