

WHIPPLE FARMHOUSE

Est. 1756

GATHER. DINE. CONNECT.

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

To Start

House Green Salad or Soup of the Day $6

Luncheon Entrée Selections

Flatiron Steak and Spinach Salad** $18

seasonal fruits, almonds, goat cheese, warm maple vinaigrette

Pineland Farms Cheeseburger ** $18

cheddar, lettuce, tomato & onion. (Veggie Burger available by request). served with potato salad

Chicken and Farfalle $15

broccolini, corn, leek cream

House Flatbread Pizza $15

bacon, mushroom, caramelized onion, smoked provolone

Dessert Selections

Pumpkin Mousse Bar $7

Warm Apple Pie Galette $7

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

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