

## Snacks 5

 BeDeviled Eggs    Jersey Cheese & Crackers    24-Hour Onion Dip & Chips

## Appetizers


 Crushed & Crispy NJ Spuds 10  
*thick cut bacon, sour cream, tarragon*

**Local Burrata 10**  
*sesame toasts, brussel sprouts, pancetta*

 Smoked and Grilled Wings 11  
*blue cheese & celery sauce, maple syrup-chili glaze*

**Giant Meatball & Gravy 8**  
*whipped ricotta, grated cheese*

**Rhode Island Calamari 10**  
*giardiniera vinaigrette, celery, parsley*

 Grilled Prawns 13  
*crushed chick pea salad, salsa verde*

**Minestrone Soup 8**  
*parmesan broth, kale, beans, ditalini*

## Salads

**Kale-Apple 13**  
*bacon, rye croutons, cranberries, apple-mustard dressing*

 Chopped 13  
*local greens, shaved brussels, olives, feta, radish, oregano vinaigrette*  
add chicken 3 or prawns 5

**Duck Confit 14**  
*farro, roasted broccoli, chopped egg, walnuts, mushrooms, orange-sherry vinaigrette*

 Bloody Beet 11  
*yogurt, pistachio, greens, pan drippings*

# THE FARM AND FISHERMAN

## TAVERN AND MARKET

## First Frost Menu

*special thanks to the local farmers and purveyors that provide premium ingredients for our fabulous fare.*

## Supper Plates

 Local Chicken Baked in Hay 25  
*root vegetable mash, winter greens, chicken gravy*

 Roasted Jersey Scallops 27  
*fall squash, pumpkin seed-golden raisin vinaigrette*

**Rigatoni Bolognese 23**  
*picked short rib, sofrito, parmesan*

 Pan-Roasted Arctic Char 27  
*roasted beet tabbouleh, tahini, shaved vegetables*

 Yards Love Stout Beef Stew 25  
*glazed onions and carrots, local grits*

 Rutabaga Carpaccio 23  
*kennett mushroom farro, black truffle greens*

 Heritage Pork Chop 27  
*belly braised beans, sweet and sour onions*

**Daily Fish M.P.**

 GLUTEN FREE

 VEGETARIAN

## For The Table




 Breads & Spreads 16  
*smoky hummus, winter greens dip, romesco, chickpea fries, pickles, puffed pita*

 Winter Squash Bar Pie 12  
*tallegio cheese, arugula, brown butter, sage*

**Sausage Bar Pie 13**  
*fresh mozzarella, tomato sauce, oregano-chili sauce*

 Our Daily Veg 16  
*beets and pistachio, spicy squash, white pesto, shaved brussel sprouts, roasted carrots, sauerkraut, celeriac remoulade, garlic toast*

## From the Field 7

 Mashed roots, crispy shallots, brown butter    Spicy squash, goat cheese, fresh mint    Caramelized cauliflower, 'shroom cream

## Sandwiches

Served with twice-cooked fries or simple green salad

**Triple Stacked BLT 11**  
*overnight tomatoes, thick cut bacon, tavern aioli*

**The Colonial Burger 16**  
*wyebrook grass-fed beef & heritage pork belly blend, jersey cheese, malt mayo*

**The Industrial Burger 14**  
*dry-aged brisket, cheddar cheese, onion jam*

 Open Faced Greens 11  
*grain bread, ricotta, almond pesto*

**Corned Beef Reuben 13**  
*black pepper rye, swiss, local kraut*

**Hand-Carved Turkey 12**  
*whole grain toast, green goddess, crunchy slaw*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*