

## 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 GF V

*za'atar | muhammara | hazelnut duqqa*

## Soup + Salad

### Hope Salad 12 <sup>GF</sup>

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 <sup>GF</sup>

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 Gulf Fish MKT

cornbread + crawfish stuffing / sauce creole

### House Smoked Pork Double Chop\* 46 <sup>GF</sup>

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

### Braised Lamb Shank 48 <sup>GF</sup>

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

### Braised Waygu Short Ribs 36 <sup>GF</sup>

aged gouda grits / boiled peanut ragu / jus

### Peppered Ahi Tuna 34 <sup>GF</sup>

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



URBAN FARM & WINE BAR

## Steaks

### TENDERLOIN\* <sup>GF</sup>

5 oz 35 || 10 oz 55

### TENDERLOIN BARREL STEAK\* <sup>GF</sup>

15 oz || 70

### DRY AGED RIBEYE\* <sup>GF</sup>

14 oz || 58

### HANGER\* <sup>GF</sup>

10 oz || 36

### NEW YORK STRIP\* <sup>GF</sup>

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.



URBAN FARM & WINE BAR



## Sea

### Raw Oysters\* MKT <sup>GF</sup>

cocktail sauce  
horseradish  
mignonette

### Steamed Mussels\* 12

Spanish chorizo  
sofrito  
cherry tomato  
grilled sourdough

### Colossal Shrimp

### Cocktail 15 <sup>GF</sup>

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

