



## Appetizers

### Caprese Salad – 8

Fresh mozzarella and tomatoes drizzled with balsamic glaze and virgin olive oil finished with basil.

### Famous “Farmer’s Table” Nachos – 8

Tortilla chips layered with tomatoes, jalapenos, black olives, a blend of cheeses and a side of sour cream and salsa.

### Mozzarella Moons – 8

Fresh mozzarella cheese breaded and fried served with marinara.

### Fried Pickles – 8

Dill slices deep fried in a delicious beer batter. Wonderful.

### Spinach Artichoke Dip – 8

Creamy spinach, tender artichokes, mozzarella and parmesan cheese served with tortilla chips.

### Onion Rings – 7

Our onion rings are made from IPA Beer batter and a subtle blend of spices.

### Shrimp Cocktail - 9

Five jumbo shrimp served on a bed of lettuce and our homemade cocktail sauce.

### Coconut Shrimp - 12

Five coconut battered shrimp served with our homemade sweet and tangy sauce.

### Choose a Sauce

**Asian** - Orange, soy, ginger, and a few secret ingredients make this a unique Farmer’s Table favorite.

**Buffalo** - Not your ordinary Buffalo sauce. Mild with a hint of cumin and honey. Choose Heat - **Mild** or **Hot**.

**Honey BBQ** - Savory, flavorful and just the tiniest bit sticky—exactly the way they should be.

**Jamaican** - Authentic jerk spices from Jamaica make this a true Caribbean experience. 1 heat level - **Hot**

**Naked** - No sauce on wings – control your own choices.

### Chicken Wings – 11

Six jumbo wings, crispy on the outside, tender and juicy on the inside. Served with carrots and celery sticks and your choice of blue cheese or ranch dressing.

### Chicken Tenders – 11

Switchback beer battered boneless chicken tenders served with a side of your choice of sauce.

## Soups - Chili

Clam Chowder - Cup 5, Bowl 7

French Onion Soup - Cup 5, Bowl 7

Chili – Cup 5, Bowl 7

Chili and Chips – 9 (Bowl only)



## From the Garden

*Served with choice of dressings on the side: Homemade Maple Balsamic, Ranch, Blue Cheese, Thousand Island, or Oil and Vinegar - (add chicken breast to any salad – 7)*

### Mr. McGregor's Salad – 16

Mixed greens, hardboiled egg, ham, grilled chicken, bacon, tomatoes and goat cheese.

### Peter Rabbit's Garden Salad – Small 6 Large 8

Mixed greens, cucumbers, onions, peppers, tomatoes.

### The Farmer's Daughter - Small 7 Large 11

Baby spinach, cucumbers, red onions, portabella mushrooms, fresh blueberries and gorgonzola.

### Sara's Choice Salad - Small 7 Large 11

Mixed greens, tomatoes, cucumbers, red onions, fresh blueberries, and goat cheese.

### Caesar Salad – 9

Hearts of romaine tossed with garlic croutons, shaved parmesan and Caesar dressing.

## Sandwiches

*Served on your choice of bread - white, wheat, rye, or gluten free (add \$2)*

### Tom Turkey Club – 12

Turkey topped with bacon, lettuce, tomato, and our homemade maple mayo. Served with a pickle and chips.

### Classic Reuben – 12

Corned beef, sauerkraut, swiss cheese and thousand island dressing on rye, grilled to perfection. Served with a pickle and chips.

### BLT – 12

Bacon, lettuce, tomato, and mayo served on your choice of bread and grilled to perfection. Served with a pickle and chips.

### The Rachel – 12

Sliced turkey, coleslaw, Swiss cheese and thousand island dressing on rye, grilled to perfection. Served with a pickle and chips.

### Hot Pastrami – 12

Hot Pastrami with choice of bread, Swiss cheese, spicy black water mustard, grilled to perfection. Served with a pickle and chips.

## Wraps

*Served on your choice of wrap – white, wheat, spinach, or black bean*

### Chicken Apple Wrap – 12

Grilled chicken, sliced apples, melted cheddar with homemade maple mayo.

