

Starters

Smoked Wings 15

1 full pound of slow smoked wings, smoked over applewood. Try em plain or with any of our sauces: Buffalo, BBQ, Stingin' Honey Garlic, Parm Peppercorn, Yosemite, Garlic BBQ, Honey BBQ, Old Bay, Spicy Ranch

Spinach Dip 9.5

Fresh spinach, a blend of three cheeses, topped with Mozzarella Extra Bread 2

Southern BBQ Pork Fries 11

Tempura battered waffle cut fries piled high with our famous smoked pulled pork BBQ, cheddar cheese, Apple Wood smoked bacon, and jalapeno

Pub Pretzel Sticks 10

Served with house made beer cheese.

Buffalo Cauliflower Bites 9

A vegetarian version of boneless buffalo wings, battered cauliflower florets are fried and tossed in buffalo sauce. Served with celery sticks and your choice of ranch or blue cheese dressing

Battered Avocado Nachos 13

Avocado slices battered and fried over tri color tortilla chops, Kalamata olives, and fresh salsa and sour cream
+ add grilled chicken or taco meat for \$3

Sides

| | | |
|--------------------|-------------------------|--------------|
| Coleslaw | Mac and Cheese | Garden Salad |
| French Fries | Mashed Potatoes & Gravy | |
| Grilled Asparagus | Onion Rings | Waffle Fries |
| Sweet Potato Fries | Mac Salad | |

Scratch Soups

| | | |
|----------------|------------------|--------------|
| Soup De Jour 5 | Beef Vegetable 5 | Chili 5 or 7 |
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** consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs, may increase your risk for food borne illness

Salads

Turn any salad into a wrap +2

Blueberry Chicken Salad 16

Grilled chicken rests on a bed of mixed greens topped with frosted walnuts, fresh blueberries, red onion, cucumber, and goat cheese. Served with a blueberry pomegranate vinaigrette.

Super Salmon Salad** 17

Bed of baby spinach, Maine blueberries, red onion, walnut, avocado, goat cheese, grilled wild caught salmon

Pear Cranberry Salad 12

Bed of mixed greens, dried cranberries, candied walnuts, sliced pear, feta cheese, served with a raspberry vinaigrette dressing Add grilled chicken +3

California Club Salad 14

Mixed greens, Apple Wood smoked bacon, grilled chicken breast, cherry tomatoes, red onion, cucumber, avocado, shredded Mozzarella

Fruity FRUIT FRUIT Salad 14

1 pound of mixed fruits, topped with goat cheese, and fresh basil, served with a honey and sweet balsamic reduction. If you love fruit you should take a chance on this. Don't be scared. Just try it!

Pizzas

Veggie Supreme Pizza 14

Thin crispy cauliflower pizza crust, topped with a cheesy spinach sauce, mixed sautéed vegetables, Italian cheddar cheese, and mozzarella.

Mediterranean Chicken 15

White sauce, grilled chicken, fresh tomato slices, fresh basil, and a sweet balsamic reduction, served on a gluten free cauliflower crust.

Entrées

Garden Cavatappi with Grilled Chicken or Portobello 16

Grilled chicken or Portobello over cavatappi pasta with fresh sautéed vegetables and feta cheese.

Salmon Stir Fry** 21

Fresh wild caught salmon, orange teriyaki, grilled seasonal vegetables, brown rice and Quinoa.

18 oz Bone In Ribeye Steak** 32

Ribeye Steak, topped with sautéed onions and mushrooms, with a rosemary butter compound served with NY cheddar potatoes.

Stuffed Portobellas 16

Two large portobella mushroom caps stuffed with spinach dip, seared tomatoes, fresh basil, and a balsamic reduction

Mushroom Ravioli 18

Portabella and white button mushroom ravioli tossed in marinara, topped with melted parm and mozzarella cheese and fresh basil. Served with garlic bread.

Spring Duck 25

Seared duck breast with a spinach basil risotto and honey carrot puree. Served with mashed potatoes with a slightly spicy plum sauce.

Entrées eaten in the restaurant include our farm bar: fresh salads, rolls, soups, and several hot food items and desserts.

