

SNACKS

Fried Green Tomatoes / 7

remoulade, lemon zest, parsley

Deviled Eggs / 5

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

Caramelized Onion Dip* / 6

house made kettle chips

Thai Barbeque Duck Wings / 12

sesame seed, fresno peppers, cilantro

Beef Jerky / 6

marinated, house cured, rotates with the season

Turducken Meatballs* / 10

israeli chickpea puree, tomato, cucumber, local feta fatoush

3 Little Pigs / 12.5

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

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

Edamame Hummus / 7

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

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.