Farm and Table ~ Toddy Pond Farm ~ May 2024

All of the meat we serve is raised on pasture here on the farm and fresh picked vegetables from local farms arrive daily, as such our menu changes broadly on a seasonal basis, with daily fluctuations.

We only raise chickens in summer, so you'll see chicken on the menu starting mid June.

Below is a sampling of of what we'll be serving this Summer, the exact menu will change each night.

Starters ~

Salad Bowl - small \$12 serves 2-3, large - \$20 serves 4-6

Fresh picked spring greens, farm herbs, honey vinaigrette, rosemary pumpkin seeds. GF.

Bread and Butter -12

Hearth baked Sourdough, spring herbs and flowers, Maine butter.

Wood Fired Asparagus - 12

Spring asparagus, olive oil, lemon, garlic and chive aioli. GF.

The Grande Aioli -18

Fresh picked spring veggies, blanched asparagus, boiled baby potatoes, chive and garlic aioli. GF.

Minty lamb and beef meatballs -16

Our grass-fed lamb and beef, fresh mint and farm herbs, sumac, preserved lemon yogurt. GF.

Farm Fries - 12

Maine potatoes, farm herbs, Parmesan, garlic chive aioli. GF.

Mains ~

Grilled Apricot Lamb Kebabs -27

Our grass-fed lamb, apricot marinade, grilled over wood. Served on couscous salad with sweet peas, pickled apricot, spring onion, almonds, lemon, farm herbs. Can sub for GF.

Grilled Beef Skewers -27

Our grass-fed eye of round, lemon garlic marinade, grilled over wood. Served on Panzanella with toasted house sourdough, grilled asparagus, pea shoots, red onions, radish. Can sub for GF.

Maple Ginger Spare Ribs- 26

Our pastured pork ribs, maple ginger rub, grilled over wood. With a zesty apple, ginger, sesame slaw. GF.

Herby Polpette -26

Our grass-fed beef and sausage meatballs, seared in the wood oven, with farm herbs, house arrabbiata sauce, melty mozz, parm, Served with our sourdough garlic toast.

Grilled Rib Eye -36

Our grass-fed rib eye, grilled over wood, herb butter, served sliced on arugula with lemon. Farm fries. GF.

Smokey Pork burger -25

Our pastured pork, Harissa, rhubarb BBQ sauce, creamy red slaw, grilled bun, farm fries. Can sub GF.

Wood Fired pizza -24

Our Long fermented dough made with local and organic flours, local & organic veg. 10" entree size. See pizza menu for options.

After ~

House made ice cream- seasonal, ever changing flavors

Ice cream sandwich

Flourless Chocolate torte