

The Hope Farm BRUNCH

SMALL PLATES

Devils on Horseback 9 
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 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

Phillips Head 10
tito's vodka, orange juice, licor 43

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

Lucien Albrecht Brut Rosé *Alsace, France* NV 54

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

Gather - cranberry, orange peel & ginger 6

Meadow - butterfly blossom, lavender, yuzu citrus 6