

FARM NECK



♦ Summer Menu ♦

Starters

Slow Smoked St. Louis Ribs [GF]
Carolina Mustard Glaze, Crispy Alliums
Pickled Squash 23

Fried Ipswich Whole-Belly Clams [GF/AG]
Zucchini Relish, Our Tartar Sauce 26

"Lazy Style" Mussels
English Ale, Dijon Mustard, Cream, Shallots
Thyme, Baguette 23

Point Judith Calamari [AG/GF]
Crispy Fried, Lemon, Calabrian Chili Aioli 23

Stracciatella Toast
Sourdough, Confit Wild Mushrooms, Herbs
Truffle Honey 24

Bread Service Warm Baguette
Whipped Salted VT Butter 7
Add: Imported EVOO +3

Maryland Style Crab Cake
Baby Arugula, Dill-Lemon Dijonnaise 25

Crispy Fried Brussels Sprouts [AG/GF/V]
Vegan Bang-Bang Sauce, Crispy Shallots & Garlic 17

Baked Spinach Artichoke Dip [GF]
Veggies, Cajun Spiced Corn Tortilla Chips 23

Soup of the Day
Seasonal Inspiration 9

New England Clam Chowder 11

Salads & Bowls

Classic Caesar
Romaine, Shaved Pecorino, Garlic & Herb Sourdough Croutons, House-made Caesar Dressing 20
Add on: White Anchovy 3

Summer Salad [AG/V]
Hydroponic Greens, Strawberries, Blueberries, Honey-Oat Granola, Blackberry - Basil Vinaigrette 20

Cobb Bowl [GF]
Blue Cheese, Bacon, Avocado, Tomato, Cucumber, Egg, Sunflower Seeds, Champagne Vinaigrette 21

Asian Style Cabbage Bowl
Carrot, Edamame, Quick Pickles, Sesame Crisps, Toasted Sesame Dressing 20

Power Grain Bowl [AG/GF/V]
Red & White Quinoa, Greens, Edamame, Crispy Chickpeas, Pickled Red Onions
Vegan Feta, Banyuls Vinaigrette 20

Salad Add Ons
Tuna Salad 9 - Chicken Salad 8 - Grilled Chicken 10 - Lobster Salad 27 - Shrimp 15
Steak 18 - Salmon 18 - Crab Cake 12

Mains

Fresh Bucatini Lobster Pasta
Spicy Vodka Sauce, Calabrian Chili, Parmesan Reggiano 49

Stove Top Clam Bake [GF]
Twin Lobster Tails, Clams, Mussels, Shrimp, Corn, Potatoes
Chorizo, Old Bay Butter 55

Maple Leaf Farms Crispy Roasted Half Duck [GF]
Brown Sugar Whipped Sweet Potato, Asparagus, Port-Cranberry Jus 45

Wagyu Beef Lasagna
Fresh Pasta, Fontina Fonduta, Herbs 38

Broiled Tofu [AG/V]
Kimchi Fried Rice, Edamame, Summer Corn, Sweet Soy 32

Gulf of Maine Salmon [GF]
Baby Potatoes, Charred Broccolini, Lemon-Dijon Aioli 42

Atlantic Halibut [GF]
Golden Potatoes, Baby Tomato Confit, Grilled Artichoke
Fig Vin Cotto, Olive Caper Relish 49

Prime Brandt Rib Eye Steak Frite [GF]
Shoestrings, Red Wine Demi, Béarnaise Aioli 55

Braised Short Rib [GF]
Yukon Whipped Potatoes, Crispy Brussels Sprouts, Foie Gras Gravy 45

Lobster Roll
Served Chilled, Lemon-Chive Mayo, Griddled Brioche, Shoestring Fries 39

Farm Neck Burger
House Blend Dry-Aged Beef, LTOP, Cheese, Griddled Potato Bun 25
~ Or have it as a Veggie Burger

Sides \$12

Kimchi Fried Rice

Charred Broccolini with Lemon, EVOO, Malden Sea Salt [GF]

Yukon Whipped Potatoes [GF]

Brown Sugar Whipped Sweet Potatoes [GF]

Asparagus with Lemon, EVOO, Malden Sea Salt [GF]

Food Allergy Notice

Before placing your order, please inform your server if anyone in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of food borne illness.

Split Plate Charge 3 - 20% Gratuity added to parties of 8 or more

