## MENU

## STARTERS MAINS **Cheese & Charcuterie** 28. Hanger Steak\* 48. artisanal local, domestic & broccolini, pommes purée, sauce diane imported meats, cheeses & accompaniments Salmon 36. pan seared skin-on salmon, butternut 25. **Chesapeake Crab Dip** squash purée, maple glazed brussel jumbo lump crab, old bay, pita sprouts Fried Calamari 18. Shrimp & Grits 36. spicy tomato sauce, aioli Jimmy Red grits, gulf shrimp, tomato gravy, bacon lardon, trinity Arancini 16. risotto, parmesan, marinara Lamb Flatbread 28. tzatziki, olives, cucumbers, **Crispy Chicken Wings** 16. pickled red onion, pickled peppers, buffalo, bbg, old bay, or honey mint habanero Eggplant Arrabbiata 24. **Bruschetta** 12. bucatini, garlic, basil summer tomatoes, pesto, fresh basil, balsamic, toasted focaccia Farmhouse Burger\* 24. aged beef brisket, Brown Cow Farmer's Market Salad 12. Creamery cheddar, pickles, farmhouse field greens from Bella Vita Farms, sauce, bacon jam, fries Asian pear, goat cheese, toasted walnuts, honey sherry vinaigrette Farmhouse Hot Chicken Sandwich 22. add chicken \$8, steak \$16, salmon \$16 Nashville spiced oil, buttermilk ranch, lettuce pickles, fries Caesar Salad 10. romaine, parmesan, croutons, caesar dressing add chicken \$8, steak \$16, salmon \$16

## OUR LOCAL PARTNERS

Deere Valley Farms

Bella Vita Farm

Silver Branch Brewery

Brown Cow Creamery

Trippy Goat Distillery

Waredaca Brewery

Moo Cow Creamery

Fallen Oak Distillery

Lewis Orchards

Bluffing Goat Farm

Lone Oak Brewery