

Experience Hope

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



Charcuterie

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

FARM BOARD

32

*serves 2-4 guests

Salads

GF

Hope Salad 14

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

Sandwiches

**SERVED WITH A CHOICE OF FRIES OR HOUSE
SALAD WITH HERB VINAIGRETTE**

Fried Chicken Sandwich 16

compressed fennel, tarragon +
preserved lemon aioli, creole tomato,
brioche bun

The Bay Burger 21

8 oz. house ground blend, country
ham, American cheese, green tomato
thousand island, house made pickles,
brioche bun

Short Rib French Dip 18

au jus, caramelized onions, mozzarella,
hoagie

Small Plates

Focaccia Tartine 14

house pimento cheese, crudite
vegetables, house pickles

Maplebrook Farms Burrata 21

salted apple butter, speculaas crumble,
feuille de brick

Pomme Frites 12

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

Roasted Heirloom Carrots 12 GF

za'atar, mahammara, hazelnut duqqa

Half Dozen Wings 15

choice of thai curry, jalapeño sweet +
sour, preserved lemon + black pepper or
buffalo

Flatbreads

BAKED FRESH WITH OUR HOUSE-MADE SOURDOUGH

gluten-free crust +2

The Wellington* 18

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

Roasted Mushroom 18

pecan & spinach pesto, blue cheese,
calabrian honey

Large Plates

Filet Mignon* 35 GF

5 oz cut, roasted cauliflower purée,
trumpet mushrooms, demi-glace,
tomato-bacon jam

Dry Aged Ribeye 56

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

Grilled Swordfish 38 GF

achiote, green tomato salsa verde, masa
dumplings, marinated 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.

