

## 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

King Trumpet

Chestnut

Pioppino

#### HYDROPONICS

Red Veined Sorrel

Microgreens

Cilantro

Genovese Basil

Parsley

#### AROUND THE FARM

Lettuce Mix

Peppers

Heirloom Tomatoes

Okra

Herbs



## Charcuterie

CHEF'S SELECTION OF CURED MEATS + CHEESES  
ACCOMPANIED BY FARM MADE PICKLED VEGGIES,  
BREADS, PRESERVES + EMBELLISHMENTS

### FARM BOARD

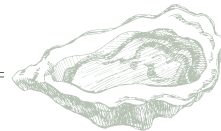
32

\*serves 2-4 guests

### BIG A🍷 BOARD

75

\*serves 4-8 guests



## Oysters

ALL OYSTERS COME IN  
INCREMENTS OF SIX

Raw Oysters\* MKT

cocktail, horseradish, house mignonette

\*subject to availability

Chargrilled Oysters 22

collard green butter, grana padano, gremolata,  
french baguettes





## Small Plates

### Mushroom Toast 19

HF mushrooms, Swallow Tail tomme fondue, basil, pickled shallot

### Heirloom Tomatoes 16 (GF)

muhammara, pickled nectarines, herbs

### Farm Bread 12

creole butter, duck fat, herbs

### Maplebrook Farms Burrata 21

charred strawberry jam, basil paint, olive oil crumble

### Seared Foie Gras 48

4oz Sonoma foie gras, house made sourdough waffle, fermented blueberry magnolia honey, spiced pecans

### Pomme Frites 12 (GF)

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

### Seared Scallops\* 23

kimchi braised collard greens, XO sauce, scallions

### Korean Beef Tartare\* 18

soy + fermented chili dressing, nature nine egg yolk, garden herb salad

### Gnocchi 26

kennebec potato gnocchi, chive creme fraiche, perigord black truffle



## Soup + Salads

### Hope Salad 14 (GF)

HF greens, confit tomato, crispy country ham, house Italian dressing

### Farm Salad 12

HF bibb lettuce, crispy shiitakes, house made chili crunch, charred lemon, grana padano, smoked mushroom caesar dressing

### Cognac + Mushroom Bisque 8

truffled crème fraîche, dill

## Flatbreads

BAKED FRESH WITH OUR HOUSE-MADE SOURDOUGH  
gluten-free crust +2

### Roasted Mushroom 18

pecan & spinach pesto, blue cheese, calabrian honey

### The Wellington\* 18

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

## Large Plates

### Châteaubriand\* 150 (GF)

20oz center cut tenderloin, duck fat marble potatoes, grilled lacinato kale, cippolini onions, sauce vierge

### Purely Pastured Farm Chicken Ballotine 38 (GF)

local spring vegetable succotash, farm herbs, charred lemon chicken jus

### Dry Aged Ribeye\* 56

10oz cut, charred asparagus, jalapeno corn pudding, fines herbes butter

### Pan Roasted Grouper 48

summer vegetable acqua pazza, fennel salad

### Filet Mignon\* (GF)

celery root puree, trumpet mushrooms, demi-glace, tomato-bacon jam  
5oz filet 35  
10oz filet 55

### Grilled Swordfish 38 (GF)

achiote, green tomato salsa verde, masa dumplings, marinanted onions, jalapeño and cilantro

\*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.