

FARMER & FRENCHMAN

Small Bites

Tapenade	\$4
<i>Black olive and sundried tomato spread with crostini</i>	
Garlic Rolls	\$3
<i>Four mini garlic rolls (with sauce add \$1)</i>	
Foccacia Fromagi	\$6
<i>Garlic butter, 5 cheeses, side sauce</i>	
Bread	\$2
<i>Brushed with olive oil & parmesan (with sauce add \$1)</i>	
Charcuterie - make your own	\$17
<i>Cheese OR house-made cured meat OR mixed tray</i>	
Mozzarella Marinara	\$7
<i>Fried in homemade breadcrumbs w/traditional sauce</i>	
Meatballs	\$7
<i>Italian style meatballs with homemade tomato sauce</i>	
Fried Calamari	\$12
<i>In seasoned flour w/homemade sauce</i>	

Pizza

Trio	\$12
<i>Tomato sauce, salami, ground beef, country ham, mozzarella</i>	
Verde	\$12
<i>Tomato sauce, mozzarella, portobello, fresh spinach with light garlic, fresh diced tomato, pesto oregano</i>	
Farmer Tommy	\$12
<i>Mozzarella, olive oil, country ham, portabella, pepperoncini</i>	
JW	\$13
<i>White sauce, fresh spinach, mushroom, grilled onion, mozzarella, ham</i>	
Portabella	\$11
<i>Mushroom, 4 cheeses, garlic, oregano</i>	
Fresca	\$10
<i>Tomato sauce, fresh mozzarella, basil</i>	
Pesto	\$12
<i>Pesto sauce, chicken, grated parmesan, sundried tomato, mozzarella</i>	

Italian Specialties

Ziti Salta Bocca	\$15
<i>Fresh tomato, portabello, spinach, light garlic sautéed with pomodoro sauce, a touch of cream</i>	
Lasagna Bolognese	\$16
<i>Layers of ricotta, béchamel, and bolognese</i>	
Baked Eggplant	\$10
<i>Thin slices of eggplant layered with pomodoro sauce and melted mozzarella</i>	
Chicken Parmesan	\$16
<i>Chicken breast tossed in breadcrumbs, fried, topped w/tomato sauce, pomodoro</i>	
Chicken Carozza	\$16
<i>Chicken breast breaded, fried, topped with fresh tomato pesto, mozzarella, side of spaghetti pomodoro</i>	
Eggplant Parmesan	\$13
<i>Fried lightly breaded eggplant topped with sauce and mozzarella, side of spaghetti pomodoro</i>	

Salads

Vinaigrette, Balsamic, Caesar, Creamy Dill	
Add chicken \$5, Add shrimp \$8	
Greens & Fresh Tomato	\$4.50/\$8
Greek	\$5.50/\$10
<i>Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano</i>	
Caesar	\$5.50/\$10
<i>Tossed with family recipe dressing, topped with house croutons, and dusted with parmesan</i>	
Caprese	\$10
<i>Fresh tomato, fresh mozzarella, basil, olive oil</i>	
Salmon Croquette	\$14
<i>Served over mixed greens, tomato, radish, cucumber, creamy dill dressing</i>	
Shrimp Brochettes	\$15
<i>4 blackened shrimp with shitake mushrooms, zucchini, red bell pepper and tomatoes provençales over mixed greens, with creamy dill dressing</i>	

Pasta

Choose Spaghetti or Ziti	
<i>Add cheese and bake, add \$3</i>	
Choose your sauce	
Fresh Tomato, Garlic & Olive Oil	\$12
Pomodoro (tomato sauce)	\$12
Bolognese (meat sauce)	\$13
4 Cheeses Alfredo	\$14
Creamy Pesto	\$13
Add chicken	\$5
Add meatball	\$7
Add 4 large shrimp	\$8

French Quarter

Duck Magret	\$32
<i>9oz pan roasted duck breast with raspberry Chambord demi, crispy potatoes and seasonal vegetables</i>	
Chicken Cordon Bleu	\$24
<i>Two seared chicken breast layered with country ham, provolone & comté cheese, with sage velouté, rice pilaf and seasonal vegetables</i>	
Beef Short Rib	\$32
<i>24hr slow cooked with cream of morels sauce, pappardelle pasta, primavera and parmesan</i>	
Salmon Provençale	\$26
<i>Pan seared Verlasso salmon with pistou oil, tomato Provençale, zucchini, red bell pepper and rice pilaf</i>	
Lamb Chops	\$32
<i>2 seared lamb chops with rosemary gremolata, crispy potatoes and seasonal vegetables</i>	
Shrimp De Provence	\$26
<i>6 sauteed shrimp with zucchini, mushrooms, red bell peppers and tomato Provençale with a basil infused sauce supreme over pappardelle pasta</i>	