

# THE FARM AND FISHERMAN

special thanks to the local farmers and purveyors that provide premium ingredients for our fabulous fare

GLUTEN FREE  
VEGETARIAN

## Appetizers

- FRIED GREEN TOMATOES** - heirloom tomatoes, burrata, basil, aged balsamic 13 🍃
- CHIPOTLE BBQ WINGS** - honey chipotle bbq, buttermilk ranch 13 🍃
- Z'ATAR WINGS** - dry-rubbed, yogurt ranch 13 🍃
- BUFFALO WINGS** - classic buffalo, blue cheese 13 🍃
- CARAMELIZED CAULIFLOWER** - curry mushroom cream sauce 13 🍃
- JERSEY POTATO SKINS** - Benton's bacon, jalapeno, herbs, cheese sauce 13
- OUR DAILY CHEESE** - 3 local cheeses, fruit, pickles, crisps & crackers 17 🍃
- PEI MUSSELS** - chorizo, jalapeno, lager, cilantro, grilled bread 14
- CHIPS & 24 HOUR ONION DIP** - 5
- HUMMUS & CHIPS** - zaatar, creamy lemon tahini 8
- MUSHROOM TOAST** - kenneb sq mushrooms, ricotta, mushroom vinaigrette 12
- BROCCOLI FALAFEL** - rice & corn salad, hummus, zaatar chips, tahini 12
- GIANT MEATBALL** - marinara, creamy lemon ricotta, garlic bread 9
- CHICKPEA FRIES** - red pepper romesco 5
- TAVERN PRETZEL** - bacon marmalade, sriracha wiz, spicy mustard, pickles 9

## Salads

- CHOPPED SALAD** - feta, shaved veg, olives, oregano vin 11 🍃
- KALE CAESAR SALAD** - parmesan, croutons 12 🍃
- ADD CHICKEN 4    ADD SHRIMP 5    ADD FALAFEL 3

## Entrees

- \*PAN ROASTED RED SNAPPER** - Jersey corn puree, tomato, zucchini, & corn salad 28
- RIGATONI BOLOGNESE** - beef short rib, pork soffrito, parmesan 22
- \*PAN SEARED ATLANTIC SALMON** - frisee, green beans, almonds, miso vin 25
- EGGPLANT LASAGNA** - pomodoro sauce, fried basil 18

## Sandwiches

ALL SANDWICHES SERVED WITH YOUR CHOICE OF TATER TOTS OR SIMPLE GREEN SALAD

- \*COLONIAL BURGER** - cheddar, caramelized onion, bacon, malt mayo 15
- FARMER'S CHEESESTEAK** - caramelized onion, mushroom, greens, cooper sharp 15
- TRIPLE STACKED BLT** - Nueske bacon, jack's tomatoes, iceberg, tavern aioli 12
- CUBANO** - roast pork, ham, swiss, pickles, mustard 14
- EGGPLANT CAPRESE** - heirloom tomato, mozzarella, basil 14
- BLACKENED CHICKEN** - pickled onion, arugula, fontina, buttermilk ranch 13
- GRILLED CHEESE** - country white, cheddar, heirloom tomatoes, basil pesto 14
- CAULIFLOWER PANINI** - pickled carrots, jalapenos, ricotta salata, citrus aioli 12

## Sides

- TATER TOTS** - 5 🍃
- MAC & CHEESE** - 7 🍃

## Kid's Menu

all kids' meals served with fresh fruit & chocolate chip cookie

- \*CHEESEBURGER** - 9
- MAC & CHEESE** - 8 🍃
- GRILLED CHEESE** - 8 🍃
- RIGATONI w/ MARINARA** - 8 🍃
- \*SALMON** - 9 🍃

## Sweets

- FRIED OREOS** - funnel cake batter, cookies & cream ice cream 9
- GOOEY BUTTER CAKE** - sweet brioche, vanilla ice cream 8
- TAVERN CRUNCH BAR** - crispy hazelnut chocolate, peanut butter mousse 6
- APPLE PIE** - caramel, streusel, vanilla ice cream 11
- SALTED CARAMEL SUNDAE FOR 2** - 12
- white chocolate blondie, chocolate covered pretzels, caramel, whipped cream

