

The
FARMHOUSE
AT THE BEDFORD POST INN



STARTERS

TAPROOT FARMS SQUASH SOUP

Cantal Cheese Cloud, Roasted Pumpkin Seeds

16

ROASTED ORGANIC GLOBE ARTICHOKEs

White Coco Bean Puree, Honey Dog Farms Swiss Chard Pesto,
Walnut “Gremolata”

21

LARSON FARM’S WHOLE MILK BURATTA

Parsley jus, Crispy ham Wild Arugula, Grilled Miche

22

GREEN SALAD

Butter Lettuce, Fine herbs,
Dijon Vinaigrette

15

JERUSALUM SUNCHOKE

Roasted Sunchoke Salad, Meyer Lemon, Radicchio, Crème
Fraîche

17

BLUE FIN TUNA TARTARE

Dashi Gelée, Shiso, Caspian Sea Golden Ossetra Caviar

32

SEAFOOD SALAD

Point Judith Calamari, Sepia, Spanish Octopus, Alaskan Shrimp,
Ocean Herbal Broth

19

HOMEMADE PASTA

RED BEET AGNOLOTTI

Ricotta, Poppy Seeds, Lemon

16

TAGLIATELLE

Parmigianino Reggiano Fondue

Burgundy Black Truffle 45 (8 grams)

Or

D’Alba White Truffle 70 (4 grams) /115 (8 grams)

RIGATONI

Root Vegetable “Bolognese”, Calabrian Chilies,
Shaved Pecorino

22

JAMIE’S “LOBSTA MAC AND CHEESE”

Maine Lobster, White Cheddar,
Black and White Mezzaluna Pasta

27

Please ask your captain about our specials of the day

CHEF CHRISTOPHER D’AMBROSIO

ENTREES

“STRAWBERRY” GROUPER

Coconut Iranian Saffron broth. Fennel and
Carrots Vichy

34

WILD ARCTIC CHAR

Orange Glazed Endive, Frisée, Hakurei Turnip
puree

32

PAPRIKA ROASTED SNOW HILL FARMS’ HERITAGE CHICKEN

Herbed Spätzle, Flat Leaf Spinach, Red pepper
Sauce

30

WAGYU BEEF BURGER

Bacon Onion Jam, Jasper Hill Bayley Hazen Blue,
Frites

25

WHITE TAIL VENISON

Juniper Crust, Fingerling Potato and Fall Cabbage
puree, Red Currant sauce

49

ROASTED QUAIL & PUMPKIN RISOTTO

Vialone Nano, Roasted Chestnuts, Sage,
Mascarpone

35

Our kitchen and dining room staff care very much about your health. Please notify us regarding relevant food allergies