

soup & salads

N.E. CLAM CHOWDER **GF** 9

BABY ROMAINE CAESAR 10
romaine, endive, gremolata crumbs, creamy Parmesan

RAINBOW BEETS 13
fresh ricotta, toasted sunflower seeds, citrus vinaigrette

GRILLED ASPARAGUS & ARTICHOKE HEARTS 13
shaved Pecorino, Banyuls vinaigrette

big plates

SLOW BRAISED PORK SHANK 34
Brazilian black bean stew, mustard greens, pickled radish slaw

CONFIT DUCK 36
marscapone polenta, baby carrots, cranberry-pinot chutney

STEAK—FRITES 39
grilled 12 oz. NY strip steak, crispy fried potatoes, roasted garlic butter

BEER BRAISED CHICKEN 29
white bean ragout, wild mushrooms

HERB CRUSTED COD LOIN 34
Okinawa potatoes, asparagus, brown butter

MUSHROOM RAVIOLI **V** 29
baby arugula, charred tomato, pine nuts, parmesan

FRESH LOBSTER PAPPARDELLE 34
butter poached lobster tail, parmesan cream, English peas

small plates

BABY BURRATA 12
arugula pesto, aged balsamic

FLATBREAD OF THE DAY 16
CHEF'S CHOICE!

CHEF'S BOARD 19
assorted cheese & charcuterie

CHICKEN WINGS 12
buffalo, old bay, naked served with blue cheese or ranch

PEI MUSSELS 17
preserved lemon, Thai basil & prosecco, grilled baguette

JUMBO SIZZLING PRAWNS (2) 18
Romesco sauce, red pepper, garlic, almond, tomato

sandwiches

FARM NECK BURGER 19
1/2 lb. house blend prime beef, LTO, choice of cheese, on a brioche bun served with frites
ADD - bacon 2 or caramelized onions 2

“BEYOND” BURGER **V-VEG-GF** 19
LTO, choice of cheese, on a brioche bun served with frites
ADD - bacon 2 or caramelized onions 2

FRESH LOBSTER ROLL 29
hot buttered or classic mayo, on buttered brioche served with frites

FARMNECK café



desserts (stressed spelled backwards)

KEYLIMEPARFAIT 9

BELGIAN CHOCOLATE MOUSSE 9

BUTTERSCOTCH POT DE CRÈME 9

NY CHEESECAKE 9
strawberries

BROWNIE A LA MODE 8

VANILLA ICE CREAM—HOT FUDGE 6