

THE FARMACY DINNER MENU

3 Courses for \$35. Choose (1) Selection from 1st or 2nd Course. (1) from Main Course. (1) from Dessert. We ask that the whole table participate for tastings. .

FIRST COURSE

Citrus Salad Whipped Feta, Fennel Fronds, Citrus Segments, Shaved Fennel, Grilled Spring Onion, Citrus Vinaigrette.	12
Buffalo Cauliflower Roasted Cauliflower, Buttermilk Dipped, Texas Pete's, House made Bleu Cheese Dressing, Pickled Carrot	11
Asparagus Different Variations of Asparagus, Shaved Parmesan Cheese, Preserved Lemon, Asparagus Butter, Cracked Black Pepper.	10
Fried Calamari Buttermilk Fried Calamari, Sun-Dried Tomato, Chipotle Ranch, Sweet Soy	13

SECOND COURSE

Sticky Ribs Pork Baby Back Ribs, Sweet Soy Laquer, Sesame Seeds, Gan Tso Sauce	15
Springtime Buccatini Asparagus Tips, Zucchini, Fresh Peas, Walnut Pesto, Olive Oil, Shaved Parmesan, Cracked Black Pepper	16
Lobster Pad Thai Rice Noodles, Chunked Lobster, Green Onion, Red Pepper Flake, Carrot, Peas, Red Onion, Crab Stick, Unagi, Crushed Peanut, Black Sesame Seeds.	17
Chef Steve's Drunken Littlenecks Littleneck Clams, Chorizo Sausage, Scallion, Scampi Butter, Yuengling Lager, Fresh Herbs.	15

MAIN COURSE

Steak Frites Sous Vide Tender Major, Green Chimichurri, Seasoned Fries, Garlic Aioli	25
Ricotta Gnocchi Asparagus, Cremini Mushroom, Fresh Peas, Shaved Parmesan, Olive Oil, Lemon Zest, Yellow Squash	18
Pan Seared Pork Tenderloin Sorbella Farms Zucchini & Squash, Asparagus, Heirloom Tomato, Herb Roasted Fingerling Potatoes, Smoky Pork Broth.	23
Seafood Bouillabaisse Black Tiger Shrimp, Little Neck Clams, Mussels, White Corn, Red Onion, Lobster-Tomato Broth, Acini di Pepe, Clay Taylor's Micro Leeks	24
Salmon Pan Roasted Salmon, Sautéed Peaches, Almonds, Crab Cous Cous, Pickled Thyme, Chili Sauce	25

DESSERT

"Berry Tart" Lemon Curd Mascarpone Mousse, Graham Cracker Crust, Glazed Berries	8
Greek Love Cake Vanilla Ricotta Cake, Creamy Whipped Pudding, Cherry Topping	8
Black & Blueberry Crumb Pie Fresh Whipped Cream, Streusel, Berry Dust	8

'Consuming Raw or Undercooked Meat, Fish, Shellfish, Eggs or Poultry, Increases The Chance Of Food Borne Illness' |