



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 – 10

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 – 10

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 – 6)

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 – 11

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

Classic Reuben – 11

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

BLT – 11

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

The Rachel – 11

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

Hot Pastrami – 11

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 – 11

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

Veggie Wrap – 10

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

(Coke, Diet Coke, Sprite, Root Beer,
Orange, Ginger Ale, Seltzer)

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. – 13

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 - 12

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 – 13

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

Turkey Burger - 13

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

Entrees and Pasta

Randafords Ribs – 18

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

Baked Haddock – Entrée - 19

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

*NY Strip Steak – 24

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

Baked Mac and Cheese — with salad – 14

Macaroni baked with cheddar and parmesan cheese and topped with homemade breadcrumbs.

Chicken Marsala – 18

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

Fettuccini Alfredo — with salad – 14

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

Fish and Chips – 18

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

Fettuccini with Red Sauce — with salad – 14

Marinara sauce made with roasted garlic, basil, crushed tomatoes.

Add Sautéed Chicken to Pasta dishes – 4

**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

Bud Light - 4.50 Merrimack, NH Lager (ABV: 4.2%)	Von Trapp Pilsner – 8 Stowe, VT Pilsner (ABV: 5% IBU: 25)	Sam Adams Summer Ale – 7 Boston, MA Ale (ABV: 5.3%)	Switchback – 7 Burlington, VT Ale (ABV: 5% IBU: 28)
Stoneface IPA – 8 Portsmouth, NH IPA (ABV: 7.2% IBU: 50)	Maine Lunch – 9 Freeport, ME IPA (ABV: 7.0% IBU: 62)	Fiddlehead – 8 Shelburne, VT IPA (ABV: 6.2% IBU: 53)	Moose Juice – 7 Manchester, NH IPA (ABV: 6.2%)
603 IPA – 8 Londonderry, NH IPA (ABV: 6.2% IBU: N/A)	Road 2 Ruin - 9 Stratford, CT 2X IPA (ABV: 8.0% IBU: 78)	Oak Hill Hard Cider - 7 Harvard, MA Cider (ABV: 4.5%)	Guinness – 8 Dublin, IRE Stout (ABV: 6.2%)

Bottle or Can

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

Wine

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

Cocktails

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