THE FARM HOUSE

Dinner

TABLE

Pimento cheese beignets / \$14.0

harissa - onion ash

Buffalo Chicken Dip / \$16.0

crostini- cheese- hot sauce sub raw vegetable \$5

Pig ears / \$15.0

sweet and sour sauce- house mustard

💆 🕺 Deviled eggs / \$12.0

chow chow

Caesar salad wedge / \$14.0

creamy caesar dressing- shaved parmesan- brioche crouton

TFH Cornbread / \$13.0

Steens butter

hearts of palm, beets, cauliflower, radish, artichokes, balsamic, red onion, pepitas, goat cheese

Pork Belly / \$17.0

smoked pork belly- Steens syrup, potato cakes

SIDES

Roasted mac and cheese / \$9

cheddar cheese- bread crumb

- X Mashed potatoes / \$9
- 🗷 Mushroom Risotto / \$11

roasted brussels-bacon-onion-sherry vinegar-heavy cream

🖔 French fries / \$7

seasoned fries

MAINS

* *Trout / \$33.0

green peas- red onion- roasted potato-garlic-shallotcountry ham- grilled lemon

Cajun Pasta / \$29.0

chicken sausage- andoulli - bell peppers - onion- green peas parmesan - tomato cream - garlic toast

X Roasted buttermilk Hot Chicken / \$31.0

German potato salad- garlic- shallot-whole grain mustard-pickle relish

🏅 *Bone in Porkchop / \$39.0

mushroom risotto- garlic dijon cream sauce

parmesan polenta- garlic-red bell pepper- red onion-figmushrooms

garlic mashed potato- broccolini- lemon vinaigretteboursin cheese

* *A la carte Ribeye / \$48.0

\$4 oz- 12oz minimum

SWEETS

Italian Cream Cake / \$15.0

coconut, pecans, blueberry compote

Espresso Bread Pudding / \$14.0

chocolate- white chocolate- caramel- vanilla gelato

Cookie Board / \$13.0

Snickerdoodle- Chocolate chip- White Chocolate Espresso- Milk Jam

K Gelato/Sorbet - single/ \$6.0 - trio/ \$13.0

(Please ask your server for selections)

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

Gluten Free

N Dairy Free (we do have items that we can leave dairy out of)

615-522-0688

www.thefarmhousetn.com
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