



SOUP of the DAY 7

Chef's choice

NE CLAM CHOWDA GF 9

oyster crackers

GAZPACHO 8

Baltimore CODDIES 12

mini cod cakes, saltines & mustard

CHICKEN WINGS 14

*Buffalo, Old Bay, Naked
served with Blue cheese or Ranch*

in a basket

POTATO FRIES 9 ONION STRINGS 11

TRUFFLE- PARM FRIES 11

tartines

on toasted sourdough,

served with mixed greens



SICILIAN 15

smashed avocado, prosciutto, cherry tomatoes

NORWEGIAN 15

smoked salmon, herb ricotta, cucumbers,
red onions, beets

20% GRATUITY FOR PARTIES OF SIX & OVER.

SPLIT CHARGE -4

on bread

served with chips, coleslaw or fries

GRILLED CHICKEN BREAST 16

arugula pesto, mozzarella, crispy prosciutto
on a brioche roll

BLT 14

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

ADD Grilled Chicken Breast 6

Grilled "BIG BOY" BEEF HOT DOG 13

VEGGIE MELT 15

grilled veggies & muenster cheese, aged
balsamic aioli served on baguette

ADD Grilled Chicken Breast 6

"FARM NECK" BURGER 19

house blend prime beef, LTO, choice of cheddar,
blue, American or Swiss cheese on a brioche bun

ADD - bacon 2 or caramelized onions 2

"BEYOND" BURGER V - VEG - GF 19

LTO, choice of cheddar, blue, American or
Swiss cheese on a brioche bun

FARM CLUB 16

roasted turkey, greens, tomato, bacon,
herb mayo, on white toast

LOSTER ROLL 24

hot butter or classic mayo on a buttered brioche

salads

additions

Grilled Atlantic Salmon 8

Tuna Salad 5

Grilled chicken breast 6

Lobster 15



CRISPY CALAMARI 14

hot cherry peppers, arugula,
fresh tomato-chili vinaigrette

CAPE COD COBB 16

Chopped greens, egg, bacon, cucumber,
tomato, avocado, blue cheese, dried
cranberries, champagne vinaigrette

CLASSIC CAESAR 12

baby romaine, shaved Pecorino, sourdough
croutons, creamy Caesar dressing

ADD white anchovies 2

ASIAN SALAD 14

cabbage, cucumber, bell peppers,
sprouts, rainbow carrot,
toasted sesame vinaigrette

MEDITERRANEAN 15

mixed greens, cucumber, red onion, fennel,
feta, spiced garbanzo beans,
tomatoes, maple tahini

wine

white

- Pinot Grigio, *Santa Marina* 9 / 31
Sauvignon Blanc, *Nobilo* 10 / 32
Sauvignon Blanc, *Cakebread* 17 / 70
Albarino, *Martin Codax* 10 / 32
Chardonnay, *Ballard Lane* 10 / 32
Chardonnay, *Mer Soleil* 12 / 40
Chardonnay, *Sonoma Cutrer* 16 / 54

Red

- Pinot Noir, *Guenoc* 9 / 31
Pinot Noir, *J Vineyard* 12 / 42
Pinot Noir, *Flower* 17 / 64
Petite Syrah, *Spellbound* 10 / 35
Cab. Sauvignon, *Ray's Station* 11 / 36
Cab. Sauvignon, *Buehler* 16 / 60
Cab. Sauvignon, *Palermo* 18 / 68
Cab. Sauvignon, *Caymus* 27 / 118

sparkling

- Prosecco, *Maschio* 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



desserts

(stressed spelled backwards)

- BELGIAN CHOCOLATE MOUSSE 9
BUTTERSCOTCH POT DE CRÈME 9
BROWNIE A LA MODE 8
KEY LIME PIE PARFAIT 9
VANILLA ICE-CREAM - HOT FUDGE 6
NY CHEESE CAKE & strawberries 9

beer on draft

- Stella Artois 6
Bud Lite 5
Bad Martha Amber Ale 7
Off Shore Ale Lazy Frog 7

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