

The Hope Farm
JANUARY BRUNCH

SMALL PLATES

Devils on Horseback 9 (GF)
bacon wrapped goat cheese stuffed dates, caramelized carrot vinegar

Maplebrook Farms Burrata 21
salted apple butter, speculaas crumble, feuille de brick

Seasonal Pastry MKT
Chef's choice of daily special

LARGE PLATES

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

Cinnamon Chocolate Waffle 16
pecan praline sauce

Breakfast Flatbread 14
HF mushroom gravy, country ham, conecuh sausage, spinach, cheddar cheese, scrambled nature nine egg

Farm Bowl 18
charred seasonal squash and zucchini, HF mushrooms, couscous, spinach, zaatar vinaigrette
+ add grilled chicken \$7 + add Nature Nine Farms egg \$3

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

Grilled Hall's Venison Sausage 22
braised cabbage, HF mushrooms, spätzle, nature nine eggs

Braised Short Rib Hash 18
curry potatoes, sunny side up nature nine egg, raita

COCKTAILS

Babylon 13

gin, vanilla bean syrup, THF satsumas, allspice dram, tiki bitters

Bourbon Milk Punch 12

bourbon, brandy, cream, sugar, nutmeg

Red Sangria 10

red wine, brandy, citrus, spices, sugar

Orange Dream 10

aperol, orange juice, vanilla bean, sugar, prosecco

Bloody Mary 12

tito's vodka, house made bloody mary mix, smoked salt rim, pickled green bean, okra

FLIGHTS

Mimosa Flight 20

orange, mango, white peach, passionfruit

Spritzer Flight 27

prosecco with aperol, creme de violette, mata blanc, st. germain

FEATURED BOTTLES

Laurent-Perrier “La Cuvée” Brut Champagne, France 375ml NV 50

Collet Brut Champagne, France MV 90

Petit & Bajan “Nuit Blanche” Champagne, France MV 145

Veuve Clicquot Brut Champagne, France NV 145

KOMBUCHA

Harvest Roots- Birmingham, AL

Punkin - roasted pumpkin, spicewalla chai 6

Sunshine - spicy ginger, lemon, lime zest 6

Coast - coconut water, lime zest, schizandra + salt 6