



SOUP of the DAY 7
Chef's choice

NE CLAM CHOWDA GF 8
oyster crackers

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

Baltimore CODDIES 12
mini cod cakes, saltines & mustard

CHICKEN WINGS 12
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 14
smashed avocado, prosciutto, cherry tomatoes

NORWEGIAN 14
smoked salmon, herb ricotta, cucumbers,
red onions, beets

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

on bread

served with chips or coleslaw

SUBSTITUTIONS

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

GRILLED CHICKEN BREAST 16
pesto, mozzarella, prosciutto on ciabatta

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

Grilled "BIG BOY" BEEF HOT DOG 11
ADD Chili 5

VEGGIE MELT 14
grilled veggies & muenster cheese
served on baguette

"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

"BEYOND" BURGER V - VEG - GF 16
LTO, choice of cheddar, blue, American or
Swiss cheese on a brioche bun

FARM CLUB 15
roasted turkey, greens, tomato, bacon,
herb mayo, on white toast

salads

additions

Grilled Atlantic Salmon 8
Tuna Salad 5
Grilled chicken breast 6



CRISPY CALAMARI 12
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

CRUNCHY ASIAN 14
cabbage, cucumber, bell peppers,
crunchy sprouts, rainbow carrot,
toasted sesame vinaigrette

MEDITERRANEAN 15
mixed greens, cucumber, red onion,
fennel, feta, spiced garbanzo beans,
citrus olive vinaigrette

FARM NECK CAFÉ

SERVING LUNCH DAILY

11AM TO 3PM

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, *Sonoma Cutrer* 16 / 54

red

Pinot Noir, *Guenoc* 9 / 31

Petite Syrah, *Petit* 10 / 35

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

Cab. Sauvignon, *Buehler* 16 / 60

rose

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

sparkling

Prosecco, *Maschio* 10 / 36

Champagne, *Veuve Cliquot* 16 / 72

Mimosa 10

Pink Mimosa 10



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

Sam Adams Seasonal 6

Off Shore Ale Lazy Frog 7

soft drinks 2.50

Lemonade Sprite Gingerale 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