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## ALL DAY MENU

### Snacks & Starters

#### Cornmeal Fried Oysters

*red cabbage slaw, house made creole sauce, scallions*  
18.75

#### Smoked Cheddar Corn Bread

*served warm out of the brick oven with garlic cream & red pepper jelly*  
10.50

#### House-Made Potato Chips

*with "DPA" for dipping*  
4.50

#### Roasted Olives

*garlic, chili, thyme, orange peel*  
6.75

#### Warm Blythedale Farm Brie

*fruit chutney & crackers*  
14.25

### GREENS

#### Farm Table Salad

*mixed greens, shaved carrot, radish, fennel, maple dijon dressing*  
10.75

#### Kale Caesar Salad

*cornbread croutons, creamy caesar, anchovies, cured egg yolk, parmesan, lemon zesty spicy salty stuff*  
14.50

#### Seasonal Salad

*mkt.*

### Heartier Fare

#### Pizza of The Day

*mkt.*

#### Daily Sandwich

*served with chips*  
*mkt.*

#### The New Farm Table Burger

*double Vermont beef, American, house-made pickles, Farm Table sauce, brioche bun*  
18.25

#### Vegetarian Bolognese

*house-made pasta, roasted & smoked vegetable based red wine tomato cream sauce, shaved parmesan*  
22.75

#### Falafel Plate

*yellow rice, tabbouleh, hummus, garlic & chili sauces*  
19.50

*Before placing your order, please inform you server if a person in your party has a food allergy.  
The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*