



# THE FREEHOLD HOUSE

- RESTAURANT & BAR -

## STARTIN' THINGS OFF

BISCUIT & BUTTER BOARD Warm buttermilk biscuits served with whipped honey butter, hot sauce & local jam	\$10.95	CHILLED SHRIMP COCKTAIL Cold shrimp with a bold house horseradish cocktail sauce	\$16.95	PORCH NACHOS Hearty nachos with cheese sauce, seasoned beef, pickled jalapeños, pico, sour cream & cilantro	\$13.50
BUFFALO CAULI BITES Crispy buffalo-style cauliflower, ranch seasoning & creamy ranch dip	\$12.95	XL PEPPER MAPLE BACON Thick-cut bacon glazed with sweet maple & cracked black pepper	\$11.50	COUNTRY CRAB CAKE Pan-seared crab cake with smoky paprika aioli & fresh herbs	\$18.95
FREEHOLD WINGS Crispy chicken wings in your choice of jerk spice, honey-chili glaze, or classic buffalo with blue cheese	\$14.50	LOADED POTATO SKINS Golden potato halves stuffed with cheddar, bacon & scallion sour cream	\$11.95	SLOW-SIMMERED ONION SOUP Rich caramelized onions in broth, topped with a melty Gruyère crouton	\$9.50

## FROM THE GARDEN

CAESAR WITH A TWIST Romaine, shaved parmesan & biscuit croutons	\$10.95
MARKET SALAD Butter lettuce, seasonal fruits & veggies, fresh herbs & house vinaigrette	\$12.50
ICEBERG WEDGE Wedge of crisp iceberg, blue cheese, herbed tomatoes, bacon & crispy shallots	\$11.95
CREAMY BURRATA SALAD Burrata with stone fruit, tomato, herbs, balsamic glaze & olive oil	\$13.95

## ON THE SIDE

(Add to any meal)

CRISPY BRUSSELS Balsamic drizzle & crunchy shallots	\$6.50
GARLIC GREEN BEANS Sautéed with toasted garlic	\$5.95
SWEET CARROTS Roasted with mint & hot honey	\$6.25
STEAMED BROCCOLI	\$5.50
CREAMY MASHED POTATOES	\$6.25
OLD BAY FRENCH FRIES	\$5.95
BAKED POTATO Served with butter & sour cream	\$6.50

## HANDHELD FAVORITES

(Sandwiches & Burgers served with fries)

BACKYARD BURGER 8oz beef patty with aged cheddar, spicy BBQ sauce, crispy shallots & pickles	\$17.95	BUILD YOUR BURGER LTO, pickles, ketchup, mayo, mustard included Add-ons: cheese, bacon, avocado, onion rings, fried egg, - \$3	\$14.95	CRAB CAKE SAMMIE Crab patty with spicy mayo, pickles, lettuce, tomato & herbs	\$21.50
THE GARDEN BURGER Plant-based patty with plant cheese, veggies, ketchup & mustard	\$15.50	HOT HONEY CHICKEN SANDWICH Double-crispy buttermilk thigh, hot honey butter glaze, lettuce, onion, pickles & mayo	\$16.50	BLACKENED MAHI SANDWICH Cajun-seasoned mahi with mayo, pickles, lettuce & tomato	\$19.95
MESSY JOE Saucy seasoned beef on a sesame bun	\$15.50	CLASSIC BLAT Bacon, lettuce, avocado, tomato & mayo on toasted bread	\$14.95		

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

*\*Please inform us of all food allergies.*



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## HEARTY MAINS

**BRAISED SHORT RIBS** \$27.50  
Slow-cooked short-ribs in rich red wine, served with creamy grits, sweet pearl onions & a hearty rib gravy

**COUNTRY FRIED CHICKEN** \$19.95  
Two crispy thighs with mashed potatoes, biscuit & hot sauce

**HOMESTEAD RIGATONI** \$19.95  
Italian sausage, spinach, cannellini beans, parmesan cheese, fresh herbs & stock

**RED BARN RIBEYE** \$34.95  
14 oz ribeye steak, served with crispy fries, Freehold steak sauce & chimichurri

**GRILLED HERB CHICKEN** \$18.95  
Marinated chicken breast served with your choice of two sides

**SPINACH & CHEESE RAVIOLI** \$18.95  
tossed in herb butter with lemon & toasted garlic

**CATCH OF THE DAY** \$24.95  
Grilled fish with sheet pan carrots, mashed potatoes & lemon caper butter

**SHRIMP & GRITS** \$22.50  
Cheesy grits, smoked chili butter & scallions

## LITTLE CAMPERS' MENU

(For children under 12)

