



MENU

APPS, CHEESE & CHARCUTERIE

NOBLE BREAD - with seasoned olive oil, Castelvetrano olives – **\$7** (vp)

BRANDIED CHICKEN PATÉ - with raspberry jam, pickled onion and toast points – **\$8**

THE DATES - Portuguese chorizo stuffed dates wrapped in bacon, caramelized tomato-onion purée – **\$8** (gf)

THE FIGS - Gorgonzola and spiced walnut stuffed figs, honey-butter glaze – **\$7** (v, gf)

CHEESES – **\$5** PER CHEESE – *with paired accompaniments*

Brie (cow, triple cream, soft, rich, buttery, *France*) | Pecorino Toscano 1 mo. (sheep, sharp, creamy, semi-firm, *Italy*)

Gorgonzola Dolce (cow, sweet and salty, sticky, *Italy*) | Chèvre with Fig Jam (goat, tangy, sharp, soft, *France*)

Manchego Viejo, 12 month (sheep, fruity, nutty, firm, *Spain*)

CHARCUTERIE – **\$5** PER SELECTION – *with paired accompaniments*

Prosciutto | Finocchiona Salame | Spicy Cappocola | Portuguese Chorizo | House Duck and Pork Terrine

SOUP, SALADS & SIDES

POMODORO SOUP - rustic, piquant hand crushed tomato and caramelized onion, basil oil, parmesan and toast – **\$9** (v, vp)

BITTER & BLUE - arugula, radicchio, endive & fennel, gorgonzola, pecans, orange marmalade vinaigrette – **\$11** (v, vp, gf)

SALADE NICOISE - tuna, olives, roasted tomato, egg, potato, green beans, olive oil-garlic-anchovy dressing – **\$15** (vp, gf)

RADIS - local garden radishes dressed in lemon-basil atop arugula with pine nuts, tiny peppers and chèvre – **\$9** (v, vp, gf)

SIMPLE GREENS - greens and oven-roasted tomatoes, orange & red wine or lemon-basil vinaigrettes – **\$6** (vp, gf)

FARISH HOUSE BRUSSELS - pan seared with caramelized onions, bacon, golden raisins and cranberry – **\$8** (vp)

FRENCH LENTILS - lentils de puy sautéed with carrots, fennel, kale, onion and garden fresh herbs – **\$8** (v, vp, gf)

ROASTED DUCK FAT FINGERLING POTATOES - no explanation necessary – **\$8** (vp)

ENTRÉES

EGGPLANT STACK - zucchini, squash, kale layered with sweet carrot-tomato & artichoke-white bean sauces, ricotta – **\$18** (v, vp, gf)

“PEPOSO” - peppered Chianti short rib beef stew - onions, carrots, tomato, peppers in rich gravy with gnocchi – **\$20**

CASSOULET - bowl of creamy white beans twice baked with roast pork and sausage ragout, whole confit duck leg on top – **\$28**

PLUM LAVENDER DUCK - confit duck leg atop our French lentils with pinot-plum-lavender chutney – **\$24** (gf)

PORK LOIN ROULADE - creamy brandied apricot and rosemary filling, served with bacon-brussels sprouts – **\$21** (gf)

ANGUS RIB-EYE (8OZ)* - garlic, rosemary, balsamic reduction with warm summer potato-haricot-radish melange – **\$35** (gf)

LE MAC - creamy mac n’cheese, gouda, sharp cheddar, lemon parmesan peas on top – **\$13** (v) – *add bacon \$2*

DESSERTS - \$8

Pear Frangipane Tarte | Bittersweet Chocolate Tarte | Tiramisu | Honey Almond Cake (gf)

v = vegetarian | vp = vegan possible | gf = gluten free

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BEVERAGES

Iced Tea | Coca Cola | Orange Fanta | Sprite | Perrier 11oz | – \$3
Bolle Still Water, 750ml, *Italy* | San Pellegrino Sparkling Water, 750ml, *Italy* | – \$6

BEER ON TAP - \$6

Peroni - Lager, *Italy*
Papago Orange Blossom - Wheat Ale, *Phoenix*
Oskar Blues Dale's - Hopped Pale Ale, *Colorado*
Dragoon - IPA, *Tucson*
Dos XX - Amber, *Mexico*
Guinness - Stout, *Ireland*