Steak and Smoked Sausage Jambalaya 22

Cajun seasoned brown rice and Quinoa with sautéed seasonal vegetables, sliced steak and smoked sausage

Chicken Caprese 19

Fresh grilled boneless skinless chicken breasts, topped with mozzarella, grilled cherry tomatoes, fresh basil and balsamic reduction. Served with grilled asparagus.

Burgundy Pork Chop 19

Burgundy Marinated Pork Chop Grilled to Perfection, served with sautéed mushrooms, grilled asparagus and mashed potatoes

Southern Style Chicken and Waffles 19

Belgian waffles, hand breaded chicken breast, smoked bacon, fried sweet potatoes, battered onion, sunny egg, maple syrup, and honey.

Strawberry Pork Tacos 19

Award winning smoked pork, fresh strawberry salsa, avocado, chopped lettuce, green onions, jalapeno and sriracha sour cream.

Fish and Chips 20

Fresh house dipped battered swai (delicate white fish) served with French fries, house slaw and home made remoulade

Lamb Meatballs 23

House made lamb meatballs with fresh chopped mint, lightly sprinkled with feta cheese, served over mashed potatoes with a slightly spicy plum sauce.

Receive your Ard's Farm favorites straight to your door through our delivery service partner, DoorDash. Click the DoorDash button on our website or order directly through the DoorDash app.



menu prices may vary through DoorDash

All Day Sandwiches

Grilled Ham & Cheese and Tomato Soup 13

Thick, rustic grilled sourdough with NY aged sharp cheddar, and chipped ham. Served with a cup of Ard's tomato basil soup.

Smoked Brisket French Dip 13

Ard's smoked beef brisket shredded and topped with caramelized onions and provolone cheese. Served on your choice of toasted ciabatta with a side of au jus

Chicken Bacon Ranch Wrap 13

Grilled chicken breast, applewood smoked bacon, mozzarella cheese, lettuce, tomato, red onions and ranch dressing. Served in your choice of wrap.

Banh Mi Hot Dog 13

11" half pound black angus hot dog, served with pickled spring vegetables, jalapeno, feta cheese, and southwestern sauce. Served with homemade chips.

IPA Battered Fish Sand 13

Delicate white fish hand battered in an IPA beer batter to order, and

Roast Turkey Breast Panini 12

Our slow roasted turkey breast, thick cut apple wood smoked bacon, cranberry infused mayo, American cheese, lettuce, and tomato.

Blackened Salmon Wrap** 16

Fresh Atlantic Salmon— blackened, spring mix, black bean salsa, onion, garlic aioli, and goat cheese on a tomato basil wrap

Pulled Pork BBQ 11

Award Winning smoked pork shoulder In our house BBQ Sauce. Piled high on a toasted Brioche Roll. Put it on grilled Ciabatta +1

Fried Green Tomato BLT 13

Fried green tomato slices, smoked bacon, fresh lettuce and remoulade sauce on a toasted brioche.

Burgers

Garden Dressed Burger 12

Lettuce, tomato, onion, and American Cheese.
Add bacon +2

Beet Burger 14

Red beet burger topped with carrot, lettuce, red onion, tomato, guacamole and zucchini relish served on a gluten-free roll

Yosemities Burger 13

A long standing winner at Ard's; topped with apple-wood smoked, pepper jack cheese, crispy fried onions and southwestern Yosemities sauce on a toasted brioche.

Portabella and Goat Cheese Burger 11

Large portabella mushroom cap grilled in a sweet balsamic reduction and topped with fresh spinach, guacamole., red onion and tomato on a toasted brioche.

Lamb Burger 17

Ground lamb, house made mint presto, tzatziki sauce and spring lettuce, feta cheese, sliced red onion, tomato and cucumber on a toasted brioche.

All Burgers are 1/2 pound of fresh, never frozen, local beef—hand pattied.
Substitute a Portabella Mushroom in place of burger patty. No up charge.



Lunch and Dinner Menu

Published on June 12, 2019

Menu subject to change.

Check www.ardsfarm.com/restaurant for most recent menu.

Tuesday -Friday, 10:30am - 8pm & Saturday, 11am-8pm
Breakfast is served Friday, 8am-10:30am, Saturday & Sunday 8am-11am
Brunch is served Sunday from 11am-3pm

Call your order in to 570-524-9820 ext 3.
Local delivery available for lunch.

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www.ardsfarm.com