

THE Workshop

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MOND - WED
7:00 AM - 3:00 PM

THURS - SAT
7:00 AM - 9:00 PM

COFFEE + CRAFT
PRIVATE EVENTS

FORK & KNIFE TOASTS

THE BACON	8.00
Basil Mayo, Avocado, Heirloom Tomatoes, Bacon & Arugula on Sourdough.	
THE AVOCADO	7.00
Avocado, Heirloom Cherry Tomatoes, Olive Oil, Salt & Cracked Pepper on Sourdough.	
THE MUSHROOM	8.00
Marinated Mushrooms, Smoked Olive Oil, Herb Boursin, Arugula & Almonds.	
THE SEASONAL	8.00
A rotating toast that highlights locally grown produce.	

SOMETHIN' ELSE

THE MIXED GREEN	8.00
Strawberries, Cucumber, Granola & White Balsamic Vinaigrette.	
THE SAVORY SALAD	8.00
Spinach, Arugula, Marinated Mushrooms, Smoked Almonds, Parmesan & Creamy Garlic Dressing.	
THE PROTEIN PLATE	9.00
Hard Boiled Egg, Sharp Cheddar, Roasted Mixed Nuts, Roasted Chicken, Crackers.	
FARM VEGETABLES & DIP	7.00
Veggies Fresh from our Farm, Pesto Hummus.	
ROASTED CHICKEN SALAD	9.00
Herb & Garlic Dressing, Crackers.	
YOGURT PARFAIT	5.00
Greek Yogurt with Homemade Seasonal Berry Compote, Granola & Local Honey.	

SIGNATURE DRINKS

THE MOCHA LATTE	4.50
Steamed Ozark Mountain Creamery chocolate milk & espresso.	
THE MATCHA LATTE	4.25
Green tea powder, with local honey & Ozark Mountain Creamery whole milk.	
THE CHAI LATTE	4.25
Black tea concentrate & Ozark Mountain Creamery whole milk.	
THE WORKSHOP SHAKE	5.50
Frothy, iced shaken latte with vanilla bean syrup, local honey, and cinnamon.	
THE LAVENDER TEA LATTE	4.25
Earl grey tea, steamed whole milk, & pH lavender syrup.	

TRADITIONAL COFFEE

Espresso	2.50	Americano	2.75
Macchiato	3.00	House Coffee	2.00
Cortado	3.25	Single Origin	4.00
Cappuccino	3.50	Cold Brew Coffee	3.50
Latte	4.00		

HOT TEA

Lavender Earl Grey	2.50
White Melon	2.50
Herbal Elixir	2.50
Jasmine	2.50
Mint	2.50

DRINKS

Iced Black Tea	2.25
Hot Cocoa	2.75
Milk	2.00
Juice	3.00
Soda	2.00

BOOZY PICK ME UP

WHISKEY & SORGHUM	9.00
Black coffee, with a double shot of espresso, KC Rieger's Whiskey, sorghum, vanilla bean syrup, topped with hand whipped cream & nutