

SWEETS

CHOCOLATE HEATH BAR TRIFLE 5

LIMONCELLO MASCARPONE CAKE

Sicilian lemon infused sponge cake and Italian mascarpone 7

STRAWBERRY SHORTCAKE

Old fashioned biscuit, sweet strawberries and whipped cream 5

BROWNIE SUNDAE

Vanilla ice cream, hot fudge and whipped cream 6

BREAD PUDDING

Warm with drunken rum raisin caramel sauce 7

FLOURLESS CHOCOLATE TORTE (GF)

Raspberry sauce and whipped cream 7

KIDS MENU

CHICKEN FINGERS & FRIES 7

FISH & CHIPS 9

BURGER & FRIES 6

(Toppings subject to charge)

KRAFT MAC N' CHEESE 4

Add chicken fingers for 2.50

HOUSE SALAD WITH GRILLED CHICKEN 7

SPAGHETTI

With marinara or butter & cheese 6

Add a meatball for 2

KIDS DESSERTS

BROWNIE SUNDAE 3

ROOT BEER FLOAT 3

STRAWBERRY SHORTCAKE 3

ICE CREAM SUNDAE 2



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Lunch at 11:30 • Dinner entrées at 4:30

Closed on Tuesdays

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!

As of July 1, 2020 we are open for indoor and outdoor dining as well as seating in our lounge with full service. We at the Covered Bridge are taking every precaution and recommended guideline put forth by the State of NH during Covid 19. As excited as we are to be open and welcome you back, please keep our staff and guests safe by staying home if you are experiencing a fever or any cold/flu like symptoms. We do not take reservations and can accommodate groups up to 6 people on a first come first serve basis. When you arrive at the Covered Bridge please wait for our host to greet you (this pertains to ALL dining areas including the bar). All guests are asked to wear a mask when inside our building except while seated at your table. We have rearranged our dining and bar areas to allow six foot distancing between tables. Please DO NOT move or rearrange tables or chairs and practice social distancing as there will be no standing around in the bar or around other diners. We ask that you are patient with the minimal staff we are employing as everyone is learning to navigate through these changes and may require additional time between seatings in order to properly sanitize surfaces. If you are in a rush, have a party larger than 6 or do not want to follow our guidelines we kindly ask that you join us when we are able to open at full capacity when Covid 19 is behind us. We will continue to provide Take-Out by phone as well as our pick up window so you will not have to enter the building.

Thank you for your continued patronage, 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**

SHRIMP COCKTAIL (GF)

House sauce and fresh lemon **11**

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**

TWIN CRAB CAKES

Tarragon chive remoulade **12**

GARDEN

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

GARDEN SALAD BOWL (GF)

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**

SHRIMP AND AVOCADO SALAD

Poached chilled shrimp, avocado, roasted red peppers, corn, pickled red onions, citrus vinaigrette and lime yogurt **15**

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

MUSHROOM CAPS

Stuffed with mild Italian sausage and topped with melted Cabot cheddar cheese **10**

CHARCUTERIE BOARD

Assorted cured meats, cheeses, olives, jam, marcona almonds and crisp French bread **18**

RISOTTO TOTS

Basil aioli and marinara **10**

PICKLED RED ONION RINGS

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

COWBOY CHIPS (GF)

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

IN THE BOWL

CLAM CHOWDER

Rich and creamy with red peppers, onion, sweet corn and potatoes

CUP **5** | BOWL **8**

CHILLED SEASONAL MELON GAZPACHO

CUP **4** | BOWL **7**

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**

BLACK BEAN BURGER

From VT Bean Co. topped with Cilantro Vegemaise, 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 GF 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 Vegemaise **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**

ITALIAN SUB

Genoa salami, capicola, mortadella, provolone, farm greens, tomato, red onion and olive tapenade on a toasted roll **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 & lobster in a sherry cream topped with lemon butter crumbs. Served with rice & fresh vegetable **26**

FRESH HADDOCK

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

FRESH SALMON (GF)

From the gulf of Maine, pan seared with jasmine rice, onions, red peppers and olive caper tapenade **24**

RISOTTO (GF)

Fresh peas and wild mushrooms **16**

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**

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

Add: Lobster 12

Buffalo Chicken 4

Shrimp 8

AHI TUNA BOWL*

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

QUINOA & SWEET POTATO CHILI (GF)(V)

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

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**

Salmon **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 (GF)

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

PRIME RIB EVERY FRIDAY AND SATURDAY NIGHT WHILE IT LASTS!

(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.