



Farm To Table Bistro Menu

<https://menuweb.menu>

1083 Route 9, Fishkill, United States

+18452971111 - <https://www.ftbistro.com>



On this webpage, you will find the **complete menu** of Farm To Table Bistro from Fishkill. Currently, there are 6 dishes and drinks available. Farm to Table Bistro, located in Fishkill, NY, is a charming American restaurant known for its commitment to fresh, local ingredients and a cozy atmosphere. With an average rating of 3.5 stars, it's a beloved spot for both intimate dinners and celebratory gatherings. This week, the bistro welcomes guests from 12:00 PM to 8:00 PM. To ensure a delightful dining experience, reservations are recommended and can be made by calling (845) 297-1111. For those who prefer dining at home, Farm to Table Bistro offers convenient ordering through DoorDash. The menu features a range of delicious options, including vegetarian dishes, complemented by a selection of coffee. If you're looking to explore other dining options, consider trying Empire Bagels or the Wood Fired AMA Kitchen Bar. Have you experienced the flavors at Farm to Table Bistro? Share your thoughts with a review!

Farm To Table Bistro Menu



Soups

SOUP OF THE DAY \$9.0

Vegetarian

GREEN BEANS \$4.0

Burger

WOODY'S BURGER \$16.5

Dolci

GELATO SCOOP \$3.0

Starters & Salads

FRENCH FRIES \$5.0

Chicken

CHICKEN WINGS \$14.0

Fish

SEA BASS

Steaks

STEAK FRITES \$27.0

Fries

HOME FRIES \$4.0

Kids

COCONUT SHRIMP WITH FRIES \$17.0

Appetizers

HOT BAVARIAN PRETZEL \$8.5

White Wine

CRAFTERS UNION PINOT GRIGIO \$10.0

American Food

CORN ON THE COB \$2.0

Side Order

(2) POTATO PANCAKES \$6.5

Mocktails

FLOWER POWER \$7.0

Soup & Salads

FRENCH ONION SOUP GRATINEE \$11.0

Entree

VEAL BOLOGNESE \$26.0

Red Wines

MALBEC, AGUA DE PIEDRA, ARGENTINA

Signature Cocktails

VIEUX CARRÉ \$14.0

Hard Seltzer

HIGH NOON VODKA GRAPEFRUIT \$6.0

Draft Beer

FARMER'S DAUGHTER RYE IPA \$10.0

Bottled Beer

BROOKLYN EAST IPA \$7.0

Farm To Table Bistro Menu



Craft & Import

BLUE MOON BELGIAN WHITE \$6.5

Raw Bar

HAMPSHIRE LOBSTA' ROLL

Bottled Beers

RED STRIPE \$6.0

Glamburgers® & Sandwiches

CRISPY FRIED CHICKEN SANDWICH \$18.0

Bottle Beer

MURPHY'S STOUT \$7.0

Craft Cocktails

POMEGRANATE MARTINI \$14.0

Seltzer

BUD LIGHT MANGO \$5.0

Garden Menu

GARLIC SCAPES \$4.0

Gin Cocktails

THE LUMIERE \$15.0

Gluten-Free Beer

NEW BELGIUM GLUTINY PALE ALE \$7.5

Whites By The Glass

PINOT GRIGIO, CASARSA, ITALY

Bottled/Canned Beers & Wine

NARRAGANSETT LEMON SHANDY \$6.0

Local

SHINER BOCK \$6.0

Draught Beers & Ciders

PERONI LAGER \$6.0

From The Grill & Fryer

CRISPY FRIED CHICKEN WRAP \$18.0

Digestif Cocktails

SAZERAC \$15.0

Cedar Creek Pub Draft & Can List

RUN WILD IPA \$6.0

Lunch Break

LUNCH PHILLY CHEESESTEAK SANDWICH \$16.0

Featured Draft Selections

TOASTED LAGER \$7.0

Specialty Flatbreads

VEGGIE MEDLEY \$4.0

Farm To Table Bistro Menu



Bevande {Cocktails}

BLOOD ORANGE BOURBON SOUR \$12.0

In A Can

14 HANDS BUBBLES \$10.0

Lunch Pastas And More

LUNCH STEAK FRITES \$25.0

Snacks, Small Plates And Shares

