FH DINNER MENU

SNACKS & STARTERS

Hand Cut Fries 8

Crispy Onion Rings 12
horseradish aïoli

Buttermilk Biscuits 6.5
whipped honey butter

Cheddar Ale Soup 12
toasted Red Hen bread

Tuna Crudo 18
pickled bell peppers, yuzu mayo,
shaved fennel, sesame seeds

Steak Tartare 20
horseradish aïoli, grated parmesan,
toasted Red Hen bread

Mac n' Cheese 16
Cheddar sauce, caramelized onions,
herb breadcrumbs

Chicken Wings 16
house BBQ sauce, side house ranch dressing

Farmer's Plate 20
roasted Pitchfork Farm beets &
Jericho Settlers Farm carrots,
hummus, Does' Leap feta, Red Hen bread,
crispy quinoa

HOUSE BURGERS

featuring proteins from our local farm partners
served with hand cut fries -or- dressed greens

Farmhouse Flattop Smasher 19.5
LaPlatte Farm beef, tarragon mayo,
crispy onions, bread & butter pickles, arugula
Add Cabot cheddar +$1

LaPlatte River Angus Farm Beef 22
North Country Smokehouse bacon, Cabot cheddar,
house pickled red onions, arugula
not recommended medium well or well done

Vermont Beancrafters Veggie Burger 22
herbed Does' Leap feta, roasted delicata squash,
arugula, chili mayo

Stonewood Farm Turkey Burger 22
Cabot swiss cheese, arugula,
roasted mushrooms, house dijonaise

LeBlanc Family Farm Pork Burger 22.5
sauerkraut, arugula
Champlain Valley Creamery smoked queso,
tarragon mayo, sunny side up egg

BBQ Beef Burger 24
house BBQ sauce, crispy onions, Cabot cheddar,
arugula, coleslaw
not recommended medium well or well done

Burger Add-ons & Substitutions

*Add: bacon slice | sunny egg +$1.5 each
*Add: mushrooms +$1 each
*substitute gluten-free bun +$1
*substitute bed of braised kale in lieu of bun +$2
*substitute side onion rings & horseradish aïoli +$2

SALADS

Kale Caesar Salad 14.5
castelvetrano olives, caesar dressing,
gremolata breadcrumbs, parmesan

Market Salad 14.5
mixed greens, roasted delicata squash,
candied pepitas, shaved carrot & radish,
cider vinaigrette

add grilled chicken 10
add sautéed shrimp 10

DINNER ENTREES

Grilled Chicken Sandwich 22
house BBQ sauce, crispy onions,
pickles, arugula;
side of hand cut fries -or- dressed greens

New England Fish Fry 28
fried pollock & shrimp, coleslaw,
house tartar sauce; choice of
buttermilk biscuit -or- hand cut fries

Adams Farm Chicken & Biscuits 30
roasted Jericho Settlers Farm carrots
& parsnips, buttermilk biscuit,
mushroom gravy

Shrimp & Grits 30
cheddar grits, sautéed greens,
roasted bell peppers, pan gravy

Blackened Atlantic Redfish 32
hush puppies, braised greens,
pickled peppers, Cajun remoulade

Autumnal Cavatelli 28
delicata squash, kale, white beans,
sage cream, parmesan,
gremolata breadcrumb

LeBlanc Family Farm Pork Schnitzel 34
cider braised Pitchfork Farm cabbage,
crispy potatoes, shaved fennel salad,
whole grain mustard aioli

SIDES 8 each

Hand Cut Fries

Black Eyed Peas

Braised Greens

Cheddar Grits
Jericho Settlers Farm
Carrots & Parsnips

Hush Puppies with Remoulade

THE FARM HOUSE GROUP
FARM TO TABLE DINING & EVENTS

Consuming raw or undercooked proteins may increase your risk of foodborne illness.
Gluten & other common allergen products are present in our kitchen.
As such all menu requests are treated as preferences, not guarantees.
2.5% Employee Benefits Charge added to all guest checks. The charge is used exclusively for Farmhouse Group Employee Benefits including Health / Life / Dental / Vision Insurances, Gym Membership, & Employee Revenue Sharing.

Scan here to view our Allergen Statement.