



SMALL BITES

BREAD	\$4
Brushed with olive oil & parmesan Add Sauce +\$2	
FOCCACIA	\$12
Garlic butter, mozzarella, cheddar, parmesan, oregano	
GARLIC ROLLS	\$5
Four mini garlic rolls Add Sauce +\$2	
CHARCUTERIE BOARD	\$25
Mixed tray of cured meats, cheeses & accompaniments, house made bread	
HUMMUS PLATTER	\$16
Mixed olive tapenade, toasted pine nuts, crudité, warm pita	
MOZZARELLA MARINARA	\$10
Mozzarella fried in homemade breadcrumbs and traditional sauce	
MEATBALL & BURRATA	\$16
Three Italian style 2 oz meatballs with homemade tomato sauce, burrata, house made bread	
SEAFOOD STUFFED MUSHROOMS	\$15
Crab, salmon, bechamel, parmesan herbed breadcrumb	
PARMESAN FRIES & TRUFFLE AIOLI	\$14
Hand cut fries with herbs, parmesan, side of truffle aioli	

F&F ENTREE

POULET MONTE-CARLO	\$30
Seared chicken, country ham, asparagus, comté cheese, champagne truffle sauce, mashed potatoes	
SALMON	\$36
Filet of fresh salmon, champagne truffle sauce, mushroom risotto	
BERKSHIRE PORK CHOP	\$36
14 oz pork chop over F&F cassoulet, wild mushrooms, cognac cream sauce	
DUCK CONFIT	\$36/\$45
One or two leg, F&F cassoulet, duck & foie sausage, bacon lardons	
STEAK AU POIVRE	MKP
12 oz NY strip, pepper crusted, cognac cream sauce, truffle fries	
MUSHROOM RISOTTO	\$30
Mix of our home grown mushrooms sautéed, creamy risotto, topped with parmesan & grilled asparagus	
BEEF BOURGUIGNON	\$45
Red wine braised short ribs, topped with bacon lardons and onions over mashed potatoes	

SIDES

- Sautéed F&F Grown Mushroom \$8
- Seasonal Vegetables \$8
- Risotto \$15
- Mashed Potatoes \$8
- Beans \$8

SALADS *(Choice of homemade dressings: vinaigrette, balsamic, caesar, creamy dill)*
Add: Chicken \$8, Shrimp \$9, 7 oz. Salmon \$20

GREENS & FRESH TOMATO	SM \$6/LG \$10
GREEK	SM \$7.50/LG \$13
Fresh tomato, red onion, feta, kalamata, pepperoncini, oregano	
CAESAR	SM \$7.50/LG \$13
Tossed with family recipe dressing, toasted breadcrumb, and dusted with parmesan	
BEET & BURRATA	\$16
Arugula, oranges, candied pecan, marinated burrata with balsamic dressing	
CROQUETTE SALAD	\$18
Crab & salmon croquette, mixed greens, tomato, radish, cucumber, candied pecan, creamy dill dressing	

PIZZA *Add side salad \$4*

FRENCHMAN PHILLY PIZZA	\$14
Mozzarella, alfredo sauce, shredded beef, F&F grown mushroom, bell pepper, onion	
GARDEN PIZZA	\$14
Tomato sauce, mozzarella, F&F grown mushroom, kalamata olive, pepperoncini, fresh tomato, red onion, topped with arugula, drizzle of olive oil, oregano	
FARMER TOMMY PIZZA	\$14
Mozzarella, olive oil, country ham, F&F grown mushroom, pepperoncini, oregano	
FROMAGE PIZZA	\$13
Tomato sauce, mozzarella, parmesan, comté	
PESTO	\$14
Pesto, chicken, sundried tomato, mozzarella	

PASTA *Add: Chicken \$8, 7 oz. Salmon \$20, Shrimp \$9, Meatball \$9*

BAKED ZITI	\$17
Sautéed with choice of sauce, then baked with mozzarella Pomodoro (tomato sauce) Bolognese (meat sauce) Pink Sauce	
LINGUINI	\$15
Sautéed with your choice of sauce Fresh Tomato, Garlic & Oil Alfredo Pesto	
LASAGNA	\$19
Meat sauce, mozzarella, béchamel, ricotta	
SEAFOOD FRANCESE	\$32
Garlic, crab, shrimp, roasted red pepper, arugula, francese sauce over linguini pasta	
CHICKEN PARMESAN	\$21
Chicken breast tossed in parmesan breadcrumbs, fried, topped w/tomato sauce & mozzarella, linguini pomodoro	
SALTA BOCCA	\$24
Arugula, burrata, F&F grown mushroom, tossed in pink sauce over ziti, toasted breadcrumb	