LANGOSTINO SCAMPI

On The Side \$6

SUGAR SNAP PEAS \$4.0

Alcoholic Drinks

BROOKLYN LAGER \$7.0

CORONA EXTRA \$6.0

Sandwiches

THE PARKER \$15.0

CUBAN SANDWICH

Dessert

NEW YORK STYLE CHEESECAKE \$9.0

RED VELVET CAKE \$8.0

Cocktails

BACARDI RUM PUNCH \$9.0

PLANTER'S PUNCH \$12.0

Small Plates

ARTHUR AVENUE SAMPLER \$18.5

GRILLED PORTOBELLO
NAPOLEON \$16.0

Draft Beers

PABST BLUE RIBBON \$4.0

SAM ADAMS LAGER \$6.0

Lunch Raw Bar

LUNCH HAMPSHIRE LOBSTA' ROLL

LUNCH SIGNATURE CRAB CAKE \$18.5

Craft Cocktails (Must Be 21 To Purchase)

FTT MANHATTAN \$15.0

FTT NEGRONI \$14.0

Uncategorized

HOUSEMADE SANGRIA \$10.0

WHITE CLAW BLACK CHERRY \$5.5

Salads

CAESAR SALAD \$12.0

TALIAFERRO FARMS ORGANIC
BEET SALAD \$15.0

SIDE SALAD

Side Dishes

MASHED POTATOES \$4.0

ROASTED POTATOES \$4.0

SWEET POTATO FRIES \$6.0

Farm To Table Bistro Menu



Specialties

BRIDGET'S FAVORITE
SMOTHERED ORGANIC
BONELESS BREAST OF CHICKEN \$28.0

FULL RACK SLOW SMOKED
SPARE RIBS \$32.0

BIG E BBQ MEAL SPECIAL \$42.0

Beer

BUD LIGHT \$6.0

COORS LIGHT \$6.0

BUDWEISER \$6.0

From The Garden

SAN DAMIANO FARMS GREENS \$11.0

PETE'S ORGANIC BABY ARUGULA
SALAD \$17.0

CLASSIC DUCK CONFIT SALAD \$18.5

Restaurant Category

VEGETARIAN

DESSERT

CUBAN

Seltzers, Drinks And Wine In Cans (Must Be 21 To Purchase)

HIGH NOON VODKA PEACH \$6.0

BARCARDI LEMONADE \$9.0

DAY DRINKING PEACH \$11.0

Starters

GRILLED SAUSAGE PLATE \$12.0

BURRATA SALAD \$15.5

SIGNATURE CRAB CAKE \$20.0

PAN SEARED FILET OF ATLANTIC
SALMON \$29.0

Desserts

GLUTEN FREE AND VEGAN
RASPBERRY COBBLER \$10.0

WARM APPLE CROUSTADE \$10.0

WARM CHOCOLATE BOURBON
PECAN PIE \$10.0

CATHY'S COOL KEY LIME PIE \$10.0

These Types Of Dishes Are Being Served

OYSTERS

DESSERTS

SALAD

PANINI

Non-Alcoholic

CAN OF FLAVORED SAN
PELLIGRINO \$2.5

750 ML. SARATOGA SPARKLING
SPRING WATER \$7.0

BOYLAN DRAFT ALL NATURAL
SODA \$3.3

750 ML. SARATOGA NATURAL
SPRING WATER \$7.0

O'DOULS \$5.0

Lunch From The Garden

LUNCH BABY KALE CAESAR
SALAD \$11.0

LUNCH PETE'S ORGANIC BABY
ARUGULA SALAD \$14.0

LUNCH TALIAFERRO FARMS
ORGANIC BEET SALAD \$14.0

Farm To Table Bistro Menu



LUNCH BURRATA SALAD \$15.5

LUNCH CLASSIC DUCK CONFIT SALAD \$18.5

Ingredients Used



DUCK

BRUSSELS SPROUTS

BRUSSEL SPROUTS

ESCARGOT \$13.0

BROCCOLI \$4.0

Entrées

CRISPY FRIED CALAMARI \$17.0

PRINCE EDWARD ISLAND MUSSELS \$17.5

STEAMED LITTLE NECK CLAMS \$19.0

SOUP DU JOUR \$9.0

LUNCH PRINCE EDWARD ISLAND MUSSELS \$16.5

LUNCH ESCARGOT \$13.0

Lunch Large Plates

LUNCH PAN SEARED FILET OF ATLANTIC SALMON \$27.0

LUNCH #1 SUSHI GRADE AHI TUNA POKE BOWL \$32.0

LUNCH TRADITIONAL PAN FRIED PORK SCHNITZEL \$24.0

LUNCH FROM ITALY BEGGARS PURSE \$25.0

LUNCH AUNT COOKIE'S MEATLOAF \$24.0

LUNCH SLOW SMOKED BABY BACK RIBS

Lunch Snacks, Small Plates And Shares

LUNCH HOT BAVARIAN PRETZEL \$7.5

LUNCH GRILLED SAUSAGE PLATE \$12.0

LUNCH GRILLED PORTOBELLO NAPOLEON \$15.0

LUNCH CRISPY FRIED CALAMARI \$16.0

LUNCH ARTHUR AVENUE SAMPLER \$17.5

LUNCH LANGOSTINO SCAMPI

Bottle And Can (Must Be 21 To Purchase)

