

COCKTAILS

LOW & NO ABV

Seasonal Cocktails

- Pine Barrens** - barrel rested gin, cranberry jam, lime, '23 pinelands amaro - \$15
- Cranberry Mule** - housemade cranberry ginger beer, cranberry syrup, tito's, italicus - \$14
- Apple Cider Martini** - homemade mulled apple syrup, titos, fall spices \$15
- BWOF** - Housemade BW Nocino, Bourbon, Birch, BW bitters - \$18
- Hibiscus Daquiri** - blend of rums, housemade spiced hibiscus syrup, fresh lime - \$14
- La Beeta Loca** - blanco tequila, mezcal, beet & cranberry syrup, jalapeno, fresh lime - \$15
- Farm Seasonal Sangria** - \$14

F&F Classics

- Clarified House Milk Punch** - \$15
- Pineapple Express** - plantation pineapple & xaymaca rum, pineapple shrub, tepache - \$16
- Rye Daisy** - chamomile-infused rye, '23 winter amaro, lemon, maple syrup - \$14
- Stop and Smell the Rosé** - stateside, strega, rosé simple, lemon, psychauds - \$16
- F&F House Punch** - lairds applejack, jamaican rum, lemon, cider, spices - \$14
- Bee's Knees** - barhill gin, honey, lemon - \$13
- Erlton Manhattan** - overholt rye, carpano antica, angostura + cherry bitters - \$16

BEER IN BOTTLES & CANS

- Allagash White 9
- Equilibrium E=MC² 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 IPA 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
- 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 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)

Please Ask About Our Barrel-Aged Cocktails

WINE

By Glass, Can, & Bottle

SPARKLING

- Da Mar Prosecco** 11/44
- Frico by Scarpetta NV Lambrusco 250 mL Can** 10
- Ramona Rosé with Bubbles 275mL Can** 13
- Las Jaras '22 "Waves" Albarino/Chenin 275 mL** . 18

WHITE

- Crosby '22 California Chardonnay** 9/36
- Charles Smith '22 Washington Pinot Grigio** 10/40
- Pine Ridge '23 Cali Chenin Blanc/Viognier** 11/44
- Heron '22 Cali Sauvignon Blanc** 12/48
- Lamoreaux Landing '21 OR Semi-Dry Riesling** 12/48
- Birichino '22 CA Malvasia Bianca** 14/52
- Underwood Pinot Gris 375mL** 18

ROSÉ / ORANGE

- Turley '22 CA White Zinfandel** 14/52
- Field Recordings '22 CA Orange Blend** 12/50

RED

- Collier Creek '21 California Merlot** 9/36
- Jeanne Marie '21 California Pinot Noir** 10/40
- Upwell '21 California Cabernet Sauvignon** 11/44
- ES OK Portugese Red 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
- Underwood Pinot Noir 375mL Can** 18

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
MUSHROOM TOAST - Kennet Sq 'shrooms, ricotta, mushroom vin 18 🌿
CHEESE PLATE - 3 cheeses, nuts, jam, crackers 22 🌿
KOREAN BBQ SQUASH - burrata, pumpkin seeds, chili honey 18 🌿
RANCOCAS BEETS - whipped ricotta, dukkah, honey 16 🌿
CARAMELIZED CAULIFLOWER - curried 'shroom cream 15 🌿
BROCCOLI FALAFEL - seasonal salad, pickles, zaatar pita, tahini 17 🌿
CRISPY BRUSSEL SPROUTS - hazelnuts, chili gastrique, mint 14 🌿
RHODE ISLAND CALAMARI - chile aioli, herb salad 18 🌿
POTATO SKINS - Benton's bacon, herbs, onions, jalapenos, bechamel 18
BREADS & SPREADS - squash fries, muhummara, hummus, greens 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 🌿
KALE APPLE candied pecans, ricotta salata, craisins, apple cider vin 17 🌿
***PAN SEARED SALMON** - squash, cauliflower, pepitas, farro, greens, squash 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