

BRICK FARM TAVERN EASTER LUNCH MENU

SERVED 'TIL 3 PM

STARTERS

Roasted Garlic Hummus GF 8
Soon Tahini, Pine Nuts, Crostini, Olives

Brick Farm Country Pâté 16
Chicken Liver Mousse, Fruit Preserves,
Pickles, Mustard, Crostini

Artisanal Cheese Plate GF 16
Preserves, Honeycomb, Crostini

**Russian Red Kale & Baby Romaine
Caesar GF 9**
Capers Brioche Croutons Parmesan
Dressing

Deviled Eggs GF 12
Asparagus Salad

Lobster Bisque 15
Lemon Caviar, Creme Fraiche

Ham & Cheese Empanadas 15
Mustard Aioli

Local Cornmeal Hushpuppies 8
Honey Butter, Pea Miso Pudd'in

Blue Crab & Semolina Gnocchi Gratin

ENTREES

Wild Mushroom Ragu 18
Fava Beans, Mint, Shaved Parmesan,
House Made Pasta

Fire Roasted Ham 22
Sugar Crunch, Grandma's Smashed
Potatoes, Bacon Lardons, Collard
Greens

Fire Roasted Leg Lamb 24
Spring Peas, Einkorn, Pickled Red
Onions, Fig Mostarda, Mint, Black
Pepper Jus

Easter Feast 27
Fire Roasted Ham & Lamb, Smashed
Potatoes, Spring Peas & Carrots.

**Hachis Parmentier (French Style
Shepard's Pie) 25**
Braised Devon Beef, Pomme Puree,
Spring Peas, Carrots

Fire Roasted Half Chicken 24
Lemon Garlic Jus, Broccoli, Fingerling
Potatoes

Pain Perdu 14
Bourbon Maple Bacon, Chantilly Cream,
Blueberry Jam

Steak & Eggs 19
Piquillo Pepper & Potato Hash, Salsa
Verde, Bordelaise.

Hudson Valley Cured Trout 16
Poached Eggs, Lemon-Caper
Hollandaise, Corn Cakes

* GF – can be made, or is Gluten Free

BRICK FARM TAVERN EASTER DINNER MENU

SERVED AFTER 3 PM

STARTERS

Roasted Garlic Hummus GF 8
Soon Tahini, Pine Nuts, Crostini, Olives

Brick Farm Country Pâté 16
Chicken Liver Mousse, Fruit Preserves,
Pickles, Mustard, Crostini

Artisanal Cheese Plate GF 16
Preserves, Honeycomb, Crostini

**Russian Red Kale & Baby Romaine
Caesar GF 9**
Capers Brioche Croutons Parmesan
Dressing

Deviled Eggs GF 12
Asparagus Salad

Hudson Valley Cured Trout 14
Caper, Lemon Creme Fraiche, Corn
Cakes

Lobster Bisque 15
Lemon Caviar, Creme Fraiche

Ham & Cheese Empanadas 15
Mustard Aioli

Local Cornmeal Hushpuppies 8
Honey Butter, Pea Miso Pudd'in

Blue Crab & Semolina Gnocchi Gratin 16

ENTREES

Wild Mushroom Ragu 20
Fava Beans, Mint, Shaved Parmesan,
House Made Pasta

Fire Roasted Ham 24
Sugar Crunch, Grandma's Smashed
Potatoes, Bacon Lardons,
Collard Greens **GF**

Fire Roasted Leg Lamb 26
Spring Peas, Einkorn, Pickled Red
Onions, Fig Mostarda, Mint, Black
Pepper Jus

Easter Feast 28
Fire Roasted Ham & Lamb, Smashed
Potatoes, Peas & Carrots, Fig Mostarda
GF

**Hachis Parmentier (French Style
Shepard's Pie) 25**
Braised Devon Beef, Pomme Puree,
Peas, Carrots **GF**

Fire Roasted Half Chicken 24
Lemon Garlic Jus, Broccoli, Fingerling
Potatoes **GF**

Local 130 Fish Market Price
White Truffle Beurre Blanc, Wild
Mushrooms, Fingerling Potatoes **GF**

**Wood Grilled 100% Grass Fed Devon
Beef 32**
Chimichurri Potatoes, Wild Mushrooms,
Salsa Verde, Bordelaise **GF**

* GF – can be made, or is Gluten Free

DESSERTS 10

Apple Pie Caramel & Dulce De Leche Ice Cream

Carrot Cake, Walnut Jam, Creme Fraiche Ice Cream.

Warm Skillet Chocolate Chip Cookie, Vanilla Ice Cream

Pop Corn Flan

CHILDREN'S MENU — 12

(for Guests 10 And Under Please)

SERVED ALL DAY

Includes A Kid's Drink and a Scoop of Red Barn Ice Cream

Choose from:

Red Barn Burger, House Made French Fries

Homemade Mac & Cheese

Chicken Nuggets & Fries, House Made BBQ Sauce