



DINNER

From the Sea

OYSTERS ON THE HALF SHELL 17.95

TUNA TARTARE 12.95

SHRIMP COCKTAIL 10.95

Appetizers

MARINATED OLIVES 7.95

ROCK CRAB DIP 13.95

lemon, Old Bay, crostini

SPINACH & ARTICHOKE DIP 9.95

seeded crostini

SPICED DELICATA SQUASH 10.95

roasted beets, Bayley Hazen blue, hazelnuts

POUTINE 14.95

hand cut fries, cheddar curds, herb gravy

STEAK TARTARE 14.95

rösti, fried capers

SMOKED CHICKEN WINGS

8.95 half / 15.95 whole

bourbon BBQ, blue cheese dressing

ONION RINGS 7.95

horseradish sauce

Salads

HOUSE SALAD 8.95 small / 14.95 large

roasted roots, spiced pumpkin seeds, sherry vinaigrette

CAESAR SALAD 8.95 small / 14.95 large

romaine, croutons, lemon, grana padano

AUTUMN SALAD 8.95 small / 14.95 large

roasted mushrooms, spiced squash, hazelnuts, buttermilk vinaigrette

DINNER SALADS

choice of large salad with selection from below

VERMONT SIRLOIN STEAK 24.95

WOOD GRILLED SHRIMP 23.95

CAST IRON SALMON 21.95

ADAM'S FARM CHICKEN BREAST 19.95

Burgers & Sandwiches

LAPLATTE RIVER FARM BEEF 15.95

charred onions, arugula, cheddar

LENTIL & MUSHROOM VEGGIE 15.95

herb yogurt, cheddar, pickled onions

BLUE CHEESE BEEF BURGER 18.95

roasted mushrooms, Bayley Hazen Blue

BBQ BEEF BURGER 19.95

bacon, cheddar, bourbon BBQ sauce, onion ring

BLACKENED CHICKEN

SANDWICH 16.95

cheddar, pickled red onions, tarragon aioli

bacon .95 / GF bun .95 / mushrooms 1.95

pickled red onion .95 / charred onion .95

onion ring .95 / red onion jam .95

Sides

HAND CUT FRIES 5.95

WHIPPED POTATOES 6.95

DRESSED GREENS 6.95

BRAISED GREENS 7.95

CRUSHED FINGERLINGS 7.95

ONION RINGS 7.95

ROASTED VEGETABLES 7.95

CHEDDAR GRITS 6.95

Entrees

STEAK FRITES 24.95

tarragon aioli, charred onion, fries

CAST IRON SALMON 24.95

grilled chicory salad, turnip purée, lemon, basil

RICOTTA GNOCCHI 18.95

taleggio cream, roasted mushrooms, crispy kale

DAY BOAT SCALLOPS 28.95

lemon brown butter, sweet potato purée, hazelnuts

TURNSPIT ADAM'S FARM

CHICKEN LEG 19.95

turnip purée, roasted brussels sprouts, cider jus

SPICE RUBBED PORK LOIN 24.95

cheddar grits, braised greens, red onion preserves

STEAMED MUSSELS 21.95

crispy fingerlings, hard cider, calabrese chiles

STEAK & SHRIMP 28.95

whipped potatoes, béarnaise, roasted vegetables

WOOD GRILLED WILD SHRIMP 24.95

crushed fingerlings, arugula, remoulade

*vegan entree available upon request

Steaks

Naturally raised beef. Aged, hand cut, and hardwood grilled to your liking. Served with choice of side dish or salad.

NY STRIP 47.95 (12oz)

RIBEYE 48.95 (14oz)

FILET MIGNON 42.95 (6oz) 48.95 (9oz)

STEAK FOR TWO

PRIME SIRLOIN 79.95 (22oz)

carved tableside and served with choice of house, Caesar or Autumn salad, two sides & sauces

Accoutrements

BÉARNAISE 3

BLUE CHEESE BUTTER 2

CHIMICHURRI 2

HORSERADISH CRÈME FRAÎCHE 3

DEMI-GLACE 3

SHERRY MUSHROOMS 4

AU POIVRE 6

CRAB GRATINÉE 6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% service charge may be added to parties of 12 or more.

