



Wolfe's Neck Farm Café MENU

Hours: 7:00 a.m. - 8:00 p.m. • Breakfast: 7:00 a.m.-11:00 a.m. • Lunch & Dinner: 11:00 a.m. - 8:00 p.m.

BREAKFAST

7:00 am to 11:00 am

Farm Breakfast Panini \$8.00

Our pasture-raised eggs with provolone cheese on a grilled English muffin

Add spinach and tomato \$2.00

Add sausage or bacon \$3.00

Sub gluten-free bread \$1.00

Corned Beef Hash \$10.00

Home fries, braised cabbage, corned beef, and two eggs cooked to order served with toast

Tofu Scramble \$11.00

Grilled vegetables scrambled with local tofu and spiced to perfection served with toast

Harvest Grains Bowl \$10.00

Savory farro with a soft-boiled egg, pasture-raised sausage & roasted seasonal veggies

Frittata Of The Day \$10.00

This crustless quiche features seasonal veggies and/or meats. Check the specials board for a list of ingredients.

Grilled Blueberry Muffin \$5.00

House-made blueberry muffin, griddled with butter and dusted with powdered sugar

COMFORT FOOD

11:00 am to 8:00 pm

The Barn Burger \$12.00

Our own pasture-raised beef served with lettuce, tomato, and onion on a toasted bun

The Vegetarian \$13.00

Locally produced Veggie Life plant-based quinoa burger served with lettuce, tomato, onion, and dill tahini on a toasted bun (dairy-free)

The Samwich \$9.00

Smoked gouda, mozzarella pasture-raised bacon on Kate's famous homemade bread

Farm Wrap \$12.00

Fresh seasonal veggies with hummus in a spinach wrap

The Barn Dog \$8.00

Our pasture-raised uncured beef hotdog dressed in your choice of mustard, ketchup, relish or onions

Maine Lobster Roll Market

Lobster salad in a grilled split-top bun topped with fresh herbs

Chicken Tenders \$12.00

Three crispy tenders fried to perfection

LIGHT & FRESH

The Ranchos Taco's \$10.00

Your choice of three pasture-raised beef or pork tacos served with cilantro, onions, and lime on corn tortillas with Las Agricultoras fire-roasted tomato salsa

Hummus Plate \$12.00

Served with seasonal veggies, feta cheese, and pita bread (dairy-free upon request)

Seasonal Garden Salad \$11.00

Veggies on mixed greens with a side of house-made ranch or vinaigrette

Add fried chicken \$3.00

Add bacon \$2.00

SIDES

Add to any entrée

French Fries \$3.00

Fried Pickles \$6.00

Tangy hand-battered Morse's pickles

Chickpea Salad \$4.00

A mash of savory chickpeas mixed with seasonal veggies and dairy-free mayo

Seasonal Side Salad \$5.00

With farm veggies and dressing

Wolfe's Neck Farm Café

Open 7am-8pm • Breakfast: 7am-11am • Lunch & Dinner: 11am-8pm

8" PIZZAS

Cheese \$11.00

Red sauce and mozzarella

Add (dairy-free) cheese \$2.00

Farmer Tom's Pie \$15.00

Red sauce, mozzarella, and the farm's pasture-raised sausage, bacon, pepperoni, onions, peppers, and local mushrooms

West Bay Garden \$14.00

Red sauce mozzarella and fresh seasonal veggies

Add (dairy-free) cheese \$2.00

Margherita \$13.00

Garlic oil, mozzarella, and tomatoes topped with fresh basil

PUP CUPS

Keep your furry friends cool with these wholesome treats

The Peanut Cup \$5.00

A single scoop of Gifford's vanilla ice cream topped with Kate's homemade dog treat

Jenny's Pawfait \$5.00

Maine blueberries, carrots, and Stonyfield organic yogurt

GIFFORD'S ICE CREAM

Please see menu board for available flavors

Small (One scoop) \$5.00

Large (Two scoops) \$6.00

Add a sugar cone \$1.00

Sorbet (Dairy-Free)

Small (One Scoop) \$5.50

Large (Two Scoops) \$6.50

BEVERAGES

Coffee By Design Coffee

12oz \$3.00

16oz \$3.50

Iced or Hot Tea \$3.00

Italian Soda \$3.00

Torani Syrup with club soda

SUMMERTIME SPECIALS

Check our menu board for daily specials and the soup of the day!

FIND US ONLINE AT

freeportcamping.com/farm-cafe

Farm Café

at Wolfe's Neck Center



Your destination for a taste of food fresh from our farm!

OPEN DAILY 7:00 AM TO 8:00 PM

FROM OUR FARM & BEYOND

What we eat and how it is produced really matters.

Our Farm Café features ingredients grown and raised here on the fields around you. From the eggs laid by our free-range chickens to organic vegetables harvested fresh this week, you're tasting food produced with dedication to farming for a healthier planet.

We all play a role in creating a healthier planet. Eating here supports Wolfe Neck Center's mission to transform our relationship with farming and food for a healthier planet.