



Week of July 13, 2011

441 Lockhart Mountain Road
 Lake George, NY 12845
 518-668-3000
 www.farmhousefood.com
 Open Wed.-Sun., lunch & dinner

SMALL PLATES

MARKET BEET SOUP fennel, homemade creme fraiche	6
ELIHU FARM LAMB cucumbers,lively run feta, marigolds	10
CHARGRILLED BROCCOLI anchoyade	6
FORAGED MUSHROOMS farm bread, emer wheat berries	13
RAKE CAUGHT SCALLOPS sweet corn, sage	14
ROMAINE SALAD zucchini, garlic scapes	9
PASTA	
HOMEMADE RAVIOLI red russian kale, currants	11
HEIRLOOM SQUASH RISOTTO house cured pork	10/19
GENOVESE PESTO TAGLIATELLE pistachios, parmesan	12/24
MAINE MUSSELS perciatelli, red chili pesto, farm greens	11/22

SNACKS

Garlic Fries	6
Spiced Nuts	5
Olives	5
Hummus	6
Roasted Beets	6
NY Cheeses	18
Croquettes	9
Ham Selection	13
Pickles	4
Rillette	10
Meatballs	8
Maine Mussels	12
Steak Frites	19
Spiced Eggplant	6

LARGE PLATES

FLYING PIGS FARM PORK cassoulet of summer beans	28
GARDEN OF SPICES CHICKEN farmer ground polenta, broccoli rabe, romesco	25
LINE CAUGHT GOLDEN TILEFISH market sunchokes, cucumbers, radishes, yogurt	34
MACK BROOK FARM CHEESEBURGER house cured guanciale, berkshire blue cheese	14
SHAW FAMILY DUCK heirloom summer squash, romesco	33

Five course chef's tasting menu for the table

55 each
25 each

Drink pairings

SUGGESTED WINES

Albarinio, Morgadio, 2009 Rias Baixes, Spain	6
<i>Great energy with citrus, quince and mineral flavors. Crisp and light. ()</i>	
Vidigal Reserva, 2008 Esmerelda Portugal	7
<i>70% tinta roris, 20% castelao. 10% cabernet. Spicy and juicy with firm tannins. ()</i>	

BEERS

IPA, Souther Tier, Lakewood, NY	5
Dirty Blonde, Adirondack, Lake George NY	5
Hopback Amber, Troeg's, Harrisburg, PA	5
Toasted Lager, Blue Point, Patchogue, NY	5
Hennepin, Ommegang, Cooperstown, NY	5
Syracuse Pale Ale, Middle Ages, Syracuse, NY	4
Summer Ale, Sam Adams, Boston, MA	4
Raging Bitch, Flying Dog, Frederick, MD	5
Brooklyn Lager, Brooklyn, NY	4
60 Minute, Dogfish head, Lewes, DE	5
Robust Porter, Smuttynose, Portsmouth, NH	4
Dale's Pale Ale, Oskar Blues, Lyons, CO	4
Harpoon IPA, Boston MA	4
Corona, Clausthaler (na)	4
Coors Light, Miller Light, Budweiser, Bud Light	
Labatt Blue, Blue Moon	3

APERITIFS

Lillet Blanc	6
Vya Dry Vermouth	6

OTHER DRINKS

Saratoga Water	2
Pepsi Sodas	2
Honest Iced Teas	2
Boylan's Lime Seltzer	2
Raspberry Roobis Iced Tea	2
Divinitea Teas, Raspberry, Green, Earl Gray,	
Genmaicha, Lemon Chamomile	2.5
Coffee	2.5

The Farmhouse grows most of our vegetables on site in an organic and sustainable manner. We also support local producers and growers to showcase the best local and seasonal ingredients.