



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

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!

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

BUFFALO WINGS OR FINGERS

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

CHARCUTERIE BOARD

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

TUNA TATAKI (GF)

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

MUSHROOM CAPS

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

PICKLED RED ONION RINGS

Triple battered with habanero buttermilk ranch for dipping **9**

COWBOY CHIPS (GF)

Thinly sliced deep fried potatoes topped with cheddar, smoked gouda, chopped bacon, sour cream, scallions and pickled jalapenos **12**

CHORIZO MEATBALLS (GF)

Piquillo pepper sauce and cabra del vino cheese **12**

CHARRED CAULIFLOWER (GF)

With feta, mediterranean olives, and preserved lemon **10**

FOIE GRAS

Torchon of duck liver with membrillo (quince paste) and toasted baguette (GF without baguette) **18**

TRUFFLE PARMESAN FRIES (GF)

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

RICOTTA GNOCCHI

Over sweet creamed corn with scallions, parmesan and sumac **13**

RAW BAR SATURDAYS

AT 4PM

oysters and clams on the 1/2 shell 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.

GARDEN

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

GARDEN SALAD BOWL (GF)

Field greens, cucumber, tomato, carrot, sweet 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 1

BLEU MOUNTAIN SALAD

Grilled chicken, fresh greens, candied walnuts, dried cranberries, red onion, cucumber, crumbled bleu cheese and balsamic vinaigrette dressing **13**

BUFFALO CHICKEN WEDGE

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

ROASTED BEET & ARUGULA SALAD (GF)

Goat cheese, marcona almonds and citrus vinaigrette **14**

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

IN THE BOWL

FRENCH ONION SOUP

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

CORN CHOWDER

(Vegetarian)

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

ON THE SIDE

FRIES **2**

TRUFFLE PARMESAN FRIES **5**

SWEET POTATO PUFFS **3**

KETTLE CHIPS **2**

GARDEN SALAD **5**

CAESAR SALAD **6**

COLESLAW **2**

PICKLED ONION RINGS **4**

GLUTEN FREE ROLL **2**

GF WHOLE GRAIN BREAD **2**

GF PASTA **3**

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

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**

HAND HELDS & LIGHTER FARE

PROSCIUTTO GRILLED CHEESE

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

STEAK & CHEESE

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

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**

REUBEN

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

CHICKEN CUTLET

Panko coated breast, fresh mozzarella cheese, basil aioli and balsamic dressed greens on a brioche bun **12**

ITALIAN SUB

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

FALAFEL (Vegetarian)

Deep fried chick pea patties, lettuce, tomato, onion in a warm pita with tzatziki sauce **12**

PORK BELLY BLT

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

FISH & CHIPS

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

RAMEN

Pork belly, miso dashi broth, wild mushrooms, roasted corn, bok choy and poached egg **17**

Substitute Tofu 15

AHI TUNA BOWL*

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

MAC N CHEESE (Vegetarian) 12

Add: Lobster 12

Buffalo Chicken 4

Bacon 3

QUINOA & SWEET POTATO CHILI (GF)

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

Add Cheese 1.50

RED QUINOA PILAF

Poblano corn and diced red peppers, seasoned with traditional Spanish spices and topped with a parmesan roasted tomato (GF without roasted tomato) **13**

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

ENTRÉES

Please substitute rice or french fries 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 **26**

HADDOCK

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

SALMON (GF)

Miso glazed with soy-sherry vinaigrette, seared rice cake, bok choy and wild mushrooms **24**

BOLOGNESE

Fresh tagliatelle pasta, a rich meat sauce of veal, pork and beef, splash of cream and parmesan **20**

FALL HARVEST RISOTTO (GF)

Diced beets, wild mushrooms, corn and asparagus with goat cheese **16**

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

CHICKEN PARMESAN

Marinara and fresh mozzarella over penne **16**

CHICKEN SCARPARIELLO (GF)

Lemon and white wine braised bone-in chicken thighs, Italian sausage, hot & sweet peppers, onion and potatoes **18**

MOROCCAN LAMB TAGINE

Braised curried lamb leg over cous cous with peppers, onions, golden raisins and almonds **18**

STEAK TIPS (GF)

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

SHORT RIBS (GF)

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

FILET MIGNON (GF)

8 oz chargrilled with honey-garlic compound butter, mashed potato and fresh vegetable **30**

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

SWEETS

All of our desserts are delicately made in house

FLOURLESS CHOCOLATE TORTE (GF)

Raspberry sauce and whipped cream **7**

SESAME FINANCIER

Brown butter almond cake with an orange syrup **7**

FRENCH MADELEINE COOKIES

Dark chocolate sauce for dipping **7**

BREAD PUDDING

Warm with drunken rum raisin caramel sauce **7**

CARROT CAKE

With crushed pineapple and a hint of coconut, cream cheese frosting and candied walnuts **7**

PISTACHIO CARDAMOM CAKE

Finished with whipped buttercream **7**

COOKIE DOUGH CHEESECAKE

With a fudge brownie crust **7**

STRAWBERRY BASIL SORBET

GF and vegan **7**

KIDS

CHICKEN FINGERS & FRIES **8**

FISH & CHIPS **10**

HOUSE SALAD with GRILLED CHICKEN **7**

4 OZ FILET with FRIES and fresh veggies **12**

BURGER & FRIES **8** (Toppings subject to charge)

KRAFT MAC N' CHEESE **4**

Add chicken fingers for **2.50**

PENNE PASTA

With marinara or butter & cheese **6**

With meat sauce **8**

KIDS DESSERTS

Brownie Sundae **4**

Root Beer Float **3**

Strawberry Shortcake **3**

Ice Cream Sundae **2**