FARMER & FRENCHMAN



# Small Bites

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

Italian Heritage

**Baked Ziti** \$16 Sautéed with choice of sauce, then baked with mozzarella topping. Choose 1: Pomodoro (tomato sauce); Bolognese (meat sauce); Pink sauce

#### Linguini

Sautéed with your choice of sauce Choose 1: Fresh Tomato, Garlic & Oil; Alfredo; Pesto Add chicken \$5; Add sausage \$6; Add shrimp \$8 Salads

Includes our homemade dressings: Vinaigrette, Creamy Dill	Balsamic, Caesar,	
Add chicken \$5, Add shrimp \$8		
Greens & Fresh Tomato	SM \$4.5/LG \$8	
<b>Greek</b> Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano	SM \$5.5/LG \$10	
<b>Caesar</b> <i>Tossed with family recipe dressing, topped with</i> <i>house croutons, and dusted with parmesan</i>	SM \$5.5/LG \$10	
Pizza		
<b>Trio</b> Tomato sauce, mild sausage, country ham, salami, n	<b>\$13</b> nozzarella	
<b>Verde</b> Tomato sauce, mozzarella, portobello, fresh spinach v garlic, fresh diced tomato, pesto, oregano	<b>\$12</b> with light	
<b>Farmer Tommy</b> Mozzarella, olive oil, country ham, portabella, pepperoncini, oregano	\$12	
<b>Fresca</b> Tomato sauce, fresh mozzarella, fresh basil	\$10	
<b>Braised Beef</b> Beef, bacon, onion, mushroom, mozzarella	\$15	

French Quarter

**Beef Bourguignon** Braised beef marinated in red wine over mashed potatoes

**Roasted Chicken** Half chicken, garlic & herb jus, mashed potatoes

**Pork Shank** Slow cooked in rosemary, garlic and demi-glace, served over french navy beans

Lasagna

Meat sauce, mozzarella, bechamel, ricotta

### Chicken Scapariello

Pieces of chicken on the bone in a garlic white wine sauce with mild sausage, kalamata olive, pepperoncini, & light spice over ziti pasta

#### **Chicken Parmesan**

\$17

\$14

\$16

\$25

Chicken breast tossed in breadcrumbs, fried, topped w/tomato sauce and mozzarella, linguini pomodoro

#### Pescatore

\$35

*Clams, mussels, calamari, shrimp, bay scallops, cobia, over linguini* with your choice of white or red seafood sauce sauce

Seared Salmon

\$27

\$32

\$28

\$30

Verlasso salmon over rice pilaf with lemon caper sauce

## **Steak Frites** 12oz NY strip, bourbon peppercorn demi-glace, hand cut fries

### Chicken Cordon Bleu

\$25

MKP

2 seared chicken breasts layered with country ham, provolone, conté cheese, with sage velouté over rice pilaf

## F&F Rosti

Julienned potatoes, carrots, onions, garlic, turnips and spinach roasted with tomato coulis

\$15

Customers need to be aware of the risks involved in consuming raw or undercooked foods.