



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.

Blackened Jumbo Shrimp Cocktail

Harissa cocktail sauce, wasabi aioli, mustard dip.

RAW

Sushi-Grade Ahi Tuna Tartare

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

Salmon & Sticky Rice

Soy-cured salmon poke, crisp seasoned sushi rice, smoked aioli, trout roe, lime, cress, radish.

FH Filet Mignon Beef Tartare

Oxtail teriyaki, burnt pearl onion, egg yolk “jam”, Asian pear, and Farmhouse potato chips.

Beet “Tartare”

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

SALADS AND SOUPS

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

SIDES

Fries • Sweet potato fries • Grilled asparagus
Fingerling potatoes • Roasted baby carrots • Italian broccolini
Brown butter mashed potatoes • Calabrian cauliflower
Roasted Brussels sprouts • Grilled elote



SEASONAL

STARTERS

Bruschetta

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

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.

Brown Butter Linguine & Clams

Brown butter-braised littleneck clams, fresh linguine, crisp pancetta, Parmesan, roasted sourdough.

FISCHER FARMS PASTURE-RAISED BEEF

8 oz Filet

16 oz NY Strip

24 oz Ribeye

Long Bone Short Rib “Sledge Hammer” Wellington (for 2)

Bone Butterflied “Bull Horn” Ribeye 30 oz

Sakura Farm Pork Belly

Crispy pork belly glazed with soy BBQ.

Choose two sides to accompany your selection.

FH SPECIALTIES

FH Burger

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

Pot Roast Pot Pie

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

Farmhouse Half Amish Chicken

Eight-herb-and-spice brick chicken, black garlic chicken jus, roasted fingerling potatoes.

Thai Basil Orange Salmon

Crisp skin salmon, fingerling potato, sweet baby bell peppers, and roasted Thai eggplant.

Tuna Steak Frites

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