

Farm House



Menu

March 8 – March 10

To Start:

Garlic Shrimp Crostini / avocado / sun dried pesto / herbs / local cheese \$8

Crab & Sweet Corn Hushpuppies / green goddess / remoulade \$9

Fried Brie Wheel / lingonberry / greens / almonds / balsamic / warm bread \$9

At Taste of Mich. / spinach / dried cherry / feta / apple / walnut / bacon / maple dressing \$8

Not Just Green Salad / roasted heirloom carrots / almonds / honey / goat cheese / yogurt herb dressing \$7

15 Bean Stew / mushroom / sausage / butternut / buttered cracker dust \$5

To Enjoy:

Farm House Meatloaf / local beef / pork / yukon potato mash / sweet and spicy slaw / bourbon glaze \$25

6oz Lamb Porterhouse / cast iron browned / rosemary / garlic / sweet potato mash \$24

Maryland Style Lump Crab Cake / asparagus / lemon / pesto cream \$27

Pappardelle Pasta / butternut cream sauce / shaved sprouts / kale / local cheese / walnuts / \$21

IN Duck Breast Schnitzel / warm potato salad / german mustard sauce \$25

We may be able to remove certain items from a dish, but we are unable to offer substitutions.

Our kitchen uses shellfish, flour, eggs, nuts, and dairy; please let us know if you have an allergy and we will keep you safe!

Some items are served or ordered undercooked, and consuming raw or undercooked meats, seafood, poultry or eggs may increase your risk of food-borne illness. Thank you for your understanding!

