



57 Blair Road, Campton, NH 03223

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Open at 11:30 daily

CLOSED ON TUESDAYS

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!

APPETIZERS

VEAL SWEET BREADS

Bacon and mushroom cream, port wine reduction and toasted bread **16**

TRUFFLE PARMESAN FRIES (GF)

House fries, truffle oil and parmesan **9**

BUFFALO FINGERS

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

TUNA TATAKI (GF)

Chilled garlic and sesame seared ahi tuna with sweet soy syrup, seaweed, pickled ginger and wasabi **13**

CHARCUTERIE BOARD

Assorted cured meats, cheeses, olives, jam, pickles, marcona almonds and crisp French bread **20**

AVOCADO HUMMUS

Warm pita bread, black olive salad, cucumbers, carrot and celery sticks **12**

MUSHROOM CAPS

Mild Italian sausage stuffing topped with melted Cabot cheddar cheese **10**

FOIE GRAS

Torchon of duck liver with quince paste, onion jam, pink peppercorn and toasted baguette (GF bread available) **18**

COWBOY CHIPS (GF)

House kettle chips topped with cheddar, smoked gouda, chopped bacon, sour cream, scallions and pickled jalapenos **12**

PICKLED RED ONION RINGS

Triple battered with habanero buttermilk ranch for dipping **10**

BURGERS

Served on a buttered and grilled brioche bun

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 6 double 10 triple 12

THE TOMMY BURGER*

Bacon, mushrooms, onions, melted Swiss and bleu cheeses **13**

BLACK BEAN BURGER (Vegan)

Veganise, lettuce and tomato **11**

BEYOND™ BURGER (Vegan)

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

GARDEN

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

GARDEN SALAD BOWL (GF)

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

CAESAR SALAD BOWL

Crisp romaine, croutons, grape tomatoes parmesan tuile and caesar dressing **10**

Add Anchovies **2**

FALL HARVEST SALAD

Mixed greens, roasted squash, sunflower seeds, feta cheese, cornbread croutons and raspberry vinaigrette **12**

BLEU MOUNTAIN SALAD

Grilled chicken, fresh greens, candied walnuts, dried cranberries, red onion, cucumber, crumbled bleu cheese and balsamic vinaigrette dressing **14**

BUFFALO CHICKEN WEDGE

Iceberg, bacon, tomatoes, red onion, crispy buffalo chicken bites and bleu cheese **14**

Add: Grilled Chicken, Black Bean Burger (GF) or Beyond™ Burger (V) **5**
Grilled Steak Tips* or Shrimp **8**
Seared Scallops or Chilled Ahi Tuna* **10**

IN THE BOWL

FRENCH ONION SOUP

CUP **5** | CROCK **8**

SOUP OF THE DAY

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

ON THE SIDE

FRENCH FRIES **2**

TRUFFLE PARMESAN FRIES **5**

SWEET POTATO PUFFS **3**

KETTLE CHIPS **2**

GARDEN SALAD **5**

CAESAR SALAD **6**

COLESLAW **2**

PICKLED ONION RINGS **5**

GLUTEN FREE ROLL **2**

GF WHOLE GRAIN BREAD **2**

RAW BAR

peel & eat shrimp
oysters & clams
on the 1/2 shell

FRIDAYS

4PM - CLOSE

SATURDAYS

NOON - CLOSE

while they last!

We do not have a designated fryer for fried items that are naturally gluten free so please notify your server to your sensitivity.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HAND HELDS & LIGHTER FARE

CHICKEN BÁNH MI

Grilled chicken breast, pork belly, pickled veggies, cilantro and aioli on a toasted baguette **14**

PROSCIUTTO GRILLED CHEESE

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

STEAK & CHEESE

Caramelized onions, mushrooms and American cheese on a sub roll **12**

VEGGIE PITA WRAP (Vegetarian)

Hummus, raw garden veggies and feta cheese **13**

THE DONAIR

Well known in Halifax as a popular street food. Sliced and grilled home made meatloaf in a warm pita with tomato, raw onion and donair sauce **12**

ITALIAN SUB

Genoa salami, capicola, mortadella, provolone, farm greens, tomato, red onion and vinaigrette on a toasted roll **12**

REUBEN

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

PORK BELLY BLT

On grilled white carving loaf with garlic aioli **12**

ENTRÉES

Served all day. Please substitute rice or french fries for mashed potato before 4:30pm. Substitute GF pasta for an extra \$3

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 **28**

HADDOCK

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

DAYBOAT SCALLOPS

Over sweet pea and parmesan risotto **26**

BOLOGNESE

Fresh tagliatelle pasta, a rich meat sauce of veal, pork and beef, splash of cream and parmesan **22**

GREEN CURRY (GF)

Rice noodles, peppers, onions, eggplant, edamame and water chestnuts

Pork Belly 17

Tofu 15

Add: Grilled Chicken, Black Bean Burger (GF) or Beyond™ Burger (V) **5**
Grilled Steak Tips* or Shrimp **8**
Seared Scallops or Chilled Ahi Tuna* **10**

RED QUINOA PILAF (GF)

Corn, roasted poblano and diced red peppers seasoned with traditional Spanish spices and topped with a parmesan roasted tomato (Vegan without roasted tomato) **13**

Add: Grilled Chicken, Black Bean Burger (GF) or Beyond™ Burger (V) **5**
Grilled Steak Tips* or Shrimp **8**
Seared Scallops or Chilled Ahi Tuna* **10**

FISH & CHIPS

A generous portion of fresh fried haddock with fries and coleslaw **18**

AHI TUNA BOWL*

Seared rare and chilled Ahi tuna, sushi rice, edamame, grape tomatoes, cucumber, avocado, marcona almonds, seaweed salad and pickled ginger with sweet soy syrup **16**

QUINOA & SWEET POTATO CHILI (GF)

Black beans, crispy tortilla strips and green onion **10**

Add Cheese 1.50

MAC N CHEESE

Cavatappi pasta and Cabot cheese sauce topped with crumbs **12**

Add: Lobster 12

Buffalo Chicken 4

Bacon 3

CHICKEN PARMESAN

Marinara and fresh mozzarella over penne **18**

CHICKEN MARSALA

Tender breast sauteed with wild mushrooms and a marsala wine sauce with rice and fresh vegetable **22**

LAMB SHANKS

Braised with peas, carrots, cous cous, chickpeas and gremolata **22**

STEAK TIPS (GF)

Lightly seasoned, your choice of plain or teriyaki with mashed potato and fresh vegetable **22**

SHORT RIBS (GF)

Cooked low and slow with gravy, mashed potato and fresh vegetable **24**

FILET MIGNON (GF)

8 oz chargrilled with demi glace, mashed potato and fresh vegetable **34**

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

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