

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

Fennel

AROUND THE FARM

Lettuce Mix

Beets

Carrots

Radishes

Swiss Chard

Herbs

Charcuterie



FARM BOARD

32

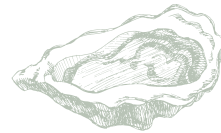
**serves 2-4 guests*

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*

Collard Green Butter Chargrilled Oysters 22

grana padano, french baguettes



🍷 fresh from the farm



Small Plates

Mushroom Toast 16

sundried tomatoes, HF mushrooms, goat cheese duxelles

Tuna Crudo 28

meyerquat, satsuma infused olive oil, pickled baby fennel, white balsamic, maldon salt, fresh herbs

Golden Goddess Hummus 14

chickpea, tahini, lemon, garlic, golden raisins, blend of Indian spices, heirloom vegetables

Chips & Caviar 55

louisiana caviar, creme fraiche, chive, house-made chips

Pomme Frites 12

parsley, grana padano, roasted garlic, crispy mushrooms, curry ketchup, truffle aioli

Seared Scallops 26

HF chowchow, chili cream sauce, basil oil

5-Spice Duroc Pork Belly 18

bourbon-soaked golden raisin, brussel sprout slaw, persimmon, smoked paprika oil, preserved lemon

Heirloom Cornbread 12

satsuma butter, maldon salt



Salads

Warm Mushroom Salad 12

sautéed mushrooms, fried goat cheese, fig chutney, roasted red grapes, toasted almonds

Hope Farm Salad 12

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

Cream of Mushroom 8

fried mushrooms & smoked paprika oil

Large Plates

Châteaubriand* MKT

20oz CAB center cut filet, tomato demi glace, roasted fingerlings, ginger broccoli

Ribeye* 48

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

Fresh Catch MP

pan seared fresh fish, pimento cheese, bayou cora grits, collard greens, pickled fresno chili, arugula

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, fra diavola, mozzarella

The Wellington 18

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

gluten-free crust available

Pasta

King Trumpet Mushroom Pasta 28

homemade pasta, cream, parmesan, black pepper, fresh HF herbs

Add + fresh winter truffle 30

*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.