



FARMHOUSE

LOCALLY GLOBALLY

STARTERS

FH “Cheezie” Poofs

French farm cheese purée, smoked apple butter, bee pollen.

Farmhouse Biscuit Board

Sweet Grass Farms cheddar biscuits with jams & butters.

FH Colorado Lamb Meatball

House-made lamb meatball, spicy tomato sauce, creamy polenta, white fig, and Medjool date.

Buffalo Milk Burrata

Heirloom tomato jam, pesto, grilled sourdough, charred pearl onion, roasted vine tomatoes & cress.

Signature Heritage Bacon Board

Assorted house-crafted bacons, pastrami beef bacon, roasted sourdough, pickles, and preserves.

Korean Fried Chicken Wings

Choice of sauces: buffalo, soy BBQ, Italian Calabrian, served with our Farmhouse burnt onion ranch.

Sushi-Grade Ahi Tuna Tartare

“Gin” ponzu, avocado, pickled fresno, smoked white sesame, cilantro, served with seasoned taro root chips.

Blackened Jumbo Shrimp Cocktail

Harissa cocktail sauce, wasabi aioli, mustard dip.

SALADS AND SOUPS

Cobb Salad

Chopped romaine lettuce, turkey, ham, bacon, avocado, egg, red onion, Swiss cheese.

Caesar Salad

Romaine blend, cheezie puff croutons, Caesar aioli dressing, shaved Parmesan cheese.

ADD PROTEIN: chicken, shrimp, salmon, steak

FH Steak & Frites Salad

Chopped romaine, crisp fries, grilled chimichurri skirt steak, cherry tomatoes, roasted asparagus, hand-picked tarragon, béarnaise vinaigrette.

Vegan Tomato Soup

Sourdough crouton, roasted cherry tomatoes, petite basil.

Soup Special



SEASONAL

STARTERS

Bruschetta

Farm-fresh watermelon on sourdough with feta, cucumber, red onion, and a drizzle of balsamic reduction.

Beet “Tartare”

Beets three ways: yellow, red, candy stripe, cumin whipped goat cheese, orange, shaved baby vegetable, crostini.

Flatbread

Farmhouse sausage, soubise, olive relish, crafted on our homemade focaccia flatbread.

Butternut Squash Bisque

Maple syrup candied crouton, bee pollen whipped ricotta, spiced pepitas.

Bibb Salad

Bibb lettuce, red wine vinaigrette, pickled red onion, finely cut chives, crisp shallot.

ADD PROTEIN: chicken, shrimp, salmon, steak

ENTRÉES

“Smash” Wellington Burger

Fischer Farms specialty burger blend, puff pastry, Gruyère, duxelles, brown butter spinach, bordelaise aioli, Japanese milkbread bun.

Seasonal Steak & Frites

Argentinian chimichurri skirt steak, shoestring frites, petite salad, cherry tomatoes, Parmesan.

Ahi Tuna Steak Frites

Sushi-grade ahi tuna steak, peppercorn crusted, brandy peppercorn sauce.

FH CLASSICS

Pot Roast Pot Pie

Mom’s Sunday pot roast, beef gravy, mashed potatoes, vegetables, all baked with a buttery pie crust.

FH Burger

Fischer Farms beef, *New School American Cheese*, thick-cut bacon, roasted garlic aioli, hen egg, LTO.

FH Crab & Avocado Toast

Maryland crab salad, sourdough, olive oil smashed avocado, poached egg & heirloom radish.

Classic Grilled Cheese & Tomato Soup

Farmhouse four cheese blend, garlic grilled sourdough, vegan tomato soup.

ADD crispy bacon +\$3

Grilled Italian Chicken Sandwich

Italian marinated chicken, fresh sourdough baguette, crisp pancetta, arugula, Calabrian chili aioli, pickled red onion.

FH *Fischer Farms* Steak Sandwich

Chimichurri-marinated chopped skirt steak, caramelized onion, roasted garlic aioli, grilled sourdough, crisp shallot.

SIDES

Fries • Sweet potato fries • Fingerling potatoes
Brown butter mashed potatoes • Roasted Brussels sprouts
Grilled elote



Sweet Grass Dairy



Fischer Farms Meat



Vital Farms



New School AC