

## Experience Hope.

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

#### HYDROPONICS

Red Veined Sorrel

Microgreens

Cilantro

Genovese Basil

Parsley

Wasabi Arugula

#### AROUND THE FARM

Lettuce Mix

Beets

Carrots

Radishes

Swiss Chard

Herbs

Kalettes

### Charcuterie



#### FARM BOARD

32

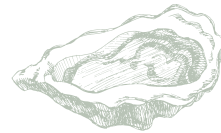
*\*serves 2-4 guests*

#### 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*

*\*raw oysters are subject to availability*

Nola BBQ Chargrilled Oysters 18

*green onion, grana padano, french baguettes*



## Small Plates

### Mushroom Toast 16

sundried tomatoes, HF mushrooms, goat cheese duxelles☞

### Chilled Marinated Shrimp 13

lemon, sweet peppers, tomato, house crackers☞

### Seared Scallops 26

HF chowchow, chili cream sauce, basil oil

### Roasted Cauliflower 16

HF mushrooms, romesco, satsuma, beets, goat cheese, almonds☞

### Pomme Frites 10

parsley, grana padano, roasted garlic, crispy mushrooms, curry ketchup, spicy mustard☞

### Pork Empanadas 12

mojo braised pork shoulder, potatoes, local greens, queso fresco, morales sauce☞

### Beef Cheek 12

red rice, crispy okra, pickled collard greens



## Salads

### Warm Mushroom Salad 12

sautéed mushrooms, goat cheese, fig and citrus compote, toasted almonds☞

### Hope Farm Salad 10

local mixed greens, radish, heirloom cherry tomatoes, cucumbers, croutons, buttermilk & herb dressing

## Large Plates

### Châteaubriand\* MKT

20oz CAB center cut filet, black garlic butter, roasted fingerlings, fried kalettes

### Ribeye\* 48

16oz CAB, herbed goat cheese mashed potatoes, port wine reduction

### Fresh Catch MP

puttanesca sauce, cauliflower petals, arugula, citrus☞

### Dill Fried Chicken Thighs 28

braised cabbage, field peas, tomato gravy, fresno infused wildflower honey

## Flatbreads

BAKED FRESH WITH OUR HOUSE-MADE SOURDOUGH

### The Garden 14

a rotation of farm fresh vegetables and herbs, pesto, mozzarella☞

### The Wellington 15

shaved beef tenderloin, duxelles, sweet peppers, horseradish cream sauce, arugula☞

gluten-free crust available

## Sides

Smashed Fingerling Potatoes 10

Fried Kalettes 10

Herbed Goat Cheese Mashed Potatoes 10

Sautéed HF Mushrooms 10

Maple Braised Collard Greens 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.