### Veggie Wrap – 11

Spinach, mixed greens, an array of seasonal veggies, pesto and choice of cheese.



## Wood Fired Pizza

*Homemade dough: choice of honey white, or cauliflower (gluten free - add \$2).*

### Cheese – 12

Marinara, mozzarella

### Pepperoni – 13

Marinara, mozzarella, and pepperoni

### The Margherita – 13

Garlic, olive oil, fresh mozzarella, sprinkled parmesan fresh basil, and tomatoes

### Pesto Chicken – 15

Pesto, parmesan, mozzarella, chicken, and tomatoes

### The Buffalo – 15

Buffalo sauce, bacon, chicken, mozzarella and blue cheese dressing

### Portabella and Onions – 14

Marinara, mozzarella, portabella mushrooms, and caramelized onions

### White Clam – 14

Garlic, clams, mozzarella, and parmesan

### Sausage and Pepper - 15

Marinara, mozzarella, peppers, and sausage

### Pulled Pork – 15

Mozzarella, tender and juicy pulled pork, drizzled with barbeque sauce

### Hawaiian – 15

Marinara, mozzarella, ham, and pineapple

### Build your own Pizza – 12

Black olive, tomato, pepper, caramelized onion, red onion, garlic, pesto, pineapple -- .85 per topping

Chicken, bacon, clam, sausage, pulled pork, ham, turkey, hamburger, pepperoni – 1.50 per topping

## Sides

French Fries - 4

Sweet Potato Fries - 4

Mashed Potato - 3

Baked Potato – 3

Chips, Cole Slaw,

Carrots and Celery,

Applesauce, or Greens - 2

## Beverages

Soda – 2.25

(Pepsi, Diet Pepsi, Root Beer, Ginger

Ale, Mountain Dew, Sierra Mist)

Unsweetened Iced Tea – 2.25

Lemonade – 2.25

Arnold Palmer – 2.50

Juice - 2.50 (Apple, Orange, Cranberry)

Shirley Temple – 2.75

Milk – 2.50

Chocolate Milk – 2.75

Hot Chocolate – 2.75

Coffee – 2.25

Tea – 2.25



## Burgers and Specialty Sandwiches

Served with a choice of greens or fries.

### \*Farmhouse Burger - 8-oz. – 14

Grass fed beef on a bulky roll with lettuce, tomato, onion and a side of roasted garlic mayo. Add cheese or bacon 1.50

### The Impossible Burger (no meat) – 12

Amazing vegetarian burger topped with lettuce and tomato, onion, pickle, served on a bulky roll.

### Chicken Parmesan Sandwich - 13

Breaded chicken filet with marinara and parmesan served on a bulky roll.

### Portabella Cap Burger (no meat) – 11

Portabella cap marinated in Balsamic Dressing then baked, topped with tomato, basil and mozzarella, served on a bulky roll.

### Pulled Pork Sandwich – 14

Pork shoulder slowly roasted, topped with barbeque sauce, served on a bulky roll, with fries and homemade coleslaw.

### Turkey Burger - 14

Turkey burger topped with cheddar cheese and avocado, lettuce, tomato and onion.

## Entrees and Pasta

### Randafords Ribs – 19

Half a rack of slow roasted pork ribs, with barbeque sauce, served with coleslaw and fries.

### Baked Haddock – Entrée - 20

Haddock covered with homemade breadcrumb topping, lemon cream sauce, and served with wild rice and vegetable of the day.

### \*NY Strip Steak – 25

A well marbled, full bodied rich with beefy flavor New York Strip, served with potato and veg of the day.

### Baked Mac and Cheese – 14

Macaroni baked with cheddar and parmesan cheese and topped with homemade breadcrumbs. Served with house salad.

### Chicken Marsala – 19

Breaded chicken breast with mushrooms, prosciutto, garlic, and a cream sauce, served with potato and veg of the day.

### Fettuccini Alfredo – 14

Creamy alfredo sauce made with garlic, parmesan, herbs and spices. Served with house salad.

