

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

Cheddar & Jalapeño Drop Biscuits /5
scratch biscuits, house sausage gravy

Brûléed Greek Yogurt Parfait /6
house granola, seasonal fruit, local honey, turbinado sugar crust

Local Goat Cheese Fondue /10.5
good olive oil, greek olives, roasted tomatoes, fresh herbs, grilled sourdough bread

Mesquite Arrosto Misto* /7
fire roasted baby carrots, cauliflower, broccolini, shishito peppers, red miso butter, sea salt, lemon zest

BURGERS & SUCH

Chickpea & Edamame Royale /11
tzatziki, grain mustard, arugula, peppadew peppers, tomato, wheat bun

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

Chicken & Cheese Melt /13.5
rotisserie chicken, pesto mayo, avocado, bacon, lettuce, tomato, dill havarti, toasted sourdough

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

LATE COMERS

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 Sirloin & Eggs /22
mesquite grilled, smoked chili butter, herb potato hash, local sunny up eggs

FROM THE HEN

Benedict /11
slow roasted pulled pork, local sunny up eggs, scratch biscuits, kale and carrot slaw, smoked chili hollandaise, seasonal fruit

Pork, Egg & Grits* /14
wood grilled pork brisket steak, local sunny up egg, poblano white cheddar grits, apple & tomatillo salsa

Farmer's Breakfast /10
local sunny up egg, herb potato hash, sweet & spicy thick cut cherry wood bacon, scratch cheddar and jalapeño biscuit

B.E.L.T. /11
brioche, local sunny up egg, lettuce, peppered bacon, farmhouse red tomatoes, fried green tomatoes, remoulade

Hangover Burger /13.5
brisket burger, mayo, mustard, lettuce, tomato, red onion, bacon, cheddar cheese, local sunny up egg, challah bun

French Press Coffee /5
Local Coffee Roasters

BATTERS

Lemon Poppyseed Pancakes /10
blueberry compote, pure maple syrup cream

French Toast Monte Cristo /12
shaved smoked ham, mascarpone cheese sauce, brioche bread, raspberry balsamic preserves

Chicken & Waffle /13
bacon laced belgium waffle, crispy chicken tenders, local sunny up eggs, house sausage gravy

SALADS

Farm* /5
house greens, cucumber, carrot, grape tomatoes, shaved radish, white balsamic vinaigrette

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

AT THE BAR OR FOR THE TABLE...

house cured beef jerky /6
caramelized onion dip
& kettle chips* /5

***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.

*"I'm on a whisky diet. I've lost three days already."
- Tommy Cooper*