

## Events on the Farm

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**Let us host your next event.  
With a variety of spaces and  
accommodations available, we have  
the ability to bring your vision to life.**

### **SPACES AVAILABLE**

The Hall

The Pavilion

The Back Forty

The Wine Cellar

The Loft



*For more information, contact us  
at [info@thehopefarm.com](mailto:info@thehopefarm.com).*



## Experience Hope.

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We started with a vision of a more sustainable future of farming and a passion for impacting our community for good.

### THIS SEASON'S FARM PRODUCE

#### MUSHROOMS

Blue Oyster

Pink Oyster

Golden Oyster

Lion's Mane

Chestnut

Pioppino

#### AROUND THE FARM

Blueberries

Mint

Lovage

Rainbow Chard

Peas

#### HYDROPONICS

Bok Choy

Microgreens

Lemon Basil

Genovese Basil

Thai Basil

Wasabi Arugula

Collards

# Charcuterie

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## FARM BOARD

32

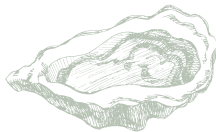
*\*serves 2-4 guests*

## BIG A🌿 BOARD

75

*\*serves 4-8 guests*

**Chef's selection of cured meats & cheeses accompanied  
by farm made pickled vegetables, breads, preserves &  
embellishments**



## Oysters

**Oysters\* 1/2dz MKT**

*oysters, cocktail, horseradish, house mignonette*

**Chargrilled Oysters 14**

*pickled garlic chili butter, chive, grana padano*

🌿 *fresh from the farm*

## Small Plates

### Mushroom Toast 14

mushrooms, grilled french bread, burnt garlic butter, radish, kohlrabi, heirloom carrots, spinach ☞

### Shrimp Toast 14

house made duck sauce, chinese mustard, grilled bok choy

### Softshell Crab 21

edamame succotash, sweet chili gastrique, radish

### Seared Scallops 18

charred cauliflower puree, cabbage, chili garlic aioli, duck fat confit shallot, herbs ☞

### Pork Cheek 12

low country red rice, bacon, garlic pickled collard greens ☞

### Pomme Frites 10

hand cut frites with smoked cheddar and mushroom mornay ☞

### Rabbit and Pappardelle 18

braised rabbit, peas, asparagus, mushrooms, madeira, creole mustard ☞

### Grilled Frog Legs 12

poached leeks, chili oil, crispy parsnip

### Gulf Fish Dip 12

olive oil poached gulf fish, house made crackers



## Salads

### Warm Mushroom Salad 12

spinach, arugula, caramelized mushrooms, onions, fried goat cheese, sherry honey vinaigrette ☞

### Grilled Romaine Caesar Salad 14

grilled romaine lettuce, burnt garlic caesar dressing, lemon, croutons, grana padano

### Squash and Zucchini Salad 12

cherry tomatoes, red onion, herbs, grana padano cheese, pecan vinaigrette

## SHAREABLES

## Family Style

THESE DISHES ARE INTENDED FOR SHARING  
AND ARE PORTIONED FOR 2-4 PEOPLE

### Spatchcock Whole Chicken 40

sous vide and pan roasted free-range chicken

### Stuffed Quail 32

shrimp and eggplant cornbread dressing

### Whole Roasted Gulf Fish MKT

roasted gulf fish, caramelized cream emulsion, chive oil

### Châteaubriand\* 70

20oz CAB center cut filet, sea salt

## Flatbreads

BAKED FRESH WITH OUR  
HOUSE-MADE SOURDOUGH

### Shrimp Boil Flatbread 14

poached shrimp, conecuh sausage, corn, potatoes, garlic, yellow onion, shrimp boil butter, jack cheese, cajun crème fraiche

### Greek Flatbread 14

lemon-dill butter, fried chickpeas, olives, artichoke hearts, feta, mozzarella, sorrel, sundried tomatoes

gluten-free crust available

## Sides

Squash and Zucchini Ragu 10

Grilled Broccoli and Salsa Verde 10

Charred Cauliflower Purée 10

Edamame Succotash 10

Pasta Salad 10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any dietary restrictions. Our kitchen is happy to accommodate when possible.