

MENU

STARTERS

Cheese & Charcuterie 28.
artisanal local, domestic & imported
meats, cheeses and accompaniments

Bruschetta 12.
Lewis Orchards summer tomatoes,
fresh basil, balsamic, toasted baguette

Burrata & Peaches 18.
Lewis Orchards peaches,
Deer Valley country ham, balsamic, basil

Arancini 16.
risotto, parmesan, marinara

Fried Calamari 18.
spicy tomato sauce, aioli

Chesapeake Crab Dip 25.
jumbo lump crab, old bay, pita

Street Corn Dip 16.
Lewis Orchard grilled corn, jalapenos,
onion, tajin, cotija, tortilla chips

Patatas Bravas 12.
red pepper sauce, aioli

Crispy Chicken Wings 16.
buffalo, bbq, old bay, or honey habanero

MAINS

Farmers Market Salad 16.
Bella Vita Farms field greens,
seasonal fruit, Bluffing Goat cheese,
pecans, sherry vinaigrette
Add Chicken 12, Steak 16

Chicken Caesar Salad 22.
romaine, parmesan, croutons,
caesar dressing

Farmhouse Burger* 24.
aged beef brisket, Brown Cow Creamery
cheddar, pickles, farmhouse sauce,
bacon jam, fries

Pickle Back Fried Chicken Sandwich 18.
spiced oil, buttermilk ranch,
lettuce pickles, fries

Cajun Blue Catfish 26.
wild caught blacken catfish, dirty rice,
lemon herb butter

Crab Stuffed Shrimp 36.
succotash, remoulade

NY Strip Steak* 36.
salsa verde, shishito peppers,
patty pan squash

Lewis Orchards Eggplant Arrabbiata 24.
bucatini, garlic, basil

Lamb Flatbread 28.
tzatziki, olives, cucumbers,
pickled red onion, pickled peppers, mint

OUR LOCAL PARTNERS

Deere Valley Farms
Brown Cow Creamery
Moo Cow Creamery
Bluffing Goat Farm

Bella Vita Farm
Trippy Goat Distillery
Fallen Oak Distillery
Lone Oak Brewery

Silver Branch Brewery
Waredaca Brewery
Lewis Orchards

If you have a food allergy, please notify us

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness.