

## THE FARM RESTAURANT

Baked Brie

House-made caramel, spiced pecans, crisp crackers.

\*\*\*Portabella Mushroom

Boursin cheese, balsamic tri color pepper relish, crisp toast.

Warm Blue Cheesecake

Walnut crust, blue cheesecake, garnished with warm caramelized onions, roasted garlic, kalamata olives, capers served with flatbread crackers.

Chips & Dip

Huron County white bean puree, red chili sauce, chipolte, cilantro & crisp corn chips.

Arancini

Arborio rice ball, panko bread crumbs, fontina cheese, basil aioli.

\*\*\*House Smoked Whitefish Dip

Toasted walnuts, green onion, pretzel chips.

SOUP

\*\*\*American Red Onion

Braised red onion, croutons, harvarti, fontina & mozzarella cheese.

## FARM HOUSE SALAD - A LA CARTE

Wedge of Baby Iceberg & Organic Mixed Greens, topped with apples, cucumber, carrot & dried cranberries. Choice of Dressings: Celery Seed Vinaigrette, Ranch, Blue Cheese & Michigan Cherry Vinagrette

## **ENTRÉES**

Entrée's are accompanied by seasonal vegetables, & homemade bread.

\*\*\*14oz Bone-in Ribeye Steak

Blackened Ribeye, roasted garlic mashed potatoes; Choice Roasted bone marrow butter or Horseradish Butter.

\*\*\*Farmer's Style Braised Beef

Braised carrots, red wine demi glace, red skin potatoes.

Forest Mushroom Chicken

Grilled chicken breast, demi, mushrooms, bacon, feta, parmesan, bread crumbs, potato gnocchi, garlic cream sauce.

Hungiarian Style Meatballs

American Wagyu ground beef & pork meatballs, savory paprika gravy, sour cream, roasted garlic mashed potatoes.

\*\*\*BBQ Ribs

1/2 Rack, roasted garlic mashed potatoes.

Local Whitefish

Pretzel crusted whitefish, grainy mustard sauce, roasted red skin potatoes.

Balsamic & Michigan Cherry BBQ Glazed Salmon

Pan seared salmon, balsamic, michigan cherry bbq glaze, poached michigan dried cherries, sweet potatoes, bacon & green onions.

Vegetable Strudel

Crisp phyllo pastry, cous cous, aromatic vegetables, feta, boursin & parmesan cheese, roasted vegetable sauce.

\*\*\*Rice Noodles

Rice noodles tossed with sautéed brussel sprouts, asparagus, spinach, broccoli, green onion & toasted cashews, sweet chili & soy glaze.

Menu subject to change. We offer a full bar, vegan, gluten free options, children's menu & house-made desserts are available. Menu price range - 21.95-45.95