

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

Curried Kabocha Squash Soup $12
pepitas, crumbled feta

Spinach Salad $14
apple, blueberries, almonds, goat cheese, warm maple vinaigrette

Crab Salad $18
potato galette, celery root remoulade

ENTRÉES

Roasted Quail $28
leek and herb stuffing, broccolini, cranberry-walnut relish, velouté

Flatiron Steak** $34
sunchokes, apple, spinach, brown butter-cider glaze

Cod and Littleneck Clams $34
Zucchini ribbons, bacon, corn, miso beurre monte

Squash and Goat Cheese Agnolotti $32
leek cream, forest mushrooms, broccolini

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

Gruner 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