

the fern & fable

comfort food & craft cocktails

starters

crock of vegan chili **	8
blend of kidney and black beans, red, green, and jalapeno peppers, onions, tomatoes	
tomato basil soup *	5/9
cup or bowl	
baked french onion soup **	9
french fries * **	6
beer-battered onion rings *	6
waffle fries *	12
scallions, jalapeños, bacon, cheddar jack, ranch	
roasted brussels sprouts *	9
bacon, onions, balsamic glaze	
oven-roasted wings (8)	12
choice of bbq, garlic parmesan, thai chili, teriyaki, buffalo side of ranch, bleu cheese	
fried chicken and waffles	13
freshly made crispy chicken tenderloins, sweet and spicy, honey drizzle	
quesadilla *	10
roasted poblano peppers, seasoned black beans, cheddar jack, sour cream, pico de gallo + chicken 4, sliced filet 9, crab 8	
baked mac & cheese *	8
+ scallions 1, jalapeños 1, bacon 5, brussel sprouts and bacon 6, crab 18, lobster 19	
charcuterie board **	26
assorted cured and smoked meats, cheeses, fig jam, crackers, fresh berries	
family baked mac & cheese for 6 *	26
+ scallions 3, jalapeños 3, bacon 12, brussel sprouts and bacon 12, crab 20, lobster 40	

* - can be made vegetarian via request
** - can be made gluten free via request

salads

served with roll and butter + grilled chicken 6, grilled shrimp 8	
farmhouse autumn salad * **	13
mixed field greens, sliced apples, pecans, goat cheese, cider vinaigrette	
fried chicken salad	15
hint of spice, mixed greens, bermuda onions, balsamic honey mustard dressing	
spinach salad * **	10
baby spinach, hardboiled egg, red onion, warm bacon dressing	
caesar salad * **	10
hearts of romaine, garlic croutons, shaved parmesan cheese, creamy caesar dressing	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

entrées

served with a side salad
* **choice of** rice pilaf, roasted root vegetables, mashed potatoes, french fries

vegan shepherd's pie **	16
mushrooms, celery, carrots, peas, leeks, butternut squash, savory sauce, topped with mashed potatoes	
sautéed or grilled chicken breast* **	18
with balsamic glaze or house made pear chutney	
spiced apple cider glazed pork medallions **	18
pan seared pork tenderloin medallions, spiced apple cider glaze	
red wine-braised boneless short ribs* **	29
served with house demi-glaze	
grilled salmon* **	24
choice of teriyaki glaze or lemon dill sauce	
seafood newburg **	35
lobster, scallops, and assorted seafood, sherry wine sauce, rice pilaf	
pasta primavera * **	14
penne pasta, fresh garden vegetables. choice of white or red sauce	

kid's menu

served with your choice of french fries, a small salad, or fresh fruit

chicken fingers	11
mac and cheese *	10
grilled cheese * **	12
penne pasta * **	10

soft drinks

3.5 each

coke	iced tea
diet coke	bottled water
lemonade	

sandwiches

served with farmhouse chips and pickles
gluten free bread and buns available

gourmet grilled cheese * **	11
gruyère, white cheddar, fine herbs, sourdough	
short rib grilled cheese **	16
sharp cheddar, caramelized onions, rosemary, sourdough	
farmhouse burger **	14
flame-grilled angus beef, lettuce, tomato, onions, toasted kaiser roll choice of cheddar, american, pepperjack, swiss	
haas harvest burger **	15
flame-grilled angus beef, caramelized onions, vermont cheddar cheese, apple slaw, toasted brioche bun	
vegan burger **	12
flame-grilled beyond burger, lettuce, tomato, onions, toasted kaiser roll	
ranch chicken wrap **	12
grilled chicken breast, mixed greens, tomato, ranch dressing, spinach tortilla	
cuban	14
shredded pork, soppressata, pepper jack, spicy aioli, toasted ciabatta roll	
marinated filet mignon sliders (2)	18
grilled marinated filet au jus, caramelized onions, fontina, served on garlic bread knots	
salmon burger **	18
house-salmon patty, lettuce, tomato, lemon basil mayonnaise, toasted brioche roll	
farmhouse grilled chicken sandwich	14
marinated grilled chicken breast, beer cheese sauce, lettuce, tomato, toasted pretzel roll	

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beer

domestics 5

coors light
miller life
yuengling
sam adams
ipa draft (6)

imports 6

stella artois
corona
corona light
heineken

craft cocktails

farmhouse lemonade jack daniels, grand marnier, lemonade	14
farmhouse margarita cuervo tequila, triple sec, sour mix	14
skinny margarita cuervo tequila, fresh lime juice, orange juice, agave nectar	14
white or red sangria brandy, peach schnapps, fruit	14
caramel and apple hot toddy with cinnamon caramelized sugar, apple brandy, apple juice, whipped cream, cinnamon	14
salted caramel espresso martini crushed caramel candies, sea salt, espresso, chocolate liquor, shaved chocolate	14
farmhouse hot cider fresh local apple cider, seasonally spiced bourbon	14
haas hot chocolate bailey's, jamison, pumpkin spice, fresh whipped cream	14
traditional glühwein warmed red wine, orange, cinnamon, cloves, star anise, rum	14
dark & stormy gosling's rum, ginger beer	12

dessert

vanilla cheesecake whipped cream and fresh berries	6
flourless chocolate cake (gf)	9
cast iron cookie chocolate chip cookie freshly baked in a cast iron pan, vanilla ice cream, fresh whipped cream, chocolate syrup	10
sweet jazmine's sweet potato cake sweet jazmine's bakery's signature dessert. cinnamon triple sec glaze, sweet potato cheesecake, cinnamon cream cheese frosting	9

wine

sparkling

Champagne, Laurent Perrier, Tours sur, Marne, FR Full bodied - delightful brioche - pear notes	90
Blanc de Blanc, Gruet, Albuquerque, NM Iconic wine - rich - harmonious near perfection	60
Cava Rose, Conde de Subirats, Penendes, SP Crisp - wild red fruit - medium bodied	45

rose

Le Provençal, Provence, FR Classically dry - fresh berries, medium bodied	10/35
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prosecco

Montefresco, Veneto, IT Refreshing - fruit forward, lively bubbles	10 / 35
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house wine

6.5 a glass	
Pinot Grigio - Chardonnay - Merlot - Cabernet Sauvignon - White Zinfandel	

white wine

Chardonnay, Ventana Vineyards, Arroyo Seco, CA rich pear - toasty oak & butter - lush & creamy	12/40
Albarino, Condes dei Albarei, Rias Baixas, SP fresh tropical fruit - white flowers - subtle minerality	11/39
Sauvignon Blanc, Giesen Estate, Marlborough, NZ crisp grapefruit - zippy acidity - delightful	10/35
Moscato, Raywood "Organic", Central Coast, CA lip smacking - light bodied - delicate fruit	9/35
Pinot Grigio, Ca del Sarto, Friuli, IT wonderfully aromatic - fresh nuanced fruit - light bodied	9/35
Riesling, Ste Chappelle, Snake River, ID medium bodied - off dry - citrus and stone fruit - bottle only	30

coravin reserve white selections

Miner Family Vineyards, Napa Valley, CA Sauvignon Blanc

Bright, and fresh. The flavors and aromas are reminiscent of peaches, lemon curd, white grapefruit, and passion fruit with perfectly balanced notes of citrus, stone fruit. The fullness of the mid-palate is complemented by a crisp, lengthy finish.

Folktale, Arroyo Secco, CA Chardonnay

An example of pure wine making excellence, exhibiting beguiling aromas of vanilla, orange blossoms, crisp apples and toasted marsh-mallows with a bit of spice from the barrels. Rich and creamy on the palate with notes of zested lemon oil and pear.

Offered via Coravin
By the glass \$20 or \$60 per bottle

red wine

Cabernet, Liberty School, Paso Robles, CA full bodied - wild ripe red fruits - soft tannin & oak	13/40
Super-Tuscan, Casali di Bibbiano Tuscany, IT cascading dark fruits - full bodied - earthy & dry	12/39
Shiraz, Farm to Table, Victoria, AUS juicy red fruits - rich & peppery - delightfully savory	11/39
Pinot Noir, Row Eleven "Vinas 3", California medium bodied - rich cherry fruits - complex and balanced	10/36
Malbec, Altosur, Mendoza, ARG medium bodied - deep plum - silky tannins	10/35
Zinfandel, Manifesto, Lodi, CA delicious & lush - big red fruits - chocolate & spice bottle only	30

coravin reserve red selections

Battle Creek Cellars "Unconditional", Willamette Valley, OR Pinot Noir

Aromatics of red plum and Autumn leaves, accented by subtle notes of lavender & boysenberry. Upon first taste, the wine presents as lively, bright, showcasing natural acidity, complimented by concentrated fruit.

Aviary Reserve, Napa Valley, CA Cabernet Sauvignon

Exemplifying the art of blending select vineyards to create a wine that expresses an exceedingly elegant style. Layers of chocolate, strawberry, dried cherry, tobacco, and toasted oak balance with silky tannins and bright acidity to form a perfectly balanced wine.

Offered via Coravin
By the glass \$20 or \$60 per bottle