

## 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 Arrostto 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

## 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 /4**  
Eiland Coffee Roasters

## 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

## 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