

## SWEETS

**FLOURLESS CHOCOLATE TORTE (GF)**  
Raspberry sauce and whipped cream **6.50**

**CHOCOLATE HEATH BAR TRIFLE 7**

**LIMONCELLO MASCARPONE CAKE**  
Sicilian lemon infused sponge cake and Italian mascarpone **7**

**BOTTLED SODAS 2.75**

**Coke**  
**Diet Coke**  
**Sprite**  
**Ginger Ale**  
**Barq's Rootbeer**  
**Fanta Orange Soda**  
**Triple Berry Seltzer Water**  
**Gold Peak Unsweetened Iced Tea**  
**Minute Maid Lemonade**  
**Dasani Water (\$1.89)**

**HOUSE WINES 7**

**Woodbridge Chardonnay, Pinot Grigio, Cabernet, Merlot, White Zinfandel**

**GLENVIEW FARMS VANILLA OR CHOCOLATE ICE CREAM CUPS 2.50**

**SIN FREE LEMON OR STRAWBERRY SORBET CUPS 3**

**BREAD PUDDING**  
Warm with drunken rum raisin caramel sauce **6**

**BOTTLED BEER 4**

**Budweiser**  
**Bud Light**  
**Coors Light**  
**Miller Light**  
**PBR Pounders (\$2.25)**  
**Corona**  
**Craft Drafts TBA**

**LIQUOR 7**

**FAMILY STYLE MEALS** Price includes Garden Salad and Dinner Rolls.  
Serves 4-5 people.

**MAC N CHEESE 40**

**BUFFALO CHICKEN MAC N CHEESE 50**

**CHICKEN PARMESAN 50**

**STEAK TIPS 60**

Served with mashed potato and fresh vegetable

After a \$10,000 makeover in May of 2014 by the Food Network's Restaurant Impossible, co-owners Jennifer Leonzi, front of house manager and head chef Kerry Benton dissolved their partnership, leaving Jennifer the sole owner. Over the next few years, her vision was to take the restaurant back to its roots "Covered Bridge" as the original owners did in 1978. Jennifer completed an intense 12 week culinary course at Chez Boucher Culinary Arts Center in Hampton, NH in 2015. In the fall of 2016, she interned in their kitchen at Savory Square Bistro under head chef Aaron Duvall. Along with a new identity the goal was a new menu featuring "Fresh Fusion." A Farm to Table attitude inspired by French, Asian, Italian and Spanish cuisine as well as traditional selections and old favorites. Although we are not strictly "Farm to Table", our philosophy is to provide the freshest product available.

In June of 2019 Robert Irvine and his Restaurant Impossible team revisited a handful of restaurants that originally appeared on their show. They discussed the success of the Covered Bridge and what kind of changes were made over the years. The show aired in July of 2019 and the Covered Bridge is still going strong!



**57 Blair Road, Campton, NH 03223**  
**(603) 238-9115**

**www.farmtablenh.com**  
**farmtableNH@gmail.com**

**Lunch at 11:30**

**Dinner entrées at 4:30**

**Closed on Tuesdays**

We apologize but at this time we will not be offering table service for outdoor dining. We have found a way to accommodate our customers and staff to keep everyone safe with hopes to modify this system as we go. You will not need a reservation as an order and pickup window are available for guests who may use our outdoor seating to enjoy their meal. Please use our recycling stations to throw away your trash and don't leave anything behind. Be considerate of other guests by social distancing and leave promptly when your finished so we can sanitize your table for the next guests. Outdoor dining tables can not be used only for consumption of alcohol and are all non smoking. Thank you for your patience, business and gratuities to our staff.

We greatly appreciate it!

# APPETIZERS

## BUFFALO WINGS OR FINGERS

Fresh breaded chicken tenders or wings in our signature sauce with bleu cheese, celery and carrots **12**

## PORK POTSTICKERS

Steamed and served with ponzu sauce for dipping **10**

## TUNA TATAKI

Garlic and sesame seared rare ahi tuna chilled with sweet soy syrup, pickled ginger and wasabi **12**

## BLISTERED SHISHITO PEPPERS

Truffle parmesan and toasted baguette **10**

# GARDEN

Balsamic Vinaigrette, Citrus Vinaigrette, Aegean Greek, Buttermilk Ranch, Caesar, Bleu Cheese, Thousand Island

## GARDEN SALAD BOWL

Field greens, cucumber, tomato, carrot, sweetie drop peppers and red onion with your choice of dressing **8** **As a side 5**

## CAESAR SALAD BOWL

Crisp romaine, croutons, grape tomatoes, parmesan tuile and caesar dressing **10**  
**As a side 6** **Add Anchovies 1**

## BUFFALO CHICKEN WEDGE

Iceberg, bacon, tomatoes, red onion, crispy buffalo chicken bites and bleu cheese **13**

## BLEU MOUNTAIN SALAD

Grilled chicken, fresh greens, maple honey walnuts, dried cranberries, red onion, cucumber, crumbled bleu cheese and balsamic vinaigrette dressing **12**

**Add:** Grilled Chicken or Veggie Burger **4**  
Grilled Steak Tips\* or Shrimp **8**  
Seared Scallops or Chilled Ahi Tuna\* **10**

