






THE FARM AND FISHERMAN



Welcome to the Farm and Fisherman Tavern.

We kindly request that you limit your dining experience to 1 hour and 30 mins as capacity is limited and the rest of the community gets the same opportunity to dine.

Table Bites

- BeDeviled Eggs 8
24-Hour Onion Dip & Chips 8 
Cinnamon Bun 4 
cream cheese frosting
Bombolinis 8 
seasonal jam & vanilla mascarpone
Tots Italiano 7 
peppers, onions, parmesan
Sweet Potato Poutine 9
gravy, cheese curds
Cheese Plate 22 
3 cheeses, nuts, jam, crackers

Salads

- Little Gem Caesar 16 
parmesan, bread crumb
Chopped Salad 16 
feta, shaved veg, olives, oregano vin
chicken 8 | falafel 5 | shrimp 9 | smoked salmon 8

Sides

- Nueske Bacon 6
Breakfast Sausage 6
Crispy Scrapple 6
One Egg 2
Small Salad 6
French Fries 6
Half Avocado 4
Coffee, etc
Philly Fair Trade Coffee 5
Espresso 4
Cappuccino 5
Shakerato 5
Fresh Squeezed Orange Juice 6
Mighty Leaf Herbal Tea 4

Sunday Brunch

- Salmon Toast 15
smoked & cured salmon, ricotta, capers, dill
Avocado Toast 14 
pickled serranos & onion
Lunch Cart Egg Sandwich 13
pork roll, fried egg, american
Daily Omelette 14 
small side salad, add bacon +\$3
Breakfast Grain Bowl 18 
fried egg, farro, quinoa, seasonal veg, greens
Eggs in Purgatory 15 
fra diavolo, salsa verde, crostini, two fried eggs
Cinnamon French Toast 14 
real maple syrup, whipped cream
Double Cheeseburger 16
potato bun, american cheese
Turkey Pesto Panini 15
mozzarella, pesto aioli, greens
Chef's Breakfast 26
kitchen's weekly whim, a beer & a shot - N/A available

Daily Soup 10

Pizzettas

- Diner 17 
potatoes, scrambled eggs, cheddar, add bacon +\$3
Sausage, Pepper, & Egg 19
sweet peppers, Italian sausage, provolone, pecorino
Margarita 15 
mozzarella, basil, tomato sauce

VEGETARIAN  GLUTEN FREE 

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

BRUNCH COCKTAILS

LOW & NO ABV

- Bay of Pigs Mary - old bay vodka, f&f bloody mix, pickled veg - \$12
- La Poblanita - blanco tequila, mezcal, poblano & huacatay syrup, fresh lime - \$16
- Breakfast Old Fashioned - bacon bourbon, maple syrup, coffee bitters - \$14
- Farm Irish Coffee - power's irish whiskey, coffee, whipped cream, nutmeg - \$13
- Stop & Smell The Rose Spritz - stateside, rose syrup, lemon, strega, prosecco - \$14
- Backyard Blueberry Daq - homemade blueberry syrup, blend of rums, fresh lime - \$14
- Pineapple Express - plantation pineapple & xaymaca rum, pineapple shrub, tepache - \$16
- F&F House Punch - lairds applejack, jamaican rum, lemon, cider, spices - \$14
- Mexican Rhubarb Mule - housemade rhubarb ginger beer, tequila, amargo vallet - \$14
- Cold Brew Negroni - house made cold brew campari, carpano antica, askir gin - \$14
- Pumpkin Spiked Latte - house made pumpkin spice syrup, vodka, espresso - \$14
- Aperol Spritz Mimosa - aperol, prosecco, fresh oj - \$11
- Farm Seasonal Sangria - \$14

Please Ask About Our Barrel-Aged Cocktails

BEER IN BOTTLES & CANS

- Allagash White 9
- Equilibrium E=MC² 10
- Farm Truck SDN DDH NEIIPA 10
- Icarus Yacht Juice NEIPA 10
- Industrial Arts Safety Glasses (N/A) 7
- Maine "Lunch" IPA 16
- Neshaminy Warehouse Lager 7
- Other Half Broccoli DDH IIPA 12
- Singlecut Kim Hibiscus Sour 10
- Spellbound Palo Santo Porter 7
- Tonewood Fuego IPA 8
- Tonewood Lumber Yard Lager 8
- Victory Golden Monkey 7
- Victory Sour Monkey 7
- Wild East L'ultima Moda Italian Pilsner .. 9
- Wild East Non-Compliance Imp. Stout ... 12
- Yards Brawler 7
- Yards Philly Pale Ale 7

CIDERS/SELTZERS

- Brooklyn Cider House "Kinda Dry" 9
- Stateside Orange & Vodka Seltzer 9
- Stateside "Surfside" Lemon Tea & Vodka .. 9
- Stateside Watermelon & Vodka Seltzer 9
- Stateside "Surfside" Peach Tea & Vodka .. 9

