



WHIPPLE FARMHOUSE

Est. 1756
GATHER. DINE. CONNECT.

To Start

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.



Please call The Concierge
directly to arrange
transportation
(48 hours notice)
(207) 955-0675

House Green Salad or Soup of the Day.....\$6

Luncheon Entrée Selections

Grilled Chicken and Nectarine Salad.....\$18

Marcona almonds, Manchego, sherry vinaigrette.

Roasted Lamb Sandwich.....\$18

Balsamic glazed onions, Borsin, arugula on sourdough

Pineland Farms Cheeseburger **.....\$18

Cheddar, lettuce, tomato & onion. (Veggie Burger available by
request). Served with Potato salad

Steak Quinoa Bowl.....\$18

Sweet potato, corn, collard greens, peanut sauce.

House Flatbread Pizza.....\$15

Burrata, peach, prosciutto.

Dessert Selections

Caramel Brownie Square.....\$8

Strawberry Ice Cream Sandwich.....\$9

3 courses for 2 meal plan points, includes 1 non- alcoholic
beverage

OceanView
AT • FALMOUTH
A 21st century retirement community™



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Beer & Cider

Farm-House Pale Ale by Oxbow Brewing	6.00
Rec League By Harpoon	6.00
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

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