

FARM BISTRO

Small Plates

HAND CUT FRIES (LUTEN FREE

\$8.32

COCONUT SHRIMP

6 Large panko breaded shrimp with a Tai chili and coconut cream sauce.

\$12.48

SCOTCH EGG

\$7.28

BEET SALAD (GLUTEN FREE



House made pickled beets atop field greens with goat cheese, currants, candied pecans and fig balsamic

\$10.40

CHICKEN LETTUCE CUPS



House made chicken salad in crisp butter lettuce cups, served with sliced tomato and homemade pickles

\$9.36

Main

REUBEN BURGER

A house-made ground corned beef patty weighing 1/3 pound, garnished with sauerkraut, Swiss cheese, and Thousand Island dressing.

\$12.48

VEGAN BURGER

Grilled portobello mushroom garnished with fresh lettuce, ripe tomato, and a drizzle of fig balsamic.

\$10.40

CORNED BEEF AND CABBAGE

Succulent corned brisket accompanied by seasoned cabbage, potatoes, onions, and carrots.



BANGERS AND MASH

Two house-made sausages served atop creamy homemade mashed potatoes, accompanied by rich onion gravy.

\$17.68

Main

SAMPLER PLATE

A serving of corned brisket accompanied by vegetables, along with a sausage link served over mashed potatoes and drizzled with onion gravy.

\$17.68

PEROGIES

gravy.

Homemade potato and cheese pierogies, accompanied by sautéed cabbage and onion

\$15.60

FIVE SONS SKILLET



Roasted vegetables adorned with a slice of corned brisket and an egg cooked to perfection.

\$14.48

Salads

FIVE SONS CAESAR

\$10.40

MANDERINE SALMON SALAD

Chopped salad topped with grilled salmon filet with a sesame ginger dressing

\$16.64

GARDEN SALAD



Seasonal vegetables atop field greens with choice of dressing

\$11.44

Add Chicken \$3.12

Add crumbly blue \$1.04 Dressing - Ranch, balsamic, creamy blue

Flatbread

ITALIAN FLATBREAD

An individually-sized flatbread topped with Giardiniera sausage, marinara sauce, and a blend of mozzarella and provolone cheese.

\$7.28

We offer a 4% cash discount

No seed oils! We fry in lard!