FARMHOUSE

Tavern

OPEN EVERY DAY @ 11:30 AM

FEATURES

Fried Calamari

Seasoned and breaded, deep fried then served with a lemon basil sauce. 13

Jalapeno Fire Burger

Burger cooked to order with pickled jalapenos, roasted tomatoes, bacon, cheddar cheese on a jalapeno cheddar roll served with fries and a pickle. 17

Bratwurst Sandwich

Grilled bratwurst, sauerkraut, green and red peppers served on a long roll with dijon mustard served with potato chips and a pickle. 14

Shepherd's Pie

Seasoned ground lamb and beef with vegetables topped with mashed potatoes. 18

DESSERTS

Peanut Butter Blossom Brownie

A blondie brownie baked with white chocolate chips. Layered with white chocolate ganache and topped with a peanut butter ganache flower. 10

Chocolate Strawberry Cheesecake

Strawberry cheesecake sitting on an oreo crumb crust enrobed in chocolate ganache. 10

WINES

Chardonnay 6 oz 7 9 oz 11

Cabernet Sauvignon 6 oz 7 9 oz 11

Pinot Noir 6 oz 7 9 oz 11

Pinot Grigio 6 oz 7 9 oz 11

Merlot 6 oz 7 9 oz 11

Sauvignon Blanc 6 oz 11 9 oz 14

DRAFTS

Bud Light 3.50

American light lager, 4.2%

Fiddlehead IPA 7

American IPA, 6.2%

Golden Road
Mango Cart 6

Wheat beer, 4.0%

Guinness Irish
Stout 7

Irish dry stout, 4.2%

Kona Big Wave

6.25

American Golden Ale/Blonde 4.4%

Miller Lite 4.25

American light lager, 4.2%

Smithwick's 6

Irish Red Ale, 4.5%

Stella Artois 6.25

Pilsner, 5.0%

Victory Motel

Paloma 6

Golden Ale, 6.0%

Victory Prima Pils

6.00

Pilsner 5.3%

Workhorse K Lot IPA 6

IFA (

IPA 5%

Yuengling Lager

4.25

American lager, 4.5%

EVENTS