Cocktails - Classics

PALOMA

'DEL INVIERNO' (N.D.) 10
Silver Tequila, blood orange puree, lime, salted rim
...tart, citrusy, refreshing

MAI TAI (1972) 11

Light Rum, Dark Rum, Orange Curacao, Orgeat, lime, sugar
...pleasing, flavorful, exotic

MOSCOW MULE (1946) 10

Vodka, lime, sugar, ginger beer
...spiced, quenching, easy

OLD FASHIONED

WHISKEY COCKTAIL (1888) 10

Rye, sugar, bitters, orange bitters
...bold, boozy, classic

HANKY PANKY (1930) 12

Gin, Carpano Antica Sweet Vermouth, Fernet
...up-front, kiss of bitterness, seductive

ELK'S OWN (1901) 11

Rye, Ruby Port, lemon, sugar, soda water
...berry, bright, frothy

WIDOW'S KISS (1895) 13

Laird's Bonded Apple Brandy, Yellow Chartreuse, Benedictine, bitters
...apple, herbal, high-test

Cocktails - Originals

CHUFLAY SOUR 11

Singani 63, ginger syrup, lime, egg white, cranberry bitters
...spiced, aromatic, intriguing

FRIEND REQUEST 11

Vodka, Domaine Canton, Crème de Cassis, lemon, topped with bubbly
...berry, ginger, bubbly

GODDESS OF

THE UNDERWORLD 10

Tequila, pomegranate shrub, lime, ginger beer
...tangy, refreshing, enjoyable

LEAF PEEPIN' 10

Amber Rum, cinnamon-clove syrup, lime, pineapple, bitters
...apple, baking spice, inviting

MIND YOUR OWN 14

Barr Hill Tomcat, Lillet, Sercial Madeira, honey-sage syrup, Chamomile tea
...winner of the 2017 Great Shakes cocktail competition!

PEACEMAKER 12

Rye, Ruby Port, Fernet, orange bitters, rose-cardamom syrup
...robust, complex, warming

STEEL MILL 12

Rye, Falernum, Blackstrap Rum, Cynar, bitters
...boozy, rich, sophisticated

Wine - By The Glass

House

GRENACHE BLANC BLEND - Côté Mas 'Blanc' (FR) 7 / 19 / 36
...tropical fruits, citrus, dry, easy going

GRENACHE BLEND - Côté Mas 'Rouge' (FR) 7 / 19 / 36
...ripe berries, blackcurrant, touch of licorice

White

CAVA (SPARKLING) - Naverran 'Nature' (Penedes, SP) 10 / -- / 38
...the Champagne of Spain. Dry, earthy fruit, toasty, tight bubbles

PINOT GRIGIO - Pizzolato (Veneto, IT) 8 / 23 / 30
...white flowers, green apple, lemon

SAUVIGNON BLANC BLEND - Chateau Nicot (Bordeaux, FR) 8 / 23 / 30
...citrusy, grassy, floral, refreshing minerality, great weight and texture

CHARDONNAY - Eric Chevalier (Loire Valley, FR) 10 / 29 / 38
...unoaked, pear, honeysuckle

CHENIN BLANC 10 / 29 / 38
Dom. Vigneau-Chevreau 'Vouvray - Demi Sec' (Loire Valley, FR)
...touch of sweetness perfectly balanced with lively acidity

Red

MONTEPULCIANO - Il Faggio (Abruzzo, IT) 8 / 23 / 30
...cherry, herbs, dried flowers, smooth, easy drinking

TEMPRANILLO - Torremorón (Ribera del Duero, SP) 9 / 26 / 34
...fresh, vibrant, black & blue fruit, light spice, dusty tannins

PINOT NOIR - Bacchus 'Ginger's Cuvée' (California) 10 / 29 / 38
...raspberry, tart cherry, baking spice, vanilla, earth

CABERNET FRANC - Domaine de la Haute Coudraie (Anjou, FR) 11 / 32 / 42
...brambly red fruit, savory, floral potpourri, graphite, licorice, all beautifully balanced

CAB SAUV / MERLOT - Michel-Schlumberger (California) 11 / 32 / 42
...ripe red and black fruit, cedar, sweet tobacco, chewy tannins, oak

WE ARE PROUD TO PARTNER WITH THE FOLLOWING FARMS:

Does' Leap, Fairfield

Adams Farm, Westford

Trillium Hill Farm, Hinesburg

Pitchfork Farm, Burlington

Jasper Hill Farm, Greensboro Bend

LaPlatte River Angus Farm, Shelburne

Jericho Settlers Farm, Jericho/Richmond



VISIT THE FARMHOUSE TAP & GRILL, EL CORTIJO TAQUERIA, AND PASCOLO RISTORANTE FOR MORE OF OUR INSPIRED CUISINE. FARMHOUSE GROUP EVENTS CAN CATER PRETTY MUCH ANY EVENT THAT YOU CAN DREAM OF.