
EXPERIENCE HOPE

Like the intertwining of a live oak, a father's passion for wine combined with his son's love of agriculture, The Hope Farm came to life. Robert and Bentley Evans love their hometown of Fairhope and have long dreamed of providing their community a memorable gathering space full of comfort and tranquility.

“We wanted to turn our passion for sustainable living into a positive impact on our community”

Robert and Bentley believe that the idea of knowing where your food comes from and feeling connected to the people that are producing it is something special. The Hope Farm is a father and son's “fair hope” for a sustainable future.

THIS SEASON'S FARM PRODUCE

MUSHROOMS

Blue Oyster

King Trumpet

Green Oyster

Chestnut

Pink Oyster

Pioppino

HYDROPONICS

Red Oak Lettuce

Sweet Crisp Lettuce

Kale Microgreens

Butter Lettuce

Bibb Lettuce

Microgreens

AROUND THE FARM

Rainbow Swiss Chard

Heirloom Carrots

Heirloom Collard Greens

Egyptian Beets

Heirloom Radishes

Purple Cauliflower



THE HOPE FARM

FAIRHOPE, ALABAMA

Starters

BURRATA 21

salted apple butter | speculaas crumble | feuille de brick | farm herbs

POMME FRITES 14

house cut fries | curry ketchup | truffle aioli

BROILED OYSTERS* 24

charred scallion | crab fat | lime | coriander

BEEF TARTARE* 18

soy + fermented chili dressing | nature nine egg yolk | herb salad

ROASTED BONE MARROW* 21

preserved lemon | pickled shallot | seasonal mushroom conserva | house focaccia | herbs

MUSHROOM TOAST 19

HF mushrooms | aged fontina fondue | basil | pickled shallot

ROASTED HEIRLOOM CARROTS 12

za'atar | muhammara | hazelnut duqqa

Soup + Salad

Hope Salad 12 ^{GF}

local greens / confit tomato / crispy country ham / herb + shallot dressing

Farm Salad 14

baby romaine / crispy shiitakes / house made chili crunch / charred lemon / grana padano / smoked mushroom caesar dressing

Wedge Salad 15 ^{GF}

baby iceberg / marinated blue cheese / cherry tomato / red onion / Neuski's bacon lardons / herbs / creole buttermilk dressing

Cognac + Mushroom Bisque 8

truffled crème fraîche, dill

Plats Principaux

Roasted Half Chicken 38

dijon + rosemary glaze / HF mushroom fricassee / roasted root vegetables / butter braised radish / charred lemon

Stuffed Snapper 28

cornbread + crawfish stuffing / sauce creole

House Smoked Pork Double Chop* 46 ^{GF}

charred broccolini / roasted sweet potatoes / Steen's cane syrup BBQ

Braised Lamb Shank 48 ^{GF}

Elysian fields lamb / nam prik pao / thai herbs / nuoc cham

Braised Waygu Short Ribs 36 ^{GF}

aged gouda grits / boiled peanut ragu / jus

Peppered Ahi Tuna 34 ^{GF}

marinated artichoke / olives / roasted peppers / gigante beans / salmoriglio

Hope Farm Burger 19

8oz house grind / American cheese / green tomato thousand island / house made pickles / brioche bun served with house cut fries



Steaks

TENDERLOIN* ^{GF}

5 oz 35 || 10 oz 55

TENDERLOIN BARREL STEAK* ^{GF}

15 oz || 70

DRY AGED RIBEYE* ^{GF}

14 oz || 58

HANGER* ^{GF}

10 oz || 36

NEW YORK STRIP* ^{GF}

8 oz || 26

Accents + Embellishments

SIDES 14

pomme frites / cauliflower agro-dolce / crawfish pimento mac / sautéed HF mushrooms / creamed swiss chard

BUTTERS 8

burnt scallion butter / creole butter / black + bleu butter / foie butter / green peppercorn maître d' butter

SAUCES 6

demi-glace / peppercorn / chimichurri / house steak sauce

Gratuity may be added to parties of 6 or more guests.

*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.



Sea

Raw Oysters* MKT ^{GF}

cocktail sauce
horseradish
mignonette

Steamed Mussels* 12

Spanish chorizo
sofrito
cherry tomato
grilled sourdough

Colossal Shrimp

Cocktail 15 ^{GF}

u8 prawns
reaper cocktail sauce

Cured + Aged

Meat Board 25

assortment of cured meats

Cheese Board 20

cow / goat / sheep / honeycomb

Farm Board 40

combination of meats, cheeses,
house bread, pickles + preserves

