

# FARMER & FRENCHMAN

## Small Bites

<b>Bread</b>	\$3
<i>Brushed with olive oil &amp; parmesan (add sauce \$1)</i>	
<b>Focaccia</b>	\$9
<i>Pesto, kalamata, sundried tomato, fresh mozzarella</i>	
<b>Garlic Rolls</b>	\$4
<i>Four mini garlic rolls (add sauce \$1)</i>	
<b>Marinated olives</b>	\$8
<i>Kalamata, green spanish, castelvetro, marinated in olive oil, rosemary, orange zest</i>	
<b>Charcuterie board</b>	\$20
<i>Mixed tray of cured meat, cheeses &amp; accompaniments</i>	
<b>Mozzarella Marinara</b>	\$7
<i>Mozzarella fried in home-made breadcrumbs and traditional sauce</i>	
<b>Meatball</b>	\$10
<i>Italian style 7oz meatball with homemade tomato sauce</i>	
<b>Fried calamari</b>	\$14
<i>Seasoned in flour with homemade sauce</i>	
<b>Mussels &amp; Clams meunière</b>	\$15
<i>Steamed w/white wine, butter, garlic, shallot &amp; parsley</i>	
<b>Shrimp scampi</b>	\$18
<i>Six jumbo white shrimps, butter, garlic, lemon, white wine, parsley</i>	

## Italian Heritage

<b>Baked Ziti</b>	\$16
<i>Sautéed with choice of sauce, then baked with mozzarella topping. Choose 1: Pomodoro (tomato sauce); Bolognese (meat sauce); Pink sauce</i>	
<b>Linguini</b>	\$14
<i>Sautéed with your choice of sauce Choose 1: Fresh Tomato, Garlic &amp; Oil; Alfredo; Pesto Add chicken \$5; Add sausage \$6; Add shrimp \$8</i>	
<b>Lasagna</b>	\$16
<i>Meat sauce, mozzarella, bechamel, ricotta</i>	
<b>Chicken Scapariello</b>	\$25
<i>Pieces of chicken on the bone in a garlic white wine sauce with mild sausage, kalamata olive, pepperoncini, &amp; light spice over ziti pasta</i>	
<b>Chicken Parmesan</b>	\$17
<i>Chicken breast tossed in breadcrumbs, fried, topped w/tomato sauce and mozzarella, linguini pomodoro</i>	
<b>Pescatore</b>	\$35
<i>Clams, mussels, calamari, shrimp, bay scallops, cobia, over linguini with your choice of white or red seafood sauce</i>	

## Salads

Includes our homemade dressings: Vinaigrette, Balsamic, Caesar, Creamy Dill	
Add chicken \$5, Add shrimp \$8	
<b>Greens &amp; Fresh Tomato</b>	SM \$4.5/LG \$8
<b>Greek</b>	SM \$5.5/LG \$10
<i>Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano</i>	
<b>Caesar</b>	SM \$5.5/LG \$10
<i>Tossed with family recipe dressing, topped with house croutons, and dusted with parmesan</i>	

## Pizza

<b>Trio</b>	\$13
<i>Tomato sauce, mild sausage, country ham, salami, mozzarella</i>	
<b>Verde</b>	\$12
<i>Tomato sauce, mozzarella, portobello, fresh spinach with light garlic, fresh diced tomato, pesto, oregano</i>	
<b>Farmer Tommy</b>	\$12
<i>Mozzarella, olive oil, country ham, portabella, pepperoncini, oregano</i>	
<b>Fresca</b>	\$10
<i>Tomato sauce, fresh mozzarella, fresh basil</i>	
<b>Braised Beef</b>	\$15
<i>Beef, bacon, onion, mushroom, mozzarella</i>	

## French Quarter

<b>Beef Bourguignon</b>	\$32
<i>Braised beef marinated in red wine over mashed potatoes</i>	
<b>Roasted Chicken</b>	\$28
<i>Half chicken, garlic &amp; herb jus, mashed potatoes</i>	
<b>Pork Shank</b>	\$30
<i>Slow cooked in rosemary, garlic and demi-glace, served over french navy beans</i>	
<b>Seared Salmon</b>	\$27
<i>Verlasso salmon over rice pilaf with lemon caper sauce</i>	
<b>Steak Frites</b>	MKP
<i>12oz NY strip, bourbon peppercorn demi-glace, hand cut fries</i>	
<b>Chicken Cordon Bleu</b>	\$25
<i>2 seared chicken breasts layered with country ham, provolone, conté cheese, with sage velouté over rice pilaf</i>	
<b>F&amp;F Rosti</b>	\$15
<i>Juliened potatoes, carrots, onions, garlic, turnips and spinach roasted with tomato coulis</i>	