

EASTER MENU

PACK FOR 6 - \$160

PACK FOR 2 - \$65

ALL ENTRÉES COME WITH

Roasted Asparagus Soup **Easter Bread**
With butter

ENTRÉES CHOOSE 2

Carved Baked Steamship Ham with Orange Glaze
Pineapple stuffing made with seasoned cubed brioche bread with pineapple, celery, and onion

Roast leg of Lamb
With rosemary demi-glace

Baked Flounder Provencal*
Topped with assorted bell peppers, tomato, garlic, and green onion with fresh thyme and parsley

Eggplant and Squash Casserole* (Veg)
Layers of eggplant, yellow squash, zucchini, tomato, and onion with fresh basil and topped with romano cheese

DESSERT CHOOSE 1 PER PERSON

Carrot Cake **Peach Cobbler**

Coconut Cake **Fresh Assorted Fruit***

ADDITIONS PRICED PER PERSON

Charcuterie Display for Two **\$22**
Gourmet cheeses and dry aged meat selections, crackers, and dipping sauce
*GF crackers available

Jumbo Shrimp Cocktail* **\$14**
With house-made cocktail sauce and lemons

Lump Crab Cocktail* **\$18**
Celery, green onion, dill, mayonnaise, sour cream, ketchup, and Old Bay seasoning.
Served with lemons

Baked Macaroni and Cheese **\$12**
Kid friendly

Baked Parmesan Chicken Strips **\$12**
Kid friendly. With baked penne pasta and marinara dipping sauce

Burgundy Poached Pear Salad **\$8**

Arugula and Fresh Strawberry Salad **\$8**
With sherry vinaigrette

Roasted Asparagus Soup **(Quart) \$9**

⚡ Includes choice of salad, soup, Easter bread and butter, choice of 2 entrees, 3 sides, and dessert.

🐾 Our Easter pack also comes with complimentary pet treats for your dog or cat!

SALAD CHOOSE 1

Burgundy Poached Pear Salad*
Mixed greens, pears, pecans, crispy pancetta, with a balsamic vinaigrette dressing

Arugula and Fresh Strawberry Salad*
With sherry vinaigrette

SIDES CHOOSE 2

Creamy Spring Peas*
With leeks and pancetta

Gratin Dauphinois Potatoes*
Baked and sliced russet potato in a seasoned cream sauce

Vegetable Medley*
Broccoli, cauliflower, carrots and squash

Roasted Brussels Sprouts*
With caramelized onions and balsamic reduction

Carrot Latkes
Pan fried, made with rainbow carrots, potatoes, onions, and matzo meal, herb sour cream

Carved Baked Steamship Ham with Orange Glaze **\$18**
With pineapple stuffing

Roast leg of Lamb **\$18**
With rosemary demi-glace

Baked Flounder Provencal* **\$18**

Eggplant and Squash Casserole* (Veg) **\$16**

Creamy Spring Peas* **\$6**
With leeks and pancetta

Gratin Dauphinois Potatoes* **\$6**

Vegetable Medley* **\$6**

Roasted Brussels Sprouts* **\$8**

Carrot Latkes **\$8**
Herb sour cream

Carrot Cake **\$35/\$6**
Whole cake (12) / slice

Whole Coconut Cake **\$35/\$6**
Whole cake (12) / slice

Peach Cobbler **\$6**

Fresh Sliced Fruit* **\$6**

*gluten free

DRINKS

BEER

Single – \$4/6 PACK – \$10

Coors Light
Miller Lite
Stella Artois
Yuengling

SPIKED SELTZERS

Single – \$4/12 pack – \$19

Truly
Corona Seltzer
White Claw

SPARKLING & ROSÉ

Jacquart Champagne	\$90
Ferrari Blanc de Blanc	\$60
Conde de Subirates Cava Rosé	\$45
Montefesco Prosecco	\$35
Jean-Luc Colombo Rosé	\$35

WHITE WINE BOTTLES

Sebastiani Vineyards Chardonnay	\$40
Condes Dei Albarei Albario	\$39
Giesen Estate Sauvignon Blanc	\$35
Lost Angel Moscato	\$35
Ca del Sarto Pinot Grigio	\$35
Set Chappelle Riesling	\$30
Honig Vineyards Sauvignon Blanc	\$60
Chalk Hill Estate Chardonnay	\$60

RED WINE BOTTLES

Liberty School Cabernet Sauvignon	\$40
Casali di Bibbiano Super-Tuscan	\$39
Farm to Table Shiraz	\$39
Row Eleven Pinot Noir	\$36
Portillo Estate Malbec	\$35
Zinfandel Poizin	\$30
Battle Creek Cellars Pinot Noir	\$60
Aviary Reserve Cabernet Sauvignon	\$60

MIXED DRINKS

16oz/64oz*

Farmhouse Lemonade*	\$16/\$35
<i>Jack Daniels, Grand Marnier, lemonade</i>	
Farmhouse Margarita*	\$16/\$35
<i>Cuervo, triple sec, sour mix</i>	
Skinny Margarita*	\$22/\$45
White or Red Sangria*	\$14/\$30
<i>Brandy, peach schnapps, fruit</i>	
Classic Manhattan for 2	\$18
Old Fashioned for 2	\$20
Cosmopolitan for 2	\$18
Dark and Stormy for 2	\$18
Perfect Martini for 2	\$20

ORDER ONLINE:

www.toasttab.com/the-farmhouse-bistro/v3