

LUNCH ELIXIRS

FRESHLY JUICED

South Central / 10
strawberry leblon cachaca,
giffard apricot, pineapple,
lime

Guava Gimlet / 9
4:2 below vodka, guava,
pineapple, simple, lime

Beach...Please / 12
coconut infused evan
williams 1783, giffard
banana, lemon, cinnamon
simple, cream

Tennessee Stud / 12
george dickel #8, local honey,
lemon, old fashioned bitters,
orange bitters

Winchester 85 / 10
old forester bourbon, local
honey, lemon, sparkling rose

Wabbit Smash / 11
ford's gin, carrot, mint,
local honey, lemon

Jessica Wabbit / 5
local mint, juiced carrot, lime,
pineapple, pineapple-ginger syrup,
ginger beer

Beet Le Juice / 5
green apples, red beets, yuzu juice,
local honey

Hulk / 5
cucumber, basil, pineapple, lemon,
local honey, soda

Little Pink Drink / 5
texas grapefruit, pineapple,
cranberry, agave, guava

**Cold Brew Coffee
on Nitro / 5**

SALADS

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

Soup & Salad / 8
farm salad & daily soup

Crispy Fried Chicken / 13
spinach, gem lettuce, vermont white
cheddar, spiced pecans, apples, grapes,
buttermilk-yogurt vinaigrette

Shrimp and Grain / 15
local greens, sweet chili shrimp, kamut,
freekeh, herbs, apples, roots veggies, peppa-
dews, candied cashews, ginger vinaigrette

Bacon and Egg / 13.5
kale & frisee, crispy poached egg,
applewood bacon, pomegranate, apples,
country ham, blue cheese, onion, bacon
vinaigrette

Grilled Chicken and Kale / 12
cranberries, pickled mustard seeds, grilled
broccoli, local goat cheese, pumpkin seeds,
sorghum vinaigrette

CUPS & BOWLS

Chicken Noodle Soup / cup 4 - bowl 7

Daily Soup / cup 4 - bowl 7
inspired seasonally

Pork Ramen / 12
rich pork broth, braised pork, quail egg,
basil, sriracha, nori

OUR SIDES

adult mac n cheese / 5.5

**hand cut fries
w/mustard seed ketchup / 5**

poblano white cheddar grits / 5

orzo-spinach & tomatoes / 4

sautéed green beans / 4

rutabaga and carrot mash / 4

sautéed spinach / 4

ancient grain salad / 4

heirloom carrots & greens / 4

chips / 3

DESSERTS

Whiskey Cake / 8
toffee torte, bourbon anglaise,
spiced pecans, whipped cream

Seasonal Dessert / 8

SNACKS

Fried Green Tomatoes / 7
remoulade, lemon zest, parsley

Deviled Eggs / 6
new but familiar...we'll keep
'em interesting

Thai Barbeque Duck Wings / 12
toasted sesame seed, fresno peppers,
cilantro

Beef Jerky / 7
marinated, house cured,
rotates with the season

***Turducken Meatballs / 11**
israeli chickpea puree, tomato,
cucumber & local feta fatoush

***Caramelized Onion Dip / 6**
house made kettle chips

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

***Arrosto Misto / 7**
fire roasted baby carrots, cauliflower,
broccoli, shishito peppers, cashews,
red miso butter

Roasted Garlic Hummus / 8
roasted tomatoes, feta cheese, olive oil,
garden vegetable crudité

BETWEEN THE BREAD

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

The Switch Up / 13
our chef's latest sandwich creation

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

3 Little Pigs / 12
slow roasted pulled pork sliders,
whiskey BBQ sauce, apple slaw,
crispy onion strings

The Basic Burger / 13
brisket burger, bacon, aged white
cheddar, house mayo, mustard, lettuce,
tomato, onion, pickles, challah bun

**OMG Burger / 14
(Onions, Mushrooms, and Goodness)**
brisket burger, beer battered onion
ring, roasted criminis, muenster,
grain mustard, chili mayo, lettuce,
tomato, challah bun

Turkey Burger / 12.5
avocado, fontina cheese, mayo,
cranberry chutney, lettuce, tomato,
challah bun

Edamame Falafel Stack / 11.5
tzatziki, garlic hummus, arugula,
cucumbers, red onion, tomatoes, warmed
lavash wrap

Half Sandwich & Soup / 10
choice of soup and choice of chicken &
cheese melt/falafel stack

Chicken & Waffle / 15
bacon laced belgian waffle, crispy chicken tenders,
local sunny up eggs, house sausage gravy

OVER LIVE MESQUITE WOOD

***Holmes "Farm Bird" / 16**
half spit-roasted chicken, sautéed
spinach, mustard vinaigrette, gremolata

***Scottish Salmon / 17**
ancient grain salad with fennel, celery
root, squash, dried cherries, local feta

Texas Redfish / 21
orzo pasta, wilted spinach, grape
tomatoes, romano cheese, lemon butter

Short Rib / 18.5
whiskey braised and grilled, rutabaga
and carrot mash, horseradish gremolata

***Pork Brisket / 15**
poblano white cheddar grits, local fruit
& tomatillo salsa

***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.