

The Farmhouse

RESTAURANT

Appetizers:

- (GF) ***Shrimp Cocktail** 16
Six Large Tail-on Shrimp and House-made Cocktail Sauce
- Farmhouse Crab Cake** 17
Served with House-made Remoulade
- *Ahi Tuna** 15
Served with Wasabi, Soy Sauce, and Pickled Ginger
- Crispy Fried Calamari** 15
Served with Marinara and House-made Cocktail Sauce
- Bacon Wrapped Scallops** 18
Deep Fried and Drizzled with Balsamic Reduction
- (V) **Farmhouse Fresh Cut Onion Rings** 10
Served with Ketchup and House-made Remoulade

Soup & Salads:

Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, Lemon Poppy Seed, Italian, Thousand Island, French, Caesar, Olive Oil and Red Wine Vinegar

- (GF) **Mixed Greens House Salad** 7
- Caesar Salad** 7
- Soup Du Jour** 8

Brunch:

- Biscuits & Gravy** 14
Two open faced buttermilk biscuits topped with house made sausage gravy with two eggs cooked to order
- *Steak & Egg Platter** 18
5oz Sirloin with two eggs cooked to order, hash browns & a biscuit (Substitute 6oz Prime Rib for \$4)
- All American** 16
Buttermilk biscuit, two eggs cooked to order, hash browns, and choice of bacon or sausage
- French Toast** 18
Served with two eggs, hashbrowns, and choice of bacon or sausage
- The Brunch Bowl** 18
Buttermilk biscuit, scrambled eggs, and hash browns topped with sausage gravy, bacon, cheese, and green onions
- Belgian Sugar-Coated Waffles** 18
Two fluffy waffles available plain or chocolate chip served with 2 eggs, hashbrowns, and choice of bacon or sausage

Sandwiches:

- Farmhouse Chicken Sandwich** 15
Fried Chicken, Bacon, Honey and Pickles served with one side
- *Farmhouse Burger** 15
Certified Angus Beef Burger topped with Lettuce, Tomato, Cheddar, and Pickles

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

(GF) Gluten Free Option Available
(V) Vegetarian Friendly Option Available

Entrees:

Served with Choice of 2 Sides

Chicken Fried Chicken 24

Two Fried Chicken Breasts topped with White Pepper Gravy

Farmhouse Crab Cake Dinner 35

Two 4oz Maryland-Style Crab Cakes served with House-made Remoulade

***Bourbon Glazed Salmon 27**

Topped with Bourbon Glaze

***Pork Chop 25**

Two Boneless Pork Chops Topped with Bourbon Glaze or White Pepper Gravy

Pastas:

(V) **Primavera Fettucine 22**

Fettucine, Peppers, Onions, Mushrooms & Marinara

Cajun Chicken Alfredo 30

Grilled chicken served with cajun inspired alfredo cream sauce over fettucine

Shrimp & Grits 27

Andouille Sausage and Shrimp with Cajun Cream Sauce over Stone-ground Grits

Steaks:

Certified Angus Beef® cooked to requested temperature & Served with 2 Sides

(GF) ***6oz Filet Mignon 41**

(GF) ***14oz Hand Cut Ribeye 42**

(GF) ***10oz Sirloin 28**

Rare: Cool Red Center **Medium Rare:** Warm Red Center **Medium:** Warm Pink Center
Medium Well: Slightly Pink Center **Well:** No Pink Center

Prime Rib:

Certified Angus Beef® Slow Cooked and carved Medium Rare
with Au Jus, Creamy Horseradish Sauce, & 2 Sides

****While Supplies Last****

(GF) ***King Cut 14oz 45**

(GF) ***Queen Cut 10oz 40**

Enhancements:

Grilled Shrimp (5) 14

Grilled or Fried Chicken Breast 8

(V) **Caramelized Onions 5**

(V/GF) **Sauteed Mushrooms 5**

Oscar 13

Crab Cake 17

Sides:

(V/GF) **Whipped Potatoes**

(V/GF) **Baked Idaho Potato**

(V) **Grilled Asparagus**

(V) **French Fries**

(V) **Sweet Potato Fries**

(V/GF) **Roasted Carrots**

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