Low Alcohol

- Elder Spritz - backyard elderflower liqueur, Italicus, prosecco - \$12
- Michelada - victory helles lager, homemade long hot sauce, lemon, spices - \$9

No Alcohol

- Feint Punch - lemon oleo-, earl grey, spices (N/A) - \$9
- N/A Michelada - industrial arts n/a pils, longhot, lemon, spices (N/A) - \$9
- F&F Seasonal Kombucha - seasonal (N/A) - \$6
- Seasonal Iced Tea - (N/A) - \$5
- Tavern Tea - garden herb syrup, lemon, black tea (N/A) - \$5
- Shrub & Club - seasonal fruit and vinegar (N/A) - \$5
- Casamara Alta - Apertivo Leisure Soda (N/A) - \$8
- Casamara Como - Amaro Leisure Soda (N/A) - \$8

House Sodas

- ginger beer, celery, pineapple tepache
- seasonal ginger beer - \$6 (N/A)

WINE

By Glass, Can, & Bottle

SPARKLING

- Da Mar Prosecco 10/40
- Wild Arc '21 Orange Piquette 375 mL Can 12
- Las Jaras '22 "Waves" Albarino/Chenin 275 mL . 18

WHITE

- Crosby '22 California Chardonnay 8/32
- Charles Smith '22 Washington Pinot Grigio 10/40
- Where's Linus '21 Cali Sauvignon Blanc 11/40
- Pine Ridge '21 Cali Chenin Blanc/Viognier ... 11/44
- Lamoreaux Landing '21 OR Semi-Dry Riesling 12/48
- Thee & Thou '21 Cali Albarino 16/62
- Underwood Pinot Gris 375mL 18

ROSÉ / ORANGE

- Turley '22 CA White Zinfandel 14/52
- Field Recordings '22 CA Orange Blend 12/50
- Ramona Rosé with Bubbles 275mL Can 13

RED

- Collier Creek '21 California Merlot 8/32
- Jeanne Marie '21 California Pinot Noir 10/40
- Upwell '21 California Cabernet Sauvignon 11/44
- Thee & Thou '17 "Perfidia" Tempranillo Blend 13/52
- Field Recordings '22 "Fiction" Zin Blend 13/52
- Las Jaras '21 Glou Glou (chilled) Zin Blend. 14/54
- Stolpman '22 "La Cuadrillo" Sangiovese Blend . 16/58
- Wild Arc '22 Carbonic Concord 355 mL 16
- Underwood Pinot Noir 375mL Can 18
- Scribe '20 Pinot Noir 500mL Bottle 48

WINE

By The Bottle

SPARKLING

Carboniste '18 Napa Valley Extra Brut Rose	58
Scribe '20 Pet Nat Rose of Pinot Noir CA	60
Stolpman '18 Trousseau "Combe" Pet Nat	70
Analema '10 Oregon Blanc de Pinot Noir	75
Cruse '21 Sonoma St. Laurent Pet Nat	80

WHITE

Southold Farm '17 Don't Forget to Soar	50
Subject to Change '17 Roussanne/Marsanne	52
Maloof '21 Willamette Valley Pinot Gris	54
Eisold Smith '14 Willamette Chardonnay	58
Big Table '13 Willamette Edelzwicker	58
Fossil & Fawn '21 Willamette Chardonnay	60
Matthiasson '17 Napa Valley Chardonnay	62
Frenchtown Farms '19 Sauv Blanc/Roussanne . . .	62
Habit '16 Jurassic Park Vineyard Chenin Blanc . .	62
Fine Disregard '15 Milhouse Vineyard Semillon .	64
Robert Sinskey '19 Libration White Blend	64
Montebruno '14 Willamette Gewurztraminer . . .	65
Litten Buffel '16 Seneca Lake NY Riesling	66
Donkey & Goat '20 CA White Blend	68
Smockshop Band '18 Oregon Albariño	70
Clos Saron '16 Carte Blanche Albariño/Verdelho .	75

ORANGE - SKIN FERMENTED WHITE GRAPES

Stohlpman '21 Love You Bunches "Orange"	62
Day Wines '21 Tears of Vulcan	70
Robert Sinskey '17 Pinot Gris "Orgia"	90

RED/WHITE CO-FERMENT OR WHITE AS A RED

Fossil & Fawn '18 Pinot Gris	52
Subject to Change '17 Pinot Noir/Chardonnay . .	70

ROSE- SKIN FERMENTED Red GRAPES

Maloof '20 'Where Ya PJs At?' OR Pinot Gris . .	50
Vinca Minor '21 Mendocino Carignan	52
Day Wines '22 Willamette Rose of Pinot Noir . .	60

