



THE RESTAURANT AT  
**FARMHOUSE INN**

*In Room Dining Menu*

**COLD**

BURRATA 25 **VG**

*housemade burrata, simple greens, balsamic, pesto*

CAESAR SALAD 24 **VG**

*Chalk Hill Farm little gems, caesar dressing, herbed bread tuille, Parmigiano Reggiano*

**SHAREABLES**

HOUSE BREAD & BUTTER 12 **VG**

*grilled herbed focaccia, cultured butter, extra virgin olive oil*

GRILLED BROCCOLINI 22 **GF**

*basil emulsion, prosciutto crumble, meyer lemon*

**ENTRÉES**

STEAK 85 **GF**

*Prime New York steak, whipped potato, lobster butter, trout roe, 1000 chives*

CHICKEN 40 **GF**

*1/2 oven roasted chicken, creamy polenta, simple greens salad, chicken jus*

RISOTTO 65 **VG**

*cheesy Arborio rice, brassicas, parmesan, 100 year balsamic*

CAPPELLACI 35 **VG**

*smoked onion broth, harbison, cabbage, sweet thyme*

ORA KING SALMON 55

*'Nduja beurre blanc, squash, grains*

**DESSERTS**

CITRUS & CREAM 15 **VG**

*vanilla custard, Chalk Hill citrus, tarragon*

CHOCOLATE & PASSIONFRUIT 16 **VG**

*variations of chocolate, passion fruit*



*Please advise us of any food allergies.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

**V - Vegan | GF - Gluten Free | VG - Vegetarian | DF - Dairy Free**