

Whipple Farmhouse



Starters & Small Plates

Tomato Soup baguette & fromage fort \$ 11

Shaved Pear & Great Hill Blue Cheese Salad candied walnuts, red wine vinaigrette \$ 12

Roasted Oysters "Victoria" garlic bread crumbs & lemon \$ 18

Cheese Burger Sliders brioche roll, caramelized onions, smoked Gouda \$ 15

Beef Bone Marrow boiled cider, gremolata salad, toasted bread \$ 15

Entrées

Shrimp & Scallop Risotto peas, roasted tomatoes, beurre blanc \$ 38**

Slow Roasted Lamb Shoulder Moroccan spaetzle, cauliflower, tomato jam \$ 32

Beef Bourguignon braised beef, red wine, Yorkshire pudding \$ 32

Vegetable Wellington oyster mushroom, winter squash, caramelized onion & Brie wrapped in puff pastry. Served with roasted potatoes & creamed spinach \$ 30

We are happy to accommodate dietary restrictions whenever possible,

please inquire with your server or chef Michelle

*Consuming raw or undercooked meat, fish, shellfish, eggs or poultry may increase the risk of foodborne illness***

For reservations please call chef Michelle at 207-274-4935