*Choice fries or veggies*

**MELTED MOUNTAIN MAC & CHEESE** \$6.99  
A rich blend of cheddar and mozzarella over tender macaroni

**TRAILBLAZER CHICKEN TENDERS** \$7.49  
Crispy, breaded chicken served with a choice of dipping sauce

**HIGHLAND MINI BURGERS** \$8.99  
Two mini beef burgers with melted cheddar

**CEDAR CREEK GRILLED CHEESE** \$5.99  
Golden, buttery toast with melted cheddar

**WILDBERRY SUNDAE** \$4.49  
Vanilla ice cream topped with fresh berries and honey

## SWEET ENDINGS

**PECAN PIE WITH BOURBON WHIPPED CREAM** \$8.50  
A rich, nutty pecan pie with a hint of bourbon, served warm & topped with homemade whipped cream

**RUSTIC APPLE PIE CHEESECAKE** \$7.95  
Creamy cheesecake swirled with cinnamon-spiced apple filling & topped with a crumbly streusel

**CLASSIC BANANA PUDDING** \$6.95  
Layers of creamy vanilla custard, fresh banana slices & crunchy vanilla wafers, topped with a fluffy meringue





# CARRIAGE HOUSE COCKTAILS

## PANDAN PRAIRIE PUNCH \$15.00

*Gin, Pandan Campari, Red Vermouth, Orange Mist*

A vibrant and herbaceous twist on the classic Negroni, with the floral notes of pandan and the zesty kick of orange mist.

## BOURBON SWEETHEART \$16.00

*Four Roses Bourbon, Grapefruit, Lemon, Honey, Egg White*

A silky smooth bourbon cocktail with a citrusy zing and a frothy egg white finish—sweet, tart.

## THE SMOKIN' PINEAPPLE MULE \$17.00

*Rosaluna Mezcal, Pineapple, Honey, Lime, Fino Sherry, Peychaud's Bitters*

A smoky mezcal mule with a twist of pineapple sweetness, honey, and a hint of sherry, finished with a dash of Peychaud's bitters.

## TEA TIME DRIFT \$15.50

*Mizu Barley Shochu, Thai Tea, Yuzu, Soy Milk*

A rich and creamy blend of Thai tea and yuzu with the smoothness of soy milk, paired with barley shochu.

## THE MOUNTAIN CRUSHER \$17.00

*Rosaluna Mezcal, Pineapple, Honey, Lime, Fino Sherry, Peychaud's Bitters*

A wild, tropical punch that packs a smoky, fruity punch with mezcal, pineapple, honey, and a splash of sherry and bitters.

## THE ORCHARD SPRITZ \$17.00

*Aperol, Sparkling Wine, Orange Slice, Tonic, Mint*

A wild, tropical punch that packs a smoky, fruity punch with mezcal, pineapple, honey, and a splash of sherry and bitters.

# WINES

*House selections served by the glass*

## HOUSE WHITE WINE \$12.00

*Chardonnay, Pinot Grigio*

## HOUSE RED WINE \$12.00

*Merlot, Cabernet Sauvignon*





# BEERS

*All beers served cold, by the bottle or can*

DOMESTIC BEER <i>Budweiser, Bud Light, Coors Light, Miller Lite, Yuengling</i>	\$5.00
IMPORT BEER <i>Heineken, Stella Artois, Guinness, Modelo Especial</i>	\$6.00
LOCAL CRAFT BEER <i>Rotating selection from NY breweries</i>	\$7.00

# HOUSE BEVERAGES

ICED TEA <i>(Sweetened or Unsweetened)</i>	\$3.50
SPARKLING WATER	\$4.00
BOTTLED WATER	\$17.00
CALAMANSI LEMONADE	\$5.50
SODA <i>Cola, Diet Cola, Ginger Ale, Sprite</i>	\$3.00
COFFEE <i>Hot or Iced, Regular or Decaf</i>	\$3.00
HOT TEA <i>Variety of Black and Herbal Teas</i>	\$3.50

