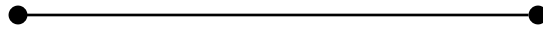


Whipple Farmhouse

"fine neighborhood dining"



Starters

New England Clam Chowder cup \$6 bowl \$9 (gf)

Sunchoke Soup chili oil, arugula cup \$5 bowl \$8 (gf)

Classic Wedge Salad iceberg, bacon, blue cheese, tomato, red onion \$8 (gf)

Farmhouse Salad mixed greens, seasonal vegetables, white balsamic \$6 (gf)

Entrées

Filet Mignon new potato, asparagus, roasted tomato hollandaise \$36

Pan Seared Halibut quinoa pilaf, wilted greens, beurre blanc \$32 (gf)

Seafood Scampi lobster, scallop, shrimp, garlic white wine sauce, fresh pasta \$34

Mushroom Strudel medley of mushrooms, boursin cheese, crispy filo, roasted pepper sauce \$28

WF Burger pineland farms beef patty, cheddar cheese, ltop \$15

*vegetarian burger patties available upon request

Sweets

Vanilla Bean Crème Brulee \$8

Chocolate Mousse Cake \$8

Belgian Chocolate Gelato locally sourced \$6

Fruit Sorbetto assorted flavors \$6

Consuming raw or undercooked meat, fish, shellfish, eggs or poultry may increase the risk of foodborne illness

Wine List

Sparkling and Whites

Prosecco, Zardetto, Italy...8

“Medium dry, fruity and bubbly”

Pinot Grigio, Zenato, Italy...9/33

“Crisp, citrus and pear”

Sauvignon, Blanc, Domaine du Salvard, France...11/45

“Floral, grassy, hint of grapefruit”

Grüner Veltliner, Loimer, Austria...10/38

“Crisp Apple, citrus, spice, pairs well with Asian flavors”

Rosé

Rosé, Morgante, Sicily, Italy...9/35

“Nero d’Avola grapes, fruity, citrus, floral”

Reds

Lambrusco, Lini 910, Emilia-Romagna, Italy...10/38

“A sparkling taste of summer, from a woman winemaker”

Pinot Noir, Holloran, Oregon...10/38

“Classic red cherry, blackberry and earthy tones.

Malbec, Domaine Bousquet, Argentina...10/33

“Notes of violet prune and spices”

Beer

NU Brewery, varied selection....5

Non-Alcoholic Offerings

Maine Root Natural Sodas: Blueberry and Root Beer...3

Sparkling Water...3

New England Coffee, Regular and Decaf...3