

FARMHOUSE TAP + TAVERN

SHARING

WOOD-FIRED WINGS | 16 *gf avail*

mild, medium, hot, maple chipotle, smoked bbq, garlic parm, farmhouse, dry rub signature spice, jamaican jerk

WHIPPED FETA | 16 *vg*

spiced heirloom carrots, pistachio, pomegranate seeds, honey, crostini

CRAB RANGOON ARANCINI | 20

arborio rice, lump crab, cream cheese, sweet chili sauce

FRIED AVOCADO | 15 *vg*

pico de gallo, chipotle ranch

DEVILED EGGS | 9

flavor of the week

SALT & VINEGAR CALAMARI | 17

salt & vinegar dusted calamari, malt vinegar aioli

WOOD-FIRED PIZZA

Our pizzas are 12" and cooked in a 700°F wood-fired oven with a slightly charred crust.
gf crust +4

MARGHERITA | 17 *vg*

san marzano, fresh mozzarella, evoo, basil

EMPIRE STATE OF MIND | 18

san marzano, cup and char pepperoni, mozzarella, hot honey drizzle

FARMHOUSE | 19 *our flagship pizza*

white base, parmesan, mozzarella, prosciutto, ricotta, egg yolk, chili oil

TRUFFLE MUSHROOM | 19 *vg*

garlic and oil, mozzarella, wild mushrooms, ricotta, white truffle oil

SICILIANA | 19

san marzano, fresh mozzarella, local italian sausage, pesto drizzle

PICKLE PIZZA | 18 *vg*

ranch, mozzarella cheese, house pickles, sriracha aioli

SOUPS

SEASONAL SOUP | 6

chef's seasonal selection

NEW ENGLAND CLAM | 9

traditional new england clam chowder

HANDHELDS

All Sandwiches Served with Hand Cut Fries
Burger Blend: Short Rib, Brisket, Chuck

THE CLASSIC '28 | 18 *gf avail*

locally sourced burger, american cheese, lettuce, tomato, onion, local bun

FARMHOUSE BURGER | 20 *gf avail*

locally sourced burger, sliced blue cheese, habanero bacon jam, local bun

SURF + TURF BURGER | 34 *gf avail*

10 oz. local burger, butter poached lobster, cheese sauce, sriracha aioli, local bun

CRISPY CHICKEN | 19 *gf avail*

ABF buttermilk chicken, sriracha aioli, cabbage slaw, house pickles, local bun *sub grilled avail

YOU'RE A JERK | 19 *gf avail*

jerk grilled chicken, charred pineapple, red cabbage slaw, local bun

THE HANGOVER CURE | 19

crispy thick cut pork belly, avocado, coleslaw, fried egg, local bun

CHICKPEA BURGER | 18 *vg*

homemade mediterranean style chickpea burger, feta, lettuce, red onion, tomato, tzatziki

SUBSTITUTIONS

cajun fries 1 | truffle parm fries 3 | house veg 3 | mac and cheese 5 | buffalo mac and cheese 6 side salad 4 (blue cheese, ranch, o&v, balsamic vinaigrette)

SALADS

FARMSTAND SALAD | 16 *gf vg*

mixed greens, seasonal vegetables, honey balsamic vinaigrette

BLACK + BLUE | 25 *gf*

strip steak, smoked blue cheese, pickled red onion, roasted tomato, bacon, blue cheese dressing

GREEN GODDESS | 16 *vg*

mixed greens, fried avocado, roasted corn, pico de gallo, avocado green goddess dressing, tortilla strips

MISO SALMON | 28

miso glazed salmon, soba noodle salad, shaved cabbage, cucumber, peanuts

add: grilled or crispy chicken 8, steak 10, verlasso salmon 12

MAC & CHEESE

THE CLASSIC | 18 *vg*

cavatappi, creamy cheddar, herb and butter cracker crumb

BUFFALO CHICKEN | 22

cavatappi, creamy cheddar, house hot sauce, crispy chicken, blue cheese, cracker crumbs

PIGGYBACK | 22

cavatappi, creamy cheddar, farmhouse sauce glazed pork belly, cowboy candied jalapeños

TRUFFLED LOBSTER MAC | 34

butter poached lobster, cracker crumb, white truffle oil



Please notify your server of any allergies prior to ordering!

gf avail - gluten-free option available *gf* - gluten-free *vg* - vegetarian

OUR ROOTS

Located in the beautiful village of Altamont, the Farmhouse Tap + Tavern was once originally a dry goods store. After nearly 70 years of operations, it was sold and rented to Atlantic & Pacific Tea Company who occupied the space until 1960's, ending nearly 100 years of dry goods and grocery sales at this location. Taking it over in 2021, Farmhouse Tap + Tavern originates from a long line of my family farmers based on Long Island. The Schmitt's have been farming there since 1853 with their main crops being potatoes and cabbage. The other side of the family, the Schneider's, also focused mostly on potato farming. The name, Farmhouse Tap + Tavern, comes not only from my roots, but also from our community. The Helderbergs are home to an amazing population of farmers, ranchers, gardeners and growers who provide much of the food that we serve here at the Farmhouse. You'll find locally and ethically sourced items on our menu.

MAIN COURSE

STRIP STEAK | 38 *gf*

14 oz. wood-fired strip, chimichurri, dry rub fingerlings, house vegetable
add butter poached lobster 15

STUFFED CHICKEN | 26

spinach and artichoke stuffed, panko crusted, roasted garlic mashed potatoes, house vegetable

MONGOLIAN SHORT RIBS | 30 *gf*

sweet and sticky short ribs, white rice, broccoli, tempura spring onion, sesame seeds

MAPLE DIJON SALMON | 32 *gf avail*

pecan and panko crusted verlasso salmon, maple dijon, roasted brussel sprouts, roasted sweet potatoes

NOT YOUR MAMA'S MEATLOAF | 28

smoked gouda stuffed meatloaf, wild mushroom gravy, bacon scallion mashed potato

SCALLOPS + GNOCCHI | 38

ricotta gnocchi, pan seared scallops, spring peas, garlic beurre blanc, roasted tomato, bacon

Sourcing Local From: See & Be Kitchen, Fred the Butcher, Collar City Mushrooms, and more!

An automatic 20% gratuity is added to parties of 6 and larger.