BOTTLE BEER - \$3

Coors Original Banquet (for Virg)
Miller Light

WINE BY THE GLASS

COUPE of PROSECCO – \$3

Prosecco D.O.C. – Zonin, *Italy* – \$7
Pinot Grigio – Ca del Sarto, *Friuli, Italy* – \$7
Chardonnay – Kumeu Village, *New Zealand* – \$8
Dry Riesling – Tatomer, *Santa Barbara County, California* – \$10
Loire Muscadet – Chevalier Clos de la Butte, *Loire, France* – \$8
Rosé – Milou, *Pays d'Oc, France* – \$7
Pinot Noir – Erath Resplendent, *Oregon* – \$10
Gamay – Domaine La Prebende, *Beaujolais, France* – \$9
Cotes du Rhone (Grenache, Syrah, Cinsault) – Domaine du Seminaire, *Rhone, France* – \$10
Malbec – Ben Marco, *Valle de Uco, Mendoza, Argentina* – \$10
Monastrell-Tempranillo-Syrah – Bodegas Carchelo Selecto, *Jumilla, Spain* – \$8
Bordeaux (Cabernet-Merlot) – Chateau de Recougne, *Bordeaux, France* – \$10



WINE

The Farish House was built in 1899, the end of the Victorian era, a time of peace and prosperity preceding a time of great innovation. In this house we strive to serve you comfort food that transcends era and respects time-honored tradition in food and wine. Our wine list, be it small, embraces several historic vineyards and wineries that have produced quality wines for over one hundred years. Step back in time and have a glass.

-
- Prosecco DOC** – Zonin, *Veneto, Italy*, NV – **\$28**
Champagne Nicolas Feuillatte – *Champagne, France*, NV – **\$60**
Raventos Brut Rosé (Est. 1497) – *Conca del Riu Anoia, Spain*, NV – **\$60**
Viura-Garnacha Blanca – Valenciso, *Rioja, Spain*, 2017 – **\$50**
Sauvignon Blanc – Craggy Range, *Martinborough, New Zealand*, 2017 – **\$48**
Vermentino – Reine de la Ville, *Ile de Beauté (Corsica), France*, 2017 – **\$45**
Pinot Grigio – Ca’ del Sarto, *Friuli, Italy*, 2017 – **\$28**
Chardonnay – Kumeu Village, *Kumeu, New Zealand*, 2015 – **\$32**
Chardonnay – Dominique Cornin, *Beaujolais, France*, 2015 – **\$40**
Chardonnay – Domaine Ferret Pouilly Fuissé (Est. 1840), *Burgundy, France*, 2017 – **\$80**
Chardonnay – Chateau Montelena (Est. 1882), *Calistoga, California*, 2017 – **\$85**
Muscadet (Melon de Bourgogne) – Chevalier Clos de la Butte, *Muscadet, Loire, France*, 2016 – **\$40**
Riesling – Dry, Tatomer, *Santa Barbara, California*, 2016 – **\$40**
Rosé – Milou, *Pays d’Oc, France*, 2018 – **\$28**
Pinot Noir – Erath “Resplendent,” *Oregon*, 2017 – **\$40**
Pinot Noir – Maison Joseph Drouhin (Est. 1880), *Cote de Nuits-Villages, Burgundy, France*, 2016 – **\$65**
Gamay – Domaine La Prebende (Est. 1947), *Beaujolais, France*, 2016 – **\$36**
Agiorgitiko – Gai’a Monograph, *Nemea, Greece*, 2017 – **\$40**
Grenache – Xiloca Garnacha, *Calatayud, Spain*, 2016 – **\$28**
Monastrell, Tempranillo, Syrah – Bodegas Carchelo Selecto, *Jumilla, Spain*, 2012 – **\$32**
Cotes du Rhone – Domaine du Seminaire, *Valreas, France*, 2016 – **\$40**
Cotes du Rhone – Saint-Cosme (Est. 1570), *Gigondas, France*, 2017 – **\$56**
Sangiovese – Costanti Rosso di Montalcino, *Tuscany, Italy*, 2012 – **\$50**
Brachetto Blend – Tenuta La Pergola “Il Gocetto”, *Piedmont, Italy*, NV – **\$45**
Cabernet Franc – Domaine de Noire Chinon, *Loire, France*, 2016 – **\$55**
Malbec – Ben Marco by Susanna Balbo, *Valle de Uco, Mendoza, Argentina*, 2018 – **\$48**
Zinfandel – Boeger, Walker Vineyard, *El Dorado, California*, 2016 – **\$44**
Cab-Merlot Blend – Gundlach Bundschu (Est. 1858), *Mountain Cuvée, Sonoma, California*, 2017 – **\$48**
Tuscan Red – Ornellaia Le Serre Nuove, *Bolgheri, Italy*, 2016 – **\$85**
Bordeaux – Chateau Recougne, *Bordeaux Superieur, Bordeaux, France*, 2016 – **\$40**
Bordeaux – Chateau St. Andre Corbin, *Saint Georges-Saint-Emilion, Bordeaux, France*, 2016 – **\$72**
Bordeaux – Chateau Mongravey, *Margaux, Bordeaux, France*, 2015 – **\$98**
Cabernet Sauvignon – Hayes Valley, *California* 2017 – **\$40**
Cabernet Sauvignon – Freemark Abbey (Est. 1881), *Napa Valley, California*, 2015 – **\$98**
Cabernet Sauvignon – Inglenook (Est. 1879), *Rutherford, California*, 2013 – **\$100**
Cabernet Sauvignon – Stag’s Leap (Est. 1893), “Artemis,” *Napa Valley, California*, 2015 – **\$125**
-





