



SOUPS

SOUP DU JOUR 4 / 6

Daily soup made with fresh ingredients

PANCETTA CORN CHOWDER 5 / 7

Heirloom tomato and fennel salsa, house grissini, basil oil

SALADS

Available in starter or entrée-sized portions

bellfarm CAESAR SALAD 6 / 8

Romaine heart, house focaccia crouton, shaved parmesan, house Caesar dressing

GARDEN VEGETABLE 7 / 9

Mixed greens, herbed goat cheese, new potato, asparagus, haricot vert, radish, baby carrot, lemon vinaigrette

ICEBERG WEDGE 8

Gorgonzola Dolce, bacon lardon, tomato relish, house balsamic vinaigrette

HEIRLOOM SPINACH AND ARUGULA 8 / 10

Bacon lardon, wild mushroom fricassee, deviled quail egg, warm bacon vinaigrette

SALAD ENHANCEMENTS

Pennsylvania Chicken Breast 9 Faroe Island Salmon 9 Flat Iron Steak 12 Tofu 7

SHARED PLATES

WATERMELON CAPRESE 12

Lime scented watermelon, buffalo burrata, heirloom tomato, tomato relish, fresh basil, house made focaccia

TOFU SCRAMBLE 12

Roasted garlic hummus, spicy quinoa, seared house made tofu, charred vegetables, ras al hanout, warm pita

FLATBREAD GENOVESE 12

Basil pesto, crispy pancetta, fennel sausage, broccolini, parmesan

CRISPY CONFIT CHICKEN WINGS 14

Apple-fennel-celery slaw and choice of buffalo, honey mustard or sweet chili sauce served on the side

PORK BELLY WITH DUMPLINGS 14

Daikon sauerkraut, soy ginger glaze, wasabi sesame seeds, fresh chive

BRAISED BEEF SHORT RIB 15

Smoked tomato coulis, Marcona almond, pickled carrot, apple-fennel-celery slaw

SHRIMP COCKTAIL 16

Parsley coulis, tomato relish, house cocktail sauce, fresh lemon zest

SCALLOP WITH SHRIMP n' GRITS 16

Crispy pork bell, red eye gravy, fresh chive

MINI CRAB CAKES 16

Lemon basil remoulade, apple-fennel-celery slaw

PLEASE NOTIFY US IF YOU HAVE ANY FOOD ALLERGIES.

*DEPARTMENT OF PUBLIC HEALTH ADVISES THAT EATING RAW OR UNDERCOOKED BEEF, POULTRY, EGGS, FISH, PORK OR SHELLFISH
POSES A HEALTH RISK TO EVERYONE.

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES 6 OR MORE.



HANDHELDS *served with house cut fries or salad*

HOUSE MADE VEGGIE BURGER 13

Tomato relish, arugula-frisee and red onion salad, Dijon aioli, brioche bun

HOUSE MADE SEITAN GYRO 14

Vegan Tzatziki, shredded romaine, fresh tomato, house made pita

HOT HONEY CRISPY CHICKEN SANDWICH 15

Lemon basil remoulade, apple-fennel-celery slaw, soft roll

BEER BATTERED FISH SANDWICH 15

House tartar sauce, romaine, fresh tomato, soft roll

bellfarm BURGER 16

Aged cheddar, Applewood bacon, tomato relish, arugula-frisee-red onion salad, Dijon aioli, brioche bun

ENTREES

HERB ROASTED CHICKEN 24

Butter-bousin whipped potatoes, wild mushroom fricassee, brown butter asparagus, natural jus

HOUSE MADE TOFU TAGINE 24

Spicy quinoa, roasted daikon, baby carrot, radish, harissa vegetable broth

SHORT RIB CAVATELLI 27

Spring pea, baby carrot, crispy pancetta, lemon mascarpone cream, olive oil emulsion, house focaccia

DUO OF PORK 27

Bone in chop, crispy pork pinwheel, parmesan polenta, haricot vert, baby carrot

FAROE ISLAND SALMON 28

Herbed parmesan risotto, roasted artichoke, glazed radish, broccolini, fennel salad, sauce grenobloise

LINGUINI WITH SEAFOOD 32

Pan roasted scallop, shrimp and crab with linguini, roasted artichoke, spicy tomato cream, crispy pancetta, olive oil emulsion, house focaccia

PRIME NY STRIP 35

Herb roasted fingerling potatoes, haricot vert, baby carrot, wild mushroom fricassee, natural jus

FILET 37

Butter-boursin whipped potatoes, wild mushroom fricassee, brown butter asparagus, natural jus

DESSERTS

Cheese Cake of the day 7

Warm Chocolate Brownie 7

Peanut Butter Pie 7

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