

Blystone Farm Restaurant

Fall Collection Dinner Menu

Appetizers

Truffle Parmesan Fries 8
roasted garlic aioli
and honey-parsley, whole-grain mustard

Seasonal Egg Rolls 9
seasonal accompaniment

Jane's Chips, Guac & Salsa 7
you should know

Blystone Buffalo Wings 7
celery crudité, ranch dressing

Bacon Brown Sugar Brussels 7
oven-roasted Blystone bacon lardon,
Gorgonzola cheese, balsamic reduction

Sophie's Gourmet Pierogi 9
3 **Sophie's** Signature Smoked Cheddar & Rosemary
pierogi with chive sour cream, warm pickled red cabbage

Fall Harvest Salad half 8 whole 14
Roasted butternut squash, kale, pumpkin
seeds, Feta cheese, dried cranberries &
cherries, radishes, paprika-sage croutons,
with maple bacon vinaigrette

Blystone Waldorf Salad half 8 whole 14
Fresh kale adorned with chopped Laurelville
apples, celery, walnuts, gorgonzola cheese,
Blystone signature bacon crumbles, encased in
avocado aioli

Blystone House Salad half 5 whole 8
Arcadian Harvest greens, cucumber,
fresh cherry tomatoes, paprika-sage croutons,
house vinaigrette

Add to any salad:

Chicken 4 Salmon 6 Filet 8

Soup of the Day

Cup 5 Bowl 7

Sides 3

Baked Idaho Potato/ Baked Sweet Potato
Fresh cut fries
Fresh cut sweet potato fries
Small Simple Salad
Coleslaw

Entrees

Signature Blystone Burger 14
8 oz Angus burger, ground fresh and hand-pressed daily in our
butcher shop, LTO, on a brioche bun

Dry-aged New York Strip 32
10 oz pan-seared NY Strip, roasted garlic parmesan mashed potatoes,
asparagus wrapped with Blystone Signature bacon, tobacco onions,
and horseradish hollandaise

Porter for Two 75
1 ½ lb dry-aged and grilled Porterhouse, seasonal vegetables, haricots
verts, your choice of two baked Idaho or sweet potatoes, with
Gorgonzola compound butter and mushroom sauce Diane

Faroe Island Salmon 26
Encrusted with honey and toasted pumpkin seeds, sautéed asparagus,
roasted butternut squash, risotto infused with Fromage, Pear beurre
blanc, microtangerine

3 Lil Pigs 23
Grilled Blystone Signature Frenched
Pork Chop, sausage sage-cranberry
stuffing, Blystone bacon brown sugar brussels sprouts, mushroom
Diane, sweet potato pecan puree, citrus cranberry compote

Pork Belly Roulade 25
Rolled with dried Ranier cherries, toasted pumpkin seeds, and feta,
warm pickled red cabbage, walnut infused **Sophie's** sweet potato
pierogis, D'Anjou cream sauce

Gerber Farm Airline Chicken Breast 20
Seasonal vegetables, asparagus bias, découpé
roasted red bliss potatoes, saffron chicken glaçage

Baked Spaghetti & Meatballs 15
Jane's estate-crafted pasta, Blystone signature meatballs, in-house
stewed marinara, provolone and parmesan

Gorgonzola Filet Pasta 22
Filet on black fusilli, Blystone Bacon
Gorgonzola cream sauce, spinach, roasted red peppers, mushrooms,
drizzled with balsamic reduction, adorned with tobacco onions

*Consuming raw or undercooked meat, poultry, or seafood may increase your
risk of foodborne illness

**Blystone Farm is a scratch kitchen and we pride ourselves by using only
quality and real ingredients. We prepare every meal with integrity and
precision at the time it is ordered.

***Blystone Farm Kitchen/Bakery is neither nut free nor gluten free

**Blystone Farm proudly partners with JC Steel, Boar's
Head,**

**Orlando Bakery and Sophie's Pierogi, as well as
other Ohio proud businesses to provide you with the
best ingredients for you and your family to enjoy.**