

COCKTAILS

LOW & NO ABV

Seasonal Cocktails

Low Alcohol

- 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

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

No Alcohol

- Clarified House Milk Punch** - \$15
- Farm Seasonal Sangria** - \$14

- 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

F&F Classics

House Sodas

- 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

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

- 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, ango + cherry bitters - \$16

Please Ask About Our Barrel-Aged Cocktails

BEER IN BOTTLES & CANS

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

- 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

THE FARM AND FISHERMAN Lunch 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.

Soup

MINISTRONE - seasonal veg, beans, ditalini, parm, grilled bread - 10

SOUP OF THE DAY - Seasonal soup rotating daily - 10

Appetizers

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, zaatar 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 🌿

Daily Omelette & Salad 14

3 local eggs, cheese, seasonal vegetables, toast

Salads

LITTLE GEM CAESAR - parmesan, garlic bread crumb 16

CHOPPED - feta, shaved veg, olives, oregano vin 16 🌿

BLOODY BEET - pan drippings, yogurt, pistachio praline 16 🌿

FATTOUSH tomato, feta, cucumber, corn, herbs, pita, sumac vin 17 🌿

***PAN SEARED SALMON** - corn, quinoa, peas, almonds, sumac vin 23 🌿

CRISPY TOFU & GRAIN BOWL - quinoa, farro, seasonal veg, greens 18 🌿

ADD CHICKEN 8 ADD FALAFEL 6 ADD TOFU 4 ADD SHRIMP 9 ADD SALMON 12

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

TUNA MELT - multigrain, tomato, swiss 16

BEER BATTERED FISH - iceberg, tomato, tartar 17

EGGPLANT BANH MI - mushroom walnut pate, cilantro, cucumber 17 🌿

Fast & Fresh Lunch 16

Choice of half

Turkey Cubano, Tuna Melt,

Cauliflower Panini, or a Brisket Cheese Burger

& Soup, or Chopped Salad

NO MODIFICATIONS ON HALF SANDWICHES. PLEASE AND THANK YOU!!

Combination of Soup & Salad 14

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