

# Lunch at the Farm

## Apple Turkey

We start with Boar's Head Ovengold turkey breast, layered on a butter croissant with our own homemade cranberry mayo, fresh slices of Granny Smith apples, soft brie cheese and crisp lettuce.

A Carrot Barn classic! **\$4.95**

## Smoked & Spicy Roast Beef

We start with Boar's Head premium Roast Beef, piled on a potato onion roll, with smoked gouda cheese, crisp lettuce, ripe tomatoes, red onion topped off with a horseradish sauce. **\$5.50**

## Chicken Salad

Our menu would not be complete without this classic.. a traditional chicken salad, with white meat, onion, and celery plus sweet cranberries and chopped walnut. We place it on Bev's homemade Multi grain bread with crisp lettuce and ripe tomatoes. **\$4.95**

## Honey Ham Croissant

We found sweet ZAZ mustard, made locally, lathered on a butter croissant, then we add Boar's Head deli Ham, Jarlsberg cheese, crisp lettuce and ripe tomatoes. **\$4.95**

## Tomato, Cucumber, Cheddar

Simple & delicious! We start with Bev's homemade Multi grain bread, and add NY's finest Palatine Cheddar cheese, ripe tomatoes and crisp cucumbers, topped off with a bit of mayo, and a dash of salt, pepper and oregano! **\$4.75**

Our soup is made here on the farm using all of our fresh veggies. **\$3.50**

Half a sandwich (on multi grain bread) and a cup of soup. **\$6.50**

We also feature Seasonal Specials and Weekly Specials.

**Schoharie  
Valley Farms**  
**Home of The Carrot Barn**