



Week of July 27, 2011

441 Lockhart Mountain Road
 Lake George, NY 12845
 518-668-3000
 www.farmhousefood.com
 Open Wed.-Sun., lunch & dinner

SMALL PLATES

GREEN GAZPACHO goat cheese crema	6
SUMMER SQUASH SALAD pecorino, lemon, summer herbs	7
GRILLED STRING BEANS sea salt, mcevoy ranch oil	6
CUCUMBER SALAD lively run feta, marigolds, crispy farro	6
SOCKEYE SALMON lemon cucumbers, roasted olives	14
BENTON COUNTRY HAM spiced eggplant, creme fraiche	12
PASTA	
HAND MADE MADE RAVIOLI red russian kale, currants	11
SWEET CORN RISOTTO butter and sugar corn, early tomatoes	12/22
GENOVESE PESTO TAGLIATELLE wax beans, zucchini bread	11/22
MAINE MUSSELS perciatelli, red chili pesto, kale	13/25

SNACKS

Garlic Fries	6
Spiced Nuts	5
Olives	5
Hummus	6
Roasted Beets	6
NY Cheeses	18
Croquettes	9
Ham Selection	13
Pickles	4
Meatballs	8
Bibb Lettuce	6

LARGE PLATES

RAKE CAUGHT SCALLOPS ratatouille, cous cous, preserved lemon	32
GARDEN OF SPICES CHICKEN grilled zucchini, polenta, romesco, manchego	25
DAY BOAT YELLOW FIN TUNA braised eggplant, farmer ground farro, argyle yogurt	33
FLYING PIGS FARM PORK baby carrots, cumin, salsa verde, sheldon potatoes	28
SHAW FAMILY DUCK green beans, spaetzle, black kale	31

Five course chef's tasting menu for the table

55 each
25 each

SUGGESTED WINES

Albarinio, Morgadio, 2009 Rias Baixes, Spain	6
<i>Great energy with citrus, quince and mineral flavors. Crisp and light. (cucumber & scallop)</i>	
Vidigal Reserva, 2008 Esmerelda Portugal	7
<i>70% tinta roris, 20% castelao. 10% cabernet. Spicy and juicy with firm tannins. (pesto & duck)</i>	

BEERS

IPA, Souther Tier, Lakewood, NY	5
Dirty Blonde, Adirondack, Lake George NY	5
Hopback Amber, Troeg's, Harrisburg, PA	5
Toasted Lager, Blue Point, Patchogue, NY	5
Hennepin, Ommegang, Cooperstown, NY	5
Syracuse Pale Ale, Middle Ages, Syracuse, NY	4
Summer Ale, Sam Adams, Boston, MA	4
Raging Bitch, Flying Dog, Frederick, MD	5
Brooklyn Lager, Brooklyn, NY	4
60 Minute, Dogfish head, Lewes, DE	5
Robust Porter, Smuttynose, Portsmouth, NH	4
Dale's Pale Ale, Oskar Blues, Lyons, CO	4
Harpoon IPA, Boston MA	4
Corona, Clausthaler (na)	4
Coors Light, Miller Light, Budweiser, Bud Light	
Labatt Blue, Blue Moon	3.5

APERITIFS

Lillet Blanc	6
Vya Dry Vermouth	6

OTHER DRINKS

Saratoga Water	2.5
Pepsi Sodas	2.5
Honest Iced Teas	2.5
Saratoga Lime Seltzer	2.5
White Goji Iced Tea	2.5
Divinitea Teas, Green, Earl Gray, Genmaicha,	
Lemon Chamomile	2.5
Coffee	2.5

The Farmhouse grows most of our vegetables on site in an organic and sustainable manner. We also support local producers and growers to showcase the best local and seasonal ingredients.