COCKTAILS & SPIRITS

Farish House celebrates turn of the century America with a cocktail list reflecting the taste of the times. From the Gay '90's through the Roaring 20's, Gin, Rum, Whiskey ruled the bar.

FARISH HOUSE CUP - \$12

[Benham's Dry Gin, Pasubio Amaro, Lemon, Fever Tree Ginger Ale, Mint] *To begin "getting in your cups." Cups and punches were popular in the late 1800's, taken from Terrington's "Cooling Cups and Other Dainty Drinks," 1869.*

A WHISKEY SMASH - \$11

[Buffalo Trace Bourbon, Berry Compote, Lemon, Mint] *Citrusy 19th Century cooler, dating back to at least 1887. An uncomplicated Whiskey take on the Mint Julep.*

MILANO-TORINO (THE AMERICANO) - \$9

[Bitter Campari, Cinzano sweet Rosso Vermouth, Club Soda] *Refreshingly bitter, created in Italy in the 1860's. Negroni with Gin instead of club soda, circa 1920! - \$11*
Or go modern with Prosecco for a Spritz! - \$9

CUBA LIBRE - \$11

[Don Q. Oak-Barreled Spiced Rum, Fentiman's Cola, Tiki Bitters, Lime] *Our spiced version of the original drink from Havana, circa 1900, reportedly invented during the American occupation of Cuba.*

3RD STREET MANHATTAN

- \$12 -

1792 Small Batch Bourbon,
Cocchi Torino Vermouth
and Bigalet China-China
French Amer.

Trust us!



HOUSE LIQUORS

Tito's Vodka
Kettle One Vodka
Hendrick's American Style Gin
Benham's Dry Gin
Bacardi Rum
Don Q Oak Barrel Spiced Rum
Bulleit Rye
Rittenhouse Rye
Bulleit Bourbon
Buffalo Trace Bourbon
George Dickel #8 Tenn. Whisky
1792 Small Batch Bourbon
Macallan 12 yr Scotch
Sacred Bond Brandy
Corralejo Tequila
Pasubio
Fernet Branca
Campari
Montenegro
Bigalet China China
Cocchi di Torino Vermouth
Cinzano Rosso Vermouth
Alessio Chinato
Pernod Absinthe
Combier Original Liqueur d'Orange
Aurora Manzanilla Sherry
Aurora Amontillado Sherry
Aurora Pedro Ximenez Sherry
Ferreira Ruby Port
Ferreira Tawny Port