



**SOUP of the DAY 7**  
*seasonal inspiration*

**NE CLAM CHOWDA 9**  
*oyster crackers*

**CHICKEN WINGS 15**  
*buffalo, BBQ, house dry rub , naked  
served with blue cheese & veggies*

**MARYLAND STYLE CRAB DIP 16**  
*VT Cheddar, lump crab, old bay with veggies &  
warm pita*

**LOW COUNTRY BOIL SHRIMP 16**  
*served chilled with mustard dill sauce*

**CRISPY CAULIFLOWER 13**  
*whipped french feta dip, Za'atar spice*

## On Bread



*served with chips, coleslaw or fries*

truffle-parm fries 3 greens 3  
sweet potato fries 2 onion strings 3

**MARINATED CHICKEN BREAST 16**  
caramelized onions, roasted poblano ranch,  
tomato, lettuce on a griddled potato bun

20% Gratuity For Parties Of Six & Over  
Split Charge-4

### BLT 14

apple wood bacon, greens, tomatoes, mayo,  
on sourdough toast

*Club- add- House Roasted Turkey 5*

### TUNA MELT 14

house-made tuna salad, VT cheddar cheese,  
banana peppers, grilled rye

*ADD Smoked Bacon 2*

### “FARM NECK” BURGER 19

house blend prime beef, LTOP, choice of cheese on a  
griddled potato bun

*ADD - bacon 3 caramelized onions 2 roasted  
mushrooms 2 avocado 3*

### “BEYOND” BURGER VEG 19

LTO, choice of cheese on a griddled potato bun

### CRISPY COD SANDWICH 17

fresh cod, lettuce, tomato, dill pickle tarter on a  
griddled potato bun

### HOT PASTRAMI & SWISS 16

black angus pastrami, swiss cheese, spicy brown  
mustard on griddled rye

### ZUCCHINI CHICKPEA FALAFEL VEG 15

cucumber tzatziki, tomato, red onion on a warm  
pita

### “THE BIG BOY”

all beef hot dog on a buttered brioche bun

*ADD - chopped onions 0 sauerkraut 2 chili 3*

## Spring Menu

## Salads *additions*

Grilled Atlantic Salmon 8

Grilled chicken breast 6

Tuna Salad 6

Chicken Salad 6

Crispy Falafel 6



### POWER GRAIN BOWL 15

farro, baby kale, blueberries, avocado,  
tomato, roasted sweet potato,  
sherry vinaigrette

### FARM NECK COBB 16

chopped greens, egg, bacon, cucumber,  
tomato, avocado, blue cheese,  
herb vinaigrette

### CLASSIC CAESAR 12

chopped romaine, shaved pecorino,  
sourdough croutons, house-made caesar  
dressing

*ADD white anchovies 2*

### HOUSE SALAD 12

crisp greens, tomato, cucumber, red onion,  
seasonal vinaigrette

## Plated Sides

Parmesan Truffle Fries 7 Onion Strings 7

Sweet Potato Fries 6 Shoestring Fries 6

Please inform your server know of any  
food allergies or dietary restrictions

## wine

### white

- Pinot Grigio, *Santa Marina* 10 / 32  
Sauvignon Blanc, *Whitehaven* 11 / 36  
Sauvignon Blanc, *Cakebread* 17 / 70  
Albarino, *Martin Codax* 10 / 32  
Chardonnay, *Ballard Lane* 10 / 32  
Chardonnay, *Franciscan* 12 / 40  
Chardonnay, *Rombauer* 16 / 54

### Red

- Pinot Noir, *Guenoc* 10 / 32  
Pinot Noir, *J Vineyard* 12 / 42  
Pinot Noir, *Flower* 17 / 64  
Petite Syrah, *Spellbound* 10 / 36  
Cab. Sauvignon, *Louis M. Martini* 10 / 36  
Cab. Sauvignon, *Buehler* 16 / 60  
Cab. Sauvignon, *Palermo* 18 / 68  
Cab. Sauvignon, *Caymus* 27 / 118

### sparkling

- Prosecco, *La Marca* 10 / 36  
Champagne, *Veuve Cliquot* 16 / 72  
Mimosa 10  
Pink Mimosa 10

### Rose

- Grenache Blend, *Domaine de Paris*, 10 / 32

# FARM NECK CAFÉ

SERVING LUNCH DAILY

11AM TO 3PM

[farmneck.net/cafe](http://farmneck.net/cafe)



## Desserts

BAILEY'S IRISH CREAM CHEESECAKE  
SALTED CARAMEL WHISKEY SAUCE 10

BAVARIAN CREAM TART SEASONAL  
BERRIES AND PASSION FRUIT PUREE 10

## beer on draft

- Stella Artois 7  
Sam Adams Summer 7  
Lagunitas IPA 7  
Bud Lite 5

## soft drinks 2.50

- Lemonade Sprite Ginger ale Iced Tea  
Coca Cola Diet Coke Root beer

## juices 3

- Cranberry Orange Apple  
Pink Grapefruit Grape Pineapple

## bottled water

- Saratoga Still 28 oz 6  
San Pellegrino Sparkling 750ml 6

## coffee & tea

- Coffee, Decaf & Tea 2.50  
Espresso / Decaf Espresso 3.50  
Double Espresso 5.25  
Cappuccino 4