RED ON THE LIGHTER SIDE

LoFi '20 Santa Barbara Cab Franc	52
Barry Family '18 Finger Lake Red Blend	52
Las Jaras '21 Glou Glou Red Blend	58
Day Wines '21 Vin de Days Blend	60
St. Reginald Parish '21 'Marginy' Pinot Noir . .	64
Bow and Arrow '21 "Rhinestones" Gamay	65
Fossil & Fawn '20 Willamette Pinot Noir	68
Eyrie '17 Dundee Hills OR Trousseau	74

RED DOWN THE MIDDLE

Southold Farm '18 Texas Red Blend	50
Dirty & Rowdy '17 CA Mourvedre	52
LoFi '19 Santa Barbara Malbec	52
Flat Brim '20 'Not Extra' OR Petite Sirah	52
Idlewild '21 "The Bird" CA Italian Blend	56
Cruse '19 Monkey Jacket Mendocino Red Blend .	62
Ordeaux '19 OR 'Bordeaux' blend	62
Las Jaras '19 'Sweet Berry Wine' Carignan/Zin .	64
La Onda '18 'Levantamuertos' CA Pais	66
Keep '19 Sonoma Merlot	70
Scribe '18 Carneros St. Laurent Pinot Noir . . .	75
Jaimee Motley '18 CA Claret	78
Clos Saron '14 "Pleasant Peasant" CA Carignan .	78
Day Wines '21 Willamette Dolcetto/Gamay . . .	80
Eyrie '17 Dundee Hills OR Pinot Noir	92

RED ON THE BOLDER SIDE

Thee and Thou '17 CA Tempranillo blend	54
Turley '20 CA Old Vine Zinfandel	68
I. Brand & Family '19 CA Cab Franc	68
Bucklin '18 Sonoma Ancient Field Blend	72
Cruse '19 Mendocino Petite Sirah	80
Hardin '20 Napa Valley Cabernet	80
Cruse '21 Sonoma "Charles Heintz" Syrah	90
Austin Hope '19 Paso Robles Cabernet	95
Matthiason '19 Napa Valley Cabernet	100

MAGNUMS 1.5 LITERS TO GET THE PARTY STARTED

Milan Nestarec '19 'Forks & Knives' Pet Nat . .	120
Scribe '18 CA Pinot Noir	150

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DELICIOUS
DESSERTS

Carrot Cheesecake - 12

graham cracker sauce, walnuts, rum raisin ice cream

Beet Beignets - 10

stone fruit jam, goat cheese, beet ice cream

Green Tea Parfait - 11

lemon mousse, green tea cake, milk & honey ice cream

Milk Chocolate Panna Cotta - 12

banana caramel, banana brûlée, caramel chocolate crunch

Bluebarb Pie - 14

berry compote, buttermilk ice cream

Salted Caramel Sundae for Two - 17

*toasted white chocolate blondie, chocolate covered pretzel,
salty caramel, whipped cream, chocolate sauce*

DESSERT COCKTAILS

Eggnog - 14

brandy, bourbon, navy strength rum, whole eggs, cream, spices

Newark - 14

applejack, sweet vermouth, fernet branca, luxardo maraschino

Farm Irish Coffee - 13

power's, demerara, coffee, whipped cream, nutmeg

Grasshopper - 14

cognac, creme de cacao, branca menta, mint ice cream

Ojos Rojos - 15

añejo tequila, espresso, agave, mexican amaro, chicory, chocolate bitters

CORDIALS

Amaro Selection

*cynar, zucca rabarbaro, braulio, meletti, st. agregis,
amargo vallet, fernet vallet, fernet branca, amaro nonino*

Housemade Amari

winter, spring, summer, fall

Port & Sherry

*tawny, ruby, smith & woodhouse 2003 LBV
xixarito oloroso*

Cognac & Brandy

*h by hine, pierre ferrand cognac, lairds applejack,
gran mariner, pierre ferrand dry curacao*

DELICIOUS
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Green Tea Parfait - 11

lemon mousse, green tea cake, milk & honey ice cream

Milk Chocolate Panna Cotta - 12

banana caramel, banana brûlée, caramel chocolate crunch

Bluebarb Pie - 14

berry compote, buttermilk ice cream

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*toasted white chocolate blondie, chocolate covered pretzel,
salty caramel, whipped cream, chocolate sauce*

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Eggnog - 14

brandy, bourbon, navy strength rum, whole eggs, cream, spices

Newark - 14

applejack, sweet vermouth, fernet branca, luxardo maraschino

Farm Irish Coffee - 13

power's, demerara, coffee, whipped cream, nutmeg

Grasshopper - 14

cognac, creme de cacao, branca menta, mint ice cream

Ojos Rojos - 15

añejo tequila, espresso, agave, mexican amaro, chicory, chocolate bitters

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