# Farmer & Frenchman

### Small Bites

| On well Streed  |                    |      |
|---|--------------------|------|
| <b>Bread</b><br>Brushed with olive oil & parmesan (with sauce add \$4)  | 1)                 | \$3  |
| <b>Foccacia</b><br>Pesto, kalamata, sun dried tomato, fresh mozzarella  |                    | \$9  |
| <b>Garlic Rolls</b><br>Four mini garlic rolls (with sauce add \$1)  |                    | \$4  |
| <b>Olives &amp; Feta</b><br><i>Mixed marinated olive in olive oil, rosemary, orange ze</i><br><i>feta cheese, sun dried tomato</i>  | 25 <i>t</i> ,      | \$10 |
| <b>Charcuterie Board</b><br><i>Mixed tray of cured meat, cheeses &amp; accompaniments</i>   |                    | \$24 |
| <b>Mozzarella Marinara</b><br>Mozzarella fried in home-made breadcrumbs & tradition   | onal sauce         | \$8  |
| <b>Meatballs</b><br>2 Italian style 3oz meatball with homemade tomato sa  | исе                | \$10 |
| <b>Fried calamari</b><br>Seasoned in flour, red bell pepper, arugula, saffron aid   | li                 | \$15 |
| <b>Mussels</b><br>Steamed with white wine, butter, garlic, shallot and paserved with bread (with fries add \$3)                     | arsley,            | \$15 |
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| <b>Sallads</b> All salads are made with our homema<br>vinaigrette, balsamic, Caesar, creamy dill<br>Add chicken \$6, Add shrimp \$9 | ade dressings:     |      |
| Greens & Fresh Tomato   | SM \$5.5/LG        | \$9  |
| <b>Greek</b><br>Fresh tomato, red onion, feta, kalamata, pepperoncini, orega  | SM \$6.5/LG<br>ano | \$11 |
| <b>Caesar</b><br>Tossed with family recipe dressing, topped with house<br>croutons, dusted with parmesan                            | SM \$6.5/LG        | \$11 |
| <b>Tomato &amp; Burrata</b><br>Greens, fresh tomato, marinated burrata mozzarella ch<br>basil, balsamic drizzle                     | eese,              | \$13 |
| <b>Salmon croquette</b><br>Served over mixed greens, tomato, radish, cucumber, ca<br>walnuts, creamy dill dressing                  | undied             | \$15 |
|   |                    |      |

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Pizza

Meat Ball

\$13

\$13

\$11

\$13

## Italian Heritage

| <b>Baked Ziti</b><br>Sautéed with choice of sauce, then baked with mozzarella topping<br>Choose one sauce: Pomodoro (tomato sauce); Bolognese (meat sauce);<br>Pink sauce | \$16 |
|---|------|
| <b>Linguini</b><br>Sautéed with your choice of sauce<br>Choose one sauce: Fresh Tomato, Garlic & Oil; Alfredo; Pesto<br>(with chicken add \$6, with shrimp add \$9)       | \$14 |
| <b>Lasagna</b><br>Meat sauce, mozzarella, bechamel, ricota  | \$17 |
| <b>Shrimp scampi</b><br>Six shrimp sauteed with garlic & white wine, artichoke,<br>red bell pepper, arugula, over linguini  | \$28 |
| <b>Chicken Parmesan</b><br>Chicken breast tossed in breadcrumbs, fried, topped w/tomato sauce,<br>and mozzarella, with linguini pomodoro                                  | \$18 |
| <b>Chicken caprese</b><br><i>Two seared chicken breast layered with tomato, fresh mozzarella, basil, side pesto linguine</i>  | \$26 |
| French Quarter  |      |
| <b>Duck Confit</b><br>Slow cooked duck leg & thigh, au gratin potatoes  | \$36 |
| <b>Roasted chicken</b><br>Half chicken, garlic & herb ju, au gratin potatoes  | \$29 |
| <b>Pork chop</b><br>140z bone in Heritage pork, pan roasted, mushrooms fricassée,<br>au gratin potatoes   | \$30 |
| <b>Seared salmon</b><br>Verlasso salmon over mushroom and leek risotto, ratatouille,<br>herbed butter   | \$29 |

Steak Frites MKP

*Tomato sauce, sliced meat ball, provolone, roasted garlic, mozzarella, oregano* 

#### Verde

Fresca

Tomato sauce, mozzarella, portobello, fresh spinach with light garlic, fresh diced tomato, pesto, oregano

Farmer Tommy \$12

Mozzarella, olive oil, country ham, portabella, pepperoncini, oregano

Tomato sauce, fresh mozzarella, fresh basil

**Chicken pesto** *Pesto, chicken, sun dried tomato, artichoke, roasted garlic, mozzarella*  120z NY strip, burgundy butter, parmesan herbed fries

### Ratatouille

Eggplant, zucchini, squash, bell pepper, onion, slow cooked over mushroom and leek risotto

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