

## SNACKS

### **Fried Green Tomatoes / 7**

remoulade, lemon zest, parsley

### **Deviled Eggs / 5**

new but familiar...we'll keep 'em interesting

### **Edamame Hummus / 7**

roasted tomatoes, feta cheese, olive oil, warm grilled pita bread

### **3 Little Pigs / 12.5**

pulled pork sliders, kale slaw, sliced house pickles, local whiskey bbq sauce, crispy onions

### **Turducken Meatballs\* / 10**

israeli chickpea puree, tomato, cucumber, local feta fatoush

### **Local Goat Cheese Fondue / 10.5**

good olive oil, greek olives, roasted tomatoes, fresh herbs, grilled sourdough bread

### **Thai Barbeque Duck Wings / 12**

sesame seed, fresno peppers, cilantro

### **Caramelized Onion Dip\* / 6**

house made kettle chips

### **Mesquite Arrosto Misto\* / 7**

fire roasted baby carrots, cauliflower, broccolini, shishito peppers, red miso butter, sea salt, lemon zest

## BURGERS, STACKS & MELTS

We'll serve up a few of our house kettle chips with each.

### **Chickpea & Edamame Royale / 11**

tzatziki, grain mustard, arugula, peppadew peppers, tomato, wheat bun

### **Chicken & Cheese Melt / 13.5**

rotisserie chicken, pesto mayo, avocado, bacon, lettuce, tomato, dill havarti, toasted sourdough

### **Turkey Burger / 12**

tomato, lettuce, pesto mayo, avocado, fontina cheese, cranberry chutney, wheat bun

### **The Basic Burger / 12.5**

brisket burger, w.c. house mayo, mustard, gem lettuce, tomato, red onion, sliced house pickles, bacon, aged white cheddar cheese, challah bun

### **OMG Burger / 14**

**(Onions, Mushrooms, and Goodness)**

brisket burger, beer battered onion rings, roasted criminis, muenster, grain mustard, red chili mayo, lettuce, tomato, challah bun

### **Thai Cashew Pork Baguette / 13**

sliced marinated pork, pickled carrots & daikon radish, pickled fresno chilis, cilantro, cashew spread, french hoagie

### **Half Sandwich & Soup / 10**

daily soup and anything but a burger...

## MAIN PLATES

### **Rotisserie "Farm Bird"\* / 16**

half spit-roasted chicken, tri-color cauliflower, kale, carrots, roasted garlic herb jus

### **Live Wood Grilled Scottish Salmon\* / 17**

roasted baby carrots, broccolini, celery root puree, smoked chili butter

### **Mesquite Grilled Short Rib / 18.5**

whiskey braised, rutabaga and carrot mash, horseradish gremolata, crispy kale

### **Wood Grilled Pork Brisket Steak\* / 15**

poblano white cheddar grits, apple & tomatillo salsa

## SALADS

### **Farm\* / 5**

house greens, cucumber, carrot, grape tomatoes, shaved radish, white balsamic vinaigrette

### **Soup & Salad / 8**

farm salad & daily soup

### **Crispy Fried Chicken / 12.5**

spinach, gem lettuce, vermont white cheddar, spiced pecans, apples, red grapes, buttermilk-greek yogurt vinaigrette

### **Super Freekah Bowl / 15**

sweet chili glazed tx gulf shrimp, red quinoa, local greens, mint, cilantro, apple, pickled red onion, carrots, radish, peppadew peppers, candied cashews, citrus-ginger vinaigrette

### **Kale & Pomegranate / 13**

chopped kale & frisee, sliced apples, fried chickpeas, blue cheese, sliced onion, crispy country ham, pomegranate seeds, breaded and fried poached egg, warm bacon vinaigrette

## CUPS & BOWLS

### **Daily Soup / cup 4 - bowl 7**

changes weekly, inspired seasonally

### **Pork Belly Ramen / 12**

rich pork broth, traditional ramen noodles, braised pork belly, quail egg, basil, sriracha, nori seaweed

## OUR SIDES

house seasoned hand cut fries with mustard seed ketchup, sautéed spinach, poblano white cheddar grits, rutabaga and carrot mash, sautéed green beans, tri-color cauliflower, adult mac n' cheese, baby carrots & broccolini, roasted butternut squash and brussels sprouts

## DESSERTS

### **Whiskey Cake / 8**

toffee torte, bourbon anglaise, spiced pecans, whipped cream

### **Beeramis / 8**

local stout soaked lady fingers, mascarpone cream, fresh berries

"Too much of anything is bad, but too much good whiskey is barely enough."

— Mark Twain

**\*Gluten Free in Nature (we also have a gluten free bun)**

Our friends at the health department asked if we would kindly remind you that consuming raw or undercooked meats of any kind may increase your risk of food borne illness. Also, we cook around all sorts of fun ingredients like: local dairy, local eggs, not-so-local soybean, fish and shellfish. If you're allergic to any of these, let us know and we'd love to make you something separately.