# BURGERS

## CHARBROILED BURGER\*

8 oz. grilled to your liking.  
(Additional toppings may be subject to extra charge.) **10**

## SMASH BURGER\*

4 oz. patty with cheese, griddle seared and served medium well to ensure a serious crust  
**single 5.50 double 9 triple 12**

## THE TOMMY BURGER\*

Bacon, mushrooms, onions, melted Swiss and bleu cheese **12**

## RISOTTO TOTS (vegetarian)

Basil aioli and marinara **10**

## PICKLED RED ONION RINGS

Triple battered with habanero buttermilk ranch for dipping **8**

## COWBOY CHIPS

Thinly sliced deep fried potatoes topped with cheddar, smoked gouda, chopped bacon, sour cream and scallions **11**

## TWIN CRAB CAKES

Tarragon chive remoulade **12**

# IN THE BOWL

## NEW ENGLAND CLAM CHOWDER

Rich and creamy with fresh clams and potatoes

**BOWL 6**

# SIDES

**FRIES 2**

**TRUFFLE PARMESAN FRIES 4**

**SWEET POTATO PUFFS 3**

**HAND CUT CHIPS 2**

**GARDEN SALAD 3**

**CAESAR SALAD 4**

**COLESLAW 2**

**PICKLED ONION RINGS 4**

**GLUTEN FREE ROLL OR  
WHOLE GRAIN BREAD 2**

**VEGAN CHEESE 3**

## BLACK BEAN BURGER

From VT Bean Co. topped with Cilantro Veganaise, lettuce and tomato **11**

## BEYOND™ BURGER (GF)(V)

A plant-based burger that looks, cooks and satisfies like beef. It has all the juicy, meaty deliciousness of a traditional burger, but comes with the upsides of a plant-based meal **13**

# LIGHTER FARE

GF Roll or Whole Grain Bread add \$2

## ROAST BEEF BRIOCHE

Dipped in au jus with caramelized onions and melted Swiss **12**

## PROSCIUTTO GRILLED CHEESE

Basil aioli, fresh mozzarella and seasoned oven roasted tomatoes on grilled Tuscan bread **12**

## BARBACOA BURRITO (V)

Smoky, spicy Barbacoa-style portobella mushrooms wrapped in a burrito with cilantro lime rice, black beans, avocado, lettuce, tomato vegan cheese and Veganaise **13**

## STEAK & CHEESE

Caramelized onions, mushrooms and American cheese on a sub roll **11**

## REUBEN

House cured corned beef brisket, melted Swiss, Thousand Island dressing and sauerkraut on grilled marble rye **12**

## CHICKEN CUTLET SANDWICH

Fresh mozzarella cheese, basil aioli and balsamic dressed greens **12**

## FRESH HADDOCK SANDWICH

Fried with house tartar, lettuce and tomato on a brioche bun **11**

# DINNER

## NEW ENGLAND SEAFOOD BAKE

Fresh haddock, sea scallops, shrimp and lobster in a sherry cream topped with lemon butter crumbs. Served with rice and fresh vegetable **26**

## FRESH HADDOCK

Broiled with lemon buttered panko crumbs. Served with Jasmine rice and fresh vegetable **18**

## SHRIMP RISOTTO (GF)

Fresh broccoli and parmesan **22**

## FISH & CHIPS

Fresh fried haddock, fries and coleslaw **15**

## FRIED SEA SCALLOPS

Served with fries and coleslaw **17**

## FISHERMAN'S PLATTER

Fried shrimp, scallops and haddock with fries and coleslaw **22**

## MAC N CHEESE (vegetarian) 10

**BUFFALO CHICKEN MAC N CHEESE 14**

## QUINOA & SWEET POTATO CHILI (GF)(V)

Black beans, crispy tortilla strips and green onion **11** **Add Cheese 1.50** **Vegan Cheese 3**

## AHI TUNA BOWL\*

Seared rare and chilled Ahi tuna, sushi rice, grape tomatoes, cucumber, avocado, seaweed salad and pickled ginger with sweet soy syrup **15**

## RED QUINOA PILAF (GF)

Poblano corn and diced red peppers, seasoned with traditional Spanish spices and topped with a parmesan roasted tomato **13**

**Add:** Grilled Chicken or Veggie Burger **4**  
Grilled Steak Tips\* or Shrimp **8**  
Seared Scallops or Chilled Ahi Tuna\* **10**

## CHICKEN PARMESAN

Marinara and fresh mozzarella over pasta **16**

## ROASTED HALF CHICKEN (GF)

Potato and fresh vegetable **16**

## STEAK TIPS (GF)

Teriyaki and citrus marinade with mashed potato and fresh vegetables **20**

## BRAISED SHORT RIBS

Cooked low and slow with gravy, mashed potato and fresh vegetables **22**

**PRIME RIB EVERY FRIDAY AND SATURDAY NIGHT WHILE IT LASTS!**

## KIDS MENU AVAILABLE

**(GF)**Naturally Gluten Free Items. **(V)**Vegan. Please advise your server of any food allergies

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.