1911 HARD CIDER CAN \$9.0

KEEGANS MOTHER MILK \$7.0

SIXPOINT RESIN DOUBLE IPA-CAN \$9.0

POG MAHONES MILKSHAKE IPA 16 OZ. CAN \$10.0

STELLIA ARTOIS \$6.0

NATTAGANSETT WATERMELON SHANDY \$6.0

Handhelds

OUR NEW SOON TO BE FAMOUS PASTRAMI REUBEN SANDWICH \$20.0

THE TUSCAN DREAM SANDWICH \$18.0

ALL NATURAL BREAST OF TURKEY WRAP \$16.0

POOR BOY BBQ PLATE \$14.0

MERGUEZ LAMB SLIDERS \$16.0

OUR STUFFED PEPPER \$16.0

SLIMMED DOWN "TURKEY CLUB \$16.0

3-EGG WESTERN OMELETTE \$15.0

Farm To Table Bistro Menu



Lunch Handhelds

LUNCH OUR STUFFED PEPPER	\$16.0
LUNCH OUR NEW SOON TO BE FAMOUS PASTRAMI REUBEN SANDWICH	\$18.0
LUNCH MERGUEZ LAMB SLIDERS	\$16.0
LUNCH WOODY'S BURGER	\$14.0
LUNCH CRISPY FRIED CHICKEN SANDWICH	\$17.0
LUNCH CRISPY FRIED CHICKEN WRAP	\$17.0
LUNCH THE TUSCAN DREAM SANDWICH	\$17.0
LUNCH ALL NATURAL BREAST OF TURKEY WRAP	\$14.0
LUNCH BUTTERMILK CORN FLAKE BAKED COD SANDWICH	\$17.0

Wines To Go (Must Be 21 To Purchase)

PROSCECCO, VILLA JOLANDA
ROSE, CHATEAU MONTAUD PROVENCE FRANCE
SAUVIGNON BLANC, CHATEAU LES REULLES, BORDEAUX, FRANCE
RIESLING, SHADES OF BLUE, MOSEL, GERMANY
CHARDONNAY, BONTERRA WINEMAKERS RESERVE, CA ORGANIC
CHARDONNAY LATOUR ARDECHE, RHONE, FRANCE
PINOT NOIR, LATOUR DOMANE DI VALMOISSINE, FRANCE

PINOT NOIR, MICHAEL DANTE, NAPA, CALIFORNIA

MERLOT, HAVENS COURT SELLERS, LODI, CALIFORNIA

CABERNET SAUVIGNON, SOUVERAIN, CALIFORNIA

Large Plates

#1 SUSHI GRADE AHI TUNA POKE BOWL	\$34.0
BEER-BATTERED BAKED COD	\$25.0
12 OZ. GRILLED BONELESS RIB-EYE	\$36.0
TRADITIONAL PAN FRIED PORK SCHNITZEL	\$27.0
OUR SIGNATURE BEER BRAISED SHORT RIBS	\$31.0
AUNT COOKIE'S MEATLOAF	\$26.0
BUTTERMILK CORN FLAKES BAKED CHICKEN	\$24.0
FROM ITALY BEGGARS PURSE	\$27.0
OUR BUTCHER'S CUT IS FILET MIGNON	\$36.0
SMOTHERED ORGANIC BONELESS BREAST OF CHICKEN	\$28.0
SLOW BRAISED CRISPY PORK SHANK	\$27.0
FULL RACK OF SLOW SMOKED BABY BACK RIBS	\$32.0
OLD SCHOOL KING CRAB LEGS	\$33.0
HALF RACK OF SLOW SMOKED BABY BACK RIBS	\$16.0
ROASTED ASIAN RACK OF LAMB	\$33.0

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1083 Route 9, Fishkill, United States

Opening Hours:

Monday 11:30-21:00
Tuesday 11:30-21:00
Wednesday 11:30-21:00
Thursday 11:30-21:00
Friday 11:30-22:00
Saturday 11:30-22:00
Sunday 11:30-21:00

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