



WHIPPLE FARMHOUSE

Est. 1756
GATHER. DINE. CONNECT.

Reservations Are Available
Thursday—Saturday
5:00PM-6:30PM



For Reservations,
Please Call The Front Desk
207-781-4660



We are happy to
accommodate dietary
restrictions whenever
possible.

Before placing your order,
please inform your server if a
person in your party has a
food allergy.



** Consuming Raw Or
Undercooked Meat, Fish,
Shellfish, Eggs Or Poultry May
Increase The Risk Of Foodborne
Illness.

STARTERS & SMALL PLATES

Corn Bisque

With crab salad. \$16

Grilled Nectarine Salad \$14

Marcona almonds, Manchego, sherry vinaigrette.

Burrata Caprese \$14

heirloom tomato, olive streusel, crusty bread.

Raw + Smoked Salmon Tartare** \$18

Herbs, crème fraîche, house potato chips.

ENTRÉES

Sea Bass** \$28

grilled sweet potato, asparagus, peach salsa

Flatiron Steak** \$38

Hoisin glaze, warm cucumber + peanut salad.

Grilled Eggplant Parmesan (add chicken) \$26/\$32

Blistered Tomato, Burrata, parmesan, breadcrumbs.

Lamb Shoulder Roast \$34

cauliflower hash, collard greens, romesco

OceanView

AT • FALMOUTH

A 21st century retirement community™



WHIPPLE FARMHOUSE

Est. 1756
GATHER. DINE. CONNECT.

Beer & Cider

Farm-House Pale Ale

by Oxbow Brewing.....6.00

Rec League By Harpoon6.00

Heineken 0.0, non-alcoholic.....6.00

Norumbega Hard Cider.....6.00

Sparkling Wine & Rosé

Prosecco, Zardetto, Italy.....10

Tasting Notes:

Bright Acidity, Citrus & Floral

Recommended Pairings: Seafood, Salads

Lambrusco, Italy.....10/30

Tasting Notes: Sparkling, Red Fruits,

Blackberry & Plum

Recommended Pairings: Italian style offerings, Lamb

Rosé, France.....10/30

Tasting Notes: Strawberry Nose, Floral,

Zesty & Subtle

Recommended Pairings: Soup, Salads, Seafood

White Wine

Pinot Grigio, Zenato, Italy.....12/36

Tasting Notes: Refreshing, Peach, Green Apple

Recommended Pairings: Salads, Seafood, Vegetarian

Sauvignon, Blanc, Delalle France.....12/36

Tasting Notes: Herbaceous, Citrus, Minerality

Recommended Pairings: Seafood

Chardonnay, Lodi, California.....12/36

Tasting Notes: Buttery, Floral, Green Fruits, Honey Finish

Recommended Pairings: Seafood, Vegetarian

Gruener Veltliner, Austria.....12/36

Tasting Notes: Savory & Earthy, Medium Acidity

Recommended Pairings: Soup, Salads, Seafood

Red Wine

Pinot Noir, Holloran, Oregon.....12/36

Tasting Notes: Earthy, Red Cherries, Blackberry

Recommended Pairings: Lamb, Beef, Vegetarian

Primitivo, Italy.....12/36

Tasting Notes: Fresh, Soft Tannins, Red Cherry

Recommended Pairings: Lamb, Beef

Cabernet Sauvignon, Bonanza, California.....12/36

Tasting Notes: Silky Tannins, Blueberry, Jammy, Dark Chocolate

Recommended Pairings: Lamb, Beef

OceanView

AT • FALMOUTH

A 21st century retirement community™