

Boozy Brunch

at The Hope Farm

January

Small Plates

Truffled Deviled Eggs 9
black truffle, dukes mayonnaise

Johnny Cakes 14
bayou cora heirloom cornmeal, maple creme fraiche, smoked trout roe, dill

Caramelized Onion and Mushroom Quiche Tartlet 13
caramelized onion, mushroom, gruyere, garden herbs, pickled shallot

Waffle Fried Chicken Wings 14
crispy fried waffle battered chicken, carolina reaper honey, crackling salad, jalapeno

Large Plates

Soft Scrambled Eggs 12
local farm eggs, chive, fine butter, sea salt, house sourdough, grana padano
+ add fresh winter truffle \$30 + add louisiana caviar \$25

Fried Cornbread French Toast 14
block cut creme brulee battered cornbread, old fashioned maple syrup, citrus chantilly, sea salt

West Indies Crab Roll 32
gulf crab, warm creole mustard vinaigrette, pickled shallot, New England brioche roll

Breakfast Flatbread 14
pepper gravy, rosemary ham, conecuh sausage, spinach, cheddar cheese, scrambled egg

Winter Farm Bowl 18
quinoa, sweet potato, HF mustard greens, pomegranate, satsuma, candied pecan, maple bacon vinaigrette
+ add grilled chicken \$7 + add nature nine eggs \$3

Brunch Burger 16
8oz CAB blend, pimento cheese, tomato bacon jam, sunny side up nature nine farm egg, lettuce, brioche bun

Back 40 Breakfast 24
housemade biscuit, local sausage, bacon, 2 eggs, smoked bacon fat gravy

Shrimp & Grits 26
royal red shrimp, locally milled grits, maque choux, spicy tomato broth, celery hearts

Shakshouka 16
tomato poached nature nine eggs, peppers, garden herbs

Drinks

Tarragon Spritzer 8
farm grown tarragon vermouth, soda, lemon peel

Earl Grey Punch 10
laird's applejack brandy, cathead pecan, oleo saccharum, fresh lemon, bergamot spritz, clove, nutmeg

Beatrix Beauregarde 13
titos, creme de violette, st.germain, blueberry thyme syrup, lemon add bubbles +2

Irish Coffee 12
fresh drip coffee, cream, jameson, sugar, nutmeg

Orange Dream 10
aperol, orange juice, vanilla bean, sugar, prosecco

Sundance 8
cranberry hibiscus, prosecco

THF Bloody Mary 14
yama tower dripped tito's vodka with pickled garlic, cucumber, house made bloody mary mix, toasted celery seed, smoked salt rim, hard boiled egg, bacon dust and pickled green bean and okra

Mimosa Flight 15
prosecco, cranberry, orange, pineapple, apple

Featured Bottles

Schramsberg "Blanc de Blancs"
North Coast, California 2017 70

Petit & Bajan "Nuit Blanche"
Champagne, France MV 145

Veuve Clicquot Brut
Champagne, France NV 100

Krug "Grande Cuvée" 168ÈMÉ
Champagne, France 375ml MV 115

Kobal "Bajta" Pet-Nat
Slovenia 2018 54