

SMALL PLATES

Chilled Spring Pea Soup 7

olive oil & sea salt flatbread,
dried ham chips, buttermilk



Crispy Chicken Skins 9

crystal hot butter sauce, celery
hidden valley ranch crema

Lobster Corn Dogs 15

charred ramp & preserved lemon aioli

Roasted Bone Marrow 13

rosemary salt, celery leaf, shaved radish,
pickled mustard seeds, grilled sourdough

Fried Green Tomatoes 12



pimento cheese, salted tomato caramel

Whipped Avocado 11



pickled jalapeño, blistered tomatoes, cilantro,
lime zest, shaved radish, brown butter toast



Griddled Johnny Cakes 12

pulled pork, pickled vegetable slaw,
"red eye" bbq sauce, buttermilk onions



Lemon Cured Organic Salmon 13

potato latkes, crème fraiche, english cucumber,
dill, pickled onion, fried capers, "everything spice"

* please inform your server of any dietary restrictions *

** our kitchen is not a gluten free environment **

*** consuming raw or undercooked foods may
increase the risk of foodborne illness ***



= naturally gluten free |



= vegetarian friendly

MAIN PLATES

Eggplant "Meatloaf" 24



artichoke mashed potatoes, brown butter peas,
wild mushroom gravy, buttermilk leeks



Poached Baby Lobster Tails 38

roasted parsnips, baby carrots, fennel,
burnt onion petals, orange-lobster nage



Crispy Skin Organic Salmon 27

rainbow quinoa, sautéed green beans,
blistered tomatoes, lemon chive butter



Pan Seared Barnegat Light Scallops 29

charred corn & fava bean succotash,
trumpet mushrooms, truffled corn emulsion



Amish Airline Chicken Breast 24

carolina gold rice, graffiti eggplant,
baby spinach, apricot sweet & sour sauce



Bacon Wrapped Pork Tenderloin 25

cheddar grits, braised purple cabbage,
grain mustard-apple cider vinaigrette



Long Island Duck Breast 27

purple potatoes, roasted cauliflower,
lavender & blue agave glaze



Steak Frites "Philly Style" 29

carved filet mignon, farmhouse fries,
cabernet onions, cooper sharp fondue



"Surf In Turf" Our Signature Entree 44

lobster stuffed beef tenderloin, rosti potato,
charred asparagus, béarnaise sauce

SALADS

* dressing on the side upon request *

** half size salad: 7 | entrée size salad: 13



The Farmhouse Wedge

iceberg, egg, bacon, grape tomatoes, pickled onion,
green beans, farmstead blue, 1859 farmhouse dressing

Grilled Hearts of Romaine



charred corn, poblano peppers, shaved pecorino,
sourdough croutons, buttermilk peppercorn dressing



Chopped Kale Salad



navel orange, shaved beets, toasted almonds,
pickled fennel, goat cheese, lemon citronette



Baby Spinach Salad



puffed quinoa, cauliflower, mushroom, sunflower seeds,
whipped citrus ricotta, radish, grain mustard vinaigrette

SANDWICHES

* served with fresh cut farmhouse fries or side salad *

The "Dirty South" Burger 15

angus beef, fried green tomato, pimento cheese

"The Truffle" Burger 16

angus beef, truffled mushrooms, sautéed onions,
heritage swiss cheese, black truffle aioli

The "No Kid Hungry" Burger 16

angus beef, smoked bacon, citrus bbq sauce,
buttermilk onion hay, aged cheddar cheese

\$1 donation made to



Cauliflower Reuben 14



fermented purple cabbage, tomato-farragon aioli,
heritage swiss cheese, griddled jewish rye