

# THE FARM AND FISHERMAN Dinner Menu

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.

## Appetizers

- MINISTRONE - seasonal veg, beans, ditalini, parm, grilled bread - 10
- CHIPS & 24 HOUR ONION DIP - 8 🌿
- DEVILED EGGS - bacon, farro, olive 8
- CHICKPEA FRIES & ROMESCO - almonds, red peppers 8 🌿
- PORK WINGS - chili honey glaze, pickled serranos and onion 16 🌿
- PEI MUSSELS - chorizo, jalapenos, local lager, cilantro 20
- CORN & CRAB TOAST - chipotle aioli, queso fresco, lucifer, lime 19
- CHEESE PLATE - 3 cheeses, nuts, jam, crackers 22 🌿
- LOCAL BURRATA - NJ tomatoes, basil, balsamic, grilled bread 18 🌿
- RANCOCAS BEETS - whipped ricotta, dukkah, honey 16 🌿
- CARAMELIZED CAULIFLOWER - curried 'shroom cream 15 🌿
- BROCCOLI FALAFEL - seasonal salad, pickles, za'atar pita, tahini 17 🌿
- RHODE ISLAND CALAMARI - chile aioli, herb salad 18 🌿
- POTATO SKINS - Benton's bacon, herbs, onions, jalapenos, bechamel 18
- BREADS & SPREADS - zuke fries, baba, hummus, daily dip, pita 20 🌿

## Entrees

- DAILY FISH - seasonally and locally inspired MP\*
- SQUASH LASAGNA - eggplant, summer squash, ricotta, pomodoro 25 🌿
- ROASTED CHICKEN - creamed corn grits, summer veg, miso jus 28 🌿
- \*PAN SEARED SALMON - corn, quinoa, peas, almonds, sumac vin 30 🌿
- \*VIETNAMESE PORK CHOP - local veg, sweet potato, herbs 28
- GRILLED POCONO TROUT - salsa macha, sesame, watercress salad, lime 29 🌿
- \*HANGER STEAK - smashed potato, spinach salad, shallot soy glaze 35
- SUMMER SCALLOP FARROTTO - bay scallops, poblano, corn, parm 32
- NJ FLOUNDER - crispy potato, greens, mustard seed burre blanc 30 🌿
- CRAB & SHRIMP CANNELONI - brandied rosa sauce, ricotta, spinach 32
- RIGATONI BOLOGNESE - sofrito, beef rib, parmesan 28
- FISH & CHIPS - lemon, tartar 25

## Sandwiches

- ALL SANDWICHES (EXCEPT TACOS) SERVED WITH YOUR CHOICE OF FRIES OR SIMPLE GREEN SALAD
- ROAST PORK BAGUETTE - shaved pork, herb slaw, chipotle sauce 18
- \*ASTORIA BURGER - local lamb, feta, cucumber, grilled onion, tahini ketchup 20
- CAULIFLOWER PANINI - cauliflower, jalapeno, pickled carrot, ricotta salata 17 🌿
- TURKEY CUBANO - ham, fontina, cranberry mostardo, pickles 18
- BUFFALO SHRIMP TACOS - ranch, shreduce, pickled onion, cilantro 18 🌿
- \*INDUSTRIAL BURGER - onion jam, tavern sauce, cheddar 18
- \*COLONIAL BURGER - bacon, carmy onions, Vermont cheddar, malt mayo 20
- VEGGIE BURGER - quinoa-walnut patty, cheddar, tavern sauce, lettuce, tomato 17 🌿
- FRIED CHICKEN KATSU - chili-crisp aioli, b&b pickles, shreduce 17
- BEER BATTERED FISH - iceberg, tomato, tartar 17
- EGGPLANT BANH MI - mushroom walnut pate, cilantro, cucumber 17 🌿

## Salads

- BLOODY BEET pan drippings, yogurt, pistachio praline 16 🌿
- FATTOUSH tomato, feta, cucumber, corn, herbs, pita, sumac vin 17 🌿
- CHOPPED feta, shaved veg, olives, oregano vin 16 🌿
- LITTLE GEM CAESAR parmesan, garlic bread crumb 16
- ADD CHICKEN 8 ADD FALAFEL 6 ADD TOFU 4 ADD SHRIMP 9 ADD SALMON 16

## Kid's Menu

all kids meals served with fresh fruit, veg, & dessert

- \*CHEESEBURGER - 15
- CHICKEN FINGERS - 11
- MAC & CHEESE - 9 🌿
- PASTA w/ MARINARA OR BUTTER - 9 🌿
- SEARED SALMON - 14
- FISH STICKS - 12

🌿 VEGETARIAN 🌿 GLUTEN FREE

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

**COCKTAILS**

**Seasonal**

- La Poblanita** - blanco tequila, mezcal, poblano & huacatay syrup, fresh lime - \$16
- Pineapple Express** - plantation pineapple & xaymaca rum, pineapple shrub, tepache - \$16
- Mexican Rhubarb Mule** - housemade rhubarb ginger beer, tequila, amargo vallet - \$14
- Jersey Peach Pisco Punch** - peach oleo, pisco, italicus liquor - \$15
- Peach Daisy** - housemade peach oleo, bourbon, housemade peach syrup - \$15
- Jersey Peach Painkiller** - Jersey peach syrup, house rum blend, coconut milk, lime - \$16
- Backyard Blueberry Daq** - blend of rums, housemade blueberry syrup, fresh lime - \$14
- Clarified House Milk Punch** - \$15
- Farm Seasonal Sangria** - \$14

**F&F Classics**

- Rye Daisy** - chamomile-infused rye, '23 winter amaro, lemon, maple syrup - \$14
- Pine Barrens** - barrel rested gin, seasonal jam, lime, '22 pinelands amaro - \$15
- Stop and Smell the Rosé** - stateside, strega, rosé simple, lemon, peychauds - \$16
- No Swill** - michter's rye, '22 spring amaro, orange oleo-, foraged black walnut bitters - \$14
- F&F House Punch** - lairds applejack, jamaican rum, lemon, cider, spices - \$14
- Farm Pimm's Cup** - our gingerbeer, pimm's, fresh herbs - \$14
- Bee's Knees** - barhill gin, honey, lemon - \$13
- Erlton Manhattan** - overholt rye, carpano antica, angio + cherry bitters - \$16

Please Ask About Our Barrel-Aged Cocktails

**BEER IN BOTTLES & CANS**

- Abomination Forbidden Pumpkin IIPA** .. 10
- Allagash White** ..... 9
- Equilibrium E=MC^2** ..... 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
- Victory Golden Monkey** ..... 7
- Victory Prima Pils** ..... 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 "Surfside" Peach Tea & Vodka** .. 9
- Stateside Watermelon & Vodka Seltzer** .... 9

**LOW & NO ABV**

**Low Alcohol**

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

**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 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)

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**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