



bowls

SOUP of the DAY 7
Chef's choice

NE CLAM CHOWDA 8
oyster crackers

HOUSE MADE CHILI 12
scallions, pepper jack cheese, sour cream

KATE'S MAC N CHEESE 11

in the basket

CHICKEN WINGS 12
Buffalo, Old Bay or Blue

POTATO FRIES 9 ONION STRINGS 11

TRUFFLE- PARM FRIES 11

CRISPY CALAMARI 12
hot cherry peppers, arugula, lemon aioli



tartines

on sourdough, served with mixed greens

ITALIANO 14
shaved prosciutto, ricotta, figs & balsamic drizzle

Cheesy FRENCHMAN 14
our cheese blend, bacon—shallot jam

NORWEGIAN 14
smoked salmon, red apple, red onions & capers,

for the table

CHEF'S BOARD 10 / 19
artisanal cheese & charcuterie

between bread

served with chips or coleslaw

Substitute for

fries 3 truffle-parm fries 4 greens 4
gluten free bread 1

GRILLED CHICKEN BREAST 16
*watercress pesto, mozzarella, applewood bacon on
parmesan ciabatta*

BLT 13
*apple wood bacon, greens, tomatoes, mayo,
on sourdough toast*
ADD Grilled Chicken Breast 6

GRILLED "BIG BOY" BEEF HOT DOG 11

FARM NECK" BURGER* 16
*house blend prime beef, LTO, choice of cheddar, blue,
American or Swiss cheese on a brioche bun*
ADD - bacon 2 or caramelized onions 2

FARM CLUB 14
roasted turkey, greens, tomato, bacon, herb mayo, on white toast

FRESH LOBSTER ROLL 22
hot buttered or classic mayo, on buttered brioche

salads

additions

Grilled Atlantic Salmon 8 Tuna Salad 5
Lobster salad 14 Grilled chicken breast 6



FALL GOAT CHEESE 14
*roasted beets, sweet potato, grains, toasted almonds,
greens, maple 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

desserts

(stressed spelled backwards)

BELGIAN CHOCOLATE MOUSSE 9
BUTTERSCOTCH POT DE CRÈME 9
BROWNIE A LA MODE 8
CINNAMON BRIOCHE BREAD PUDDING 9
VANILLA ICE-CREAM - HOT FUDGE 6

20% GRATUITY FOR PARTIES OF SIX & OVER.
SPLIT CHARGE -4

FARM NECK CAFÉ

SERVING LUNCH DAILY 11AM TO 3PM

farmneck.net/cafe

wine

white

Pinot Grigio, *Santa Marina* 9 / 31

Sauvignon Blanc, *Nobilo* 10 / 32

Sauvignon Blanc, *Cakebread* 17 / 60

Albarino, *Martin Codax* 10 / 32

Cotes du Rhone, *Guigal* 12 / 40

Chardonnay, *Ballard Lane* 10 / 32

Chardonnay, *Sonoma Cutrer* 16 / 54

Chardonnay (unoaked), *Mer Soleil* 12 / 40

red

Pinot Noir, *Guenoc* 9 / 31

Pinot Noir, *Elouan* 12 / 42

Petite Syrah, *Petit* 10 / 35

Super Tuscan, *Banfi Centine* 9 / 31

Cotes du Rhone, *Perrin* 10 / 35

Bordeaux Blend, *Chateau Aney* 13 / 48

Cab. Sauvignon, *Ray's Station* 11 / 36

Cab. Sauvignon, *Buehler* 16 / 54



rose

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

sparkling

Prosecco, *Maschio* 10 / 36

Champagne, *Veuve Cliquot* 16 / 72

Mimosa 10

Pink Mimosa 10

beer on draft

Stella Artois 6

Bud Lite 5

Sam Adams Seasonal 6

Off Shore Ale Lazy Frog 6.50

soft drinks 2.50

Lemonade Iced Tea Sprite Ginger ale

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 3.25

Double Espresso / Decaf Espresso 4.75

Cappuccino 3.75