### Fish and Chips – 19

Haddock fillet coated with Switchback beer batter, deep-fried, and served with golden fries, coleslaw, and tarter.

### Fettuccini with Red Sauce – 14

Marinara sauce made with roasted garlic, basil, crushed tomatoes. Served with house salad.

*Add Sautéed Chicken to Pasta dishes – 5*

*\*Consuming rare or undercooked meats can be hazardous to your health.*



## **Dessert Menu**

### **Carrot Cake – 8**

**Famous Farmer's Table homemade carrot cake. Perfectly baked, moist, succulent, and topped with homemade buttermilk glaze and cream cheese frosting.**

### **Chocolate Mousse – 7**

**Famous Farmer's Table homemade mousse served with mini chocolate chips and homemade berry sauce.**

### **Lemon Italian Cream Cake – 8**

**Delicious moist, Italian Lemon cake, served with a side of homemade berry sauce.**

### **Chocolate Lava Cake – 7**

**Rich and fudgy, liquid 'molten lava' chocolate cake served with or without ice cream.**

### **New York Style Cheesecake – 9**

**Creamy satiny texture, rich and dense NY Style cheesecake served with homemade berry sauce topping.**

### **Chocolate Torte (Gluten Free) – 7**

**Flourless, decadent, and delicious chocolate torte.**

### **Cup of Ice Cream - Chocolate or Vanilla – 3**



## Beer – Wine – Cocktails

### On Tap

<b>Bud Light - 4.50</b> Merrimack, NH <b>Lager (ABV: 4.2%)</b>	<b>Von Trapp Oktoberfest – 8</b> Stowe, VT <b>Lager (ABV: 5.6%)</b>	<b>Sam Adams Jack-O – 7</b> Boston, MA <b>Ale (ABV: 4.4% IBU: 25)</b>	<b>Switchback – 7</b> Burlington, VT <b>Ale (ABV: 5% IBU: 28)</b>
<b>Stoneface IPA – 8</b> Portsmouth, NH <b>IPA (ABV: 7.2% IBU: 50)</b>	<b>Maine Lunch – 9</b> Freeport, ME <b>IPA (ABV: 7.0% IBU: 62)</b>	<b>Fiddlehead – 8</b> Shelburne, VT <b>IPA (ABV: 6.2% IBU: 53)</b>	<b>Tie Dyed – 7</b> Manchester, NH <b>Ale (ABV: 5.4%)</b>
<b>603 IPA – 8</b> Londonderry, NH <b>IPA (ABV: 6.2% IBU: N/A)</b>	<b>Lone Pine Oh-J - 9</b> Portland, ME <b>2X IPA (ABV: 8.1% IBU: N/A)</b>	<b>Oak Hill Hard Cider - 7</b> Harvard, MA <b>Cider (ABV: 4.5%)</b>	<b>Pigs Ear Brown Ale – 7</b> Woodstock, NH <b>Ale (ABV: 4.3%)</b>

### Bottle or Can

<b>Budweiser - 4</b>
<b>Corona Light - 4</b>
<b>Michelob Ultra - 4</b>
<b>Blue Moon Belgian White – 5</b>
<b>Heineken - 5</b>
<b>Clausthaler (Non-Alcoholic) – 5</b>
<b>White Claw Black Cherry - 5</b>
<b>Twisted Tea Original - 5</b>

### White Wine

<b>Pinot Grigio - 8</b>
<b>Chardonnay - 8</b>
<b>Sauvignon Blanc - 9</b>
<b>White Zinfandel - 8</b>
<b>Red</b>
<b>Cabernet Sauvignon - 8</b>
<b>Merlot - 8</b>
<b>Pinot Noir - 9</b>
<b>Malbec - 9</b>
<b>Red Blend California - 8</b>

### Cocktails

<b>Cocktails</b>
<b>Grantham Hurricane - 10</b>
<b>White Russian - 9</b>
<b>Cosmopolitan - 11</b>
<b>Long Island Iced Tea - 12</b>
<b>See Weekly Cocktail Specials!</b>