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

## DRAFT BEER

Yards Love Stout (Nitro) - 6.9% - \$6.5
Yards Big Hayes-y IPA - 8.7% - \$7.5
Reading Premium Lager - 4.3% - \$5
Mainstay Cleat Hitch Dry Hopped Pale Ale - 5.3% - \$6
Sir Charles Peach Cider - 6.5% - \$8.5
Molly Pitcher Lighter Lager - 4.5% - \$6
Funk Double Citrus Imperial IPA - 8% - \$8
Sterling Pig This Little Piggy IPA (Amarillo) - 6.5% - \$7.5
Artifact Ripped & Torn IPA - 7% - \$7.5

## BEER IN BOTTLES & CANS

2SP 2SPils	6.5
2SP Delco Lager	6
2SP Pony Boi Craft Light Beer	5
Allagash White	7
Athletic Brewing IPA (Non-Alcoholic)	6.5
Cape May Bog Cranberry Shandy	7
Cape May Crushin' It Orange IPA	8
Dogfish 60 Min IPA	6
Dogfish SeaQuench Ale	6
Flying Fish Salt & Sea Session Sour	7
Neshaminy Creek Creekfestbier (16oz)	9
Neshaminy Creek Croydon Cream Ale	6
Neshaminy Creek Wayward Wheat	6
New Trail Heliocentric Sherbet Tart Ale (16oz)	10
Sterling Big Gunz DIPA	10
Sterling PigLe Cochon Noir Black Lager	7
Sterling Pig Shoat Pilsner	6
Sterling Pig Snuffler IPA	6.5
Tröegs Dreamweaver Wheat Beer	6.5
Tröegs Lucky Holler Hazy IPA	6.5
Tröegs Tröegenator Doublebock	7
Tröegs Perpetual IPA	6
Vault Bear Hug Nitro Stout	9
Victory Lager	6
Victory Golden Monkey	7
Victory Sour Monkey	7
Victory Prima Pils	6
Yards Brawler	6.5
Yards Philly Pale Ale	6.5

## CIDERS/GLUTEN FREE

Commonwealth Dry Cider	6
Stone & Key Cherry Pie Cider (16oz)	10
Stone & Key Pineapple Express Cider (16oz)	10
Wyndridge Rosé Cider	9
Zero Gravity Little Wolf Pale Ale	9

## WINE

BY GLASS AND BOTTLE

### SPARKLING

Pol Clement Brut ..... 9/36

### WHITE

Acrobat '15 Pinot Gris (Willamette Valley)	13/52
DeLoach '18 Chardonnay (Napa)	12/48
Arona '18 Sauvignon Blanc (Marlborough)	12/48
Red Newt '17 Riesling (Fingerlakes)	10/40
Vinum '17 Chenin Blanc/Viognier	11/44
Maple Springs '19 New Leaf White Blend (PA)	12/48
Karamoor '18 Sauvignon Blanc (PA)	14/52

### ROSÉ

Côte Mas '19 Sud de France ..... 10/40

### RED

Stephen Vincent '14 Pinot Noir (CA)	10/40
Collier Creek '16 Organic Cabernet (Lodi, CA)	10/40
Black's Station '17 Malbec	10/40
Vina Bujanda '18 Tempranillo	12/48
Karamoor '15 Cab Franc (PA)	13/52
Golden '17 Pinot Noir (Monterrey, CA)	13/52

## COCKTAILS

### Spicy Plum Mojito...\$10

boardroom rum, plum + tarragon syrup, lime, jalepeno, fresh mint

### Summer Sky Sangria...\$10

sauvignon blanc, bourbon, watermelon, blueberry, peach, citrus, simple syrup

### Bolivian Moon Margarita...\$11

tequila, triple sec, singani 63, watermelon + blueberry, citrus, cinnamon syrup

### Boardroom G&T...\$11

boardroom gin, house tonic, house lavender syrup, st. elder, cucumber, lemon, soda

### Nectarine Whiskey Sour...\$12

bourbon, amaro, green tea, citrus, nectarine / blueberry / basil syrup, peychaud's

### Peach Daiquiri...\$12

plantation aged rum, fresh lime, local peach + mint syrup, angostura