



March 22-28, 2021

Farmhouse Pantry Menu

ADK Restaurant Week (Available Thursday March 25 through Sunday March 28)
Three-course prix fixe menu, crafted from-scratch featuring local and organic foods.
\$39 per person for all courses, tax and beverages not included. Farmhouse Pantry is a non-tipping establishment.

Starter

- Crock of soup with homemade bread
- Salad with mixed greens, candied nuts, red onion, watermelon radish, maple-balsamic vinaigrette (gf, df)
- Hors d'oeuvre sampler: deviled egg, crostini, stuffed date, local cheese

Main Course

- Chicken Newburg: pasture-raised chicken in sherry-cream sauce, served over choice of brown rice (gf) or puff pastry, with vegetable
- Open-face grass-fed roast beef sandwich, mashed potato, mushroom gravy, roast root veggies (df)
- Eggs Benedict or Florentine: homemade English muffin, split and toasted, with choice of ham or spinach and tomato, topped with poached eggs and from-scratch Hollandaise sauce, served with home fries and vegetable

Dessert

- Tiramisu
- Molten chocolate cake
- Coconut panna cotta with caramelized mango (gf, df)

(gf = flourless/gluten-free; df = dairy-free)

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