

FARM NECK cafe

LUNCH

11:00 am – 3:00 pm

STARTERS

Soup of the Day 6

N.E. Clam Chowder 8

Chicken Tenders 12

Buffalo, BBQ, Naked with blue cheese

SALADS

CLASSIC CAESAR 12

*Baby romaine, shaved Pecorino, croutons,
Caesar dressing Add white anchovies 2*

HOUSE GREEN SALAD 12

*Mixed greens, tomato, cucumbers,
Chef's house dressing*

ADD

CHICKEN SALAD 6 FALAFEL 6

CHICKEN TENDERS 7 TUNA SALAD 6

SIDES

Potato fries 5

Sweet Potato fries 5

Truffle—Parm fries 6

Onion Strings 7

Greens 5

*Consuming raw or undercooked meat, fish,
shellfish, and eggs may increase your risk of
food born illness specially if you have certain
medical conditions.*



SCAN FOR ON-LINE ORDERING

SANDWICHES *with choice of coleslaw or chips*

FLAT TOP BURGER 16

*House blend prime beef, lettuce, American
cheese, pickles, Russian dressing on a potato bun
Add: bacon 2, caramelized onions 1, mushrooms 1*

ZUCHINI CHICKPEA FALAFEL 15

Warm pita, cucumber tzatziki, veggies

HOUSE RACHEL 15

*Roasted turkey, Swiss cheese, sauerkraut, Thousand Island
dressing on sourdough*

STEAK & CHEESE 16

*Shaved Angus steak, American cheese, grilled sub roll
Add: bacon 2, caramelized onions 1, mushrooms 1*

Old Bay EGG SALAD & SMOKED SALMON 15

on grilled country white bread

BLT 14

Apple wood bacon, tomatoes, mayo on sour dough toast

TUNA MELT 14

*Our tuna salad, cheddar cheese on an English muffin
Add: bacon 2*

Grilled “Big Boy” BEEF HOTDOG 13

Add: sauerkraut 1.50

DESSERTS

BAILEY’S IRISH CREAM CHEESECAKE 10

Jameson Whiskey Caramel Sauce

BELGIAN CHOCOLATE MOUSSE 9

Macerated Griotte cherries

SEASONAL BERRY TART 10

Bavarian Cream, Passion Fruit puree