



THE LITTLE FARMHOUSE

APPETIZERS

BRISKET-MAC SKILLET

SMOKED BBQ BRISKET (LOCAL), SERVED OVER FARMHOUSE MAC-N-CHEESE ON A SIZZLING HOT SKILLET

CHARCUTERIE

LOCAL CURED MEATS, SPECIALTY CHEESES, HOUSEMADE JAMS, SOURDOUGH CRACKERS, PICKLED TREATS, HONEY COMB & FRUITS

PORK BELLY POPPERS

SEARED BELLY BITES, FRIED RICE NOODLES, WHITE BBQ DRIZZLE & SCALLIONS

FARMHOUSE SAMOSAS

CHOICE OF CHICKEN, PORK BELLY, OR VEGGIE W/ CURRY POTATO, LENTIL & PEA FILLING. SERVED W/ FRIED CHICKPEAS, CHIMICHURRI & TPJ

SMOKED OCTOPUS

FRIED PAPAS , APPLE GOAT CHEESE PUREE, QUAIL EGGS W/ PICKLED GINGER & GUAJILLO

BREADS & SPREADS

GRILLED BREADS SERVED WITH LEMON-OREGANO RICOTTA, SMOKED DUCK PATÉ & BLACK GARLIC TRUFFLE BUTTER

GRILLED EMU SKEWERS

MARINATED EMU FILET, CITRUS-OLIVES & CURRANTS, CHILLED CELERY LEAF & FRIED SHALLOTS

ENTRÉES

SMOKED DUCK BREAST

W/ FIG MUSTARD SEED GASTRIQUE

CAST IRON STEAK

CHOICE OF SAUCE - CHIMICHURRI, CHASSEUR (MUSHROOM & TOMATO) OR BLACK GARLIC TRUFFLE BUTTER

FARMHOUSE BURGER

ALL ANGUS BEEF, ORGANIC ARUGULA, GRILLED TOMATO, TRUFFLE AIOLI AND FRIED SHALLOTS
• (VEGAN OPTION AVAILABLE)

PORK CHOP & YUCA

SERVED OVER CARAMELIZED PEARS, BRAISED YUCA & SQUASH PUREÉ

SCALLOPS & PROSCIUTTO

SERVED OVER BACON MORNAY SAUCE & CRISPY PROSCIUTTO

LEMON BROILED CHICKEN

BBQ VEGAN MEATLOAF



FARM PLATE (VEGGIES 4)

SIDES

GARLIC GREEN BEANS

SEASONAL ROOT VEGGIES

BACON-SHERRY BRUSSEL SPROUTS



SAUTÉED KALE

MAC-N-CHEESE

RED BLISS MASHED POTATOES
• (ADD CHEESE +\$.50 OR BACON +\$1)

FARMHOUSE FRIES
W/ SMOKED MUSTARD

ROSEMARY SWEET POTATOES

CHILI LIME SWEET POTATOES

BRAISED BEETS

COLLARD GREENS

GARDEN SALAD

KALE CAESAR OR ROMAINE

DESSERTS

CARROT CAKE

SEASONAL PANNA COTTA

APPLE PIE AL A MODE

CHOCOLATE CARAMEL CAKE (GF)

LOCAL ICE CREAM (SEASONAL)
• *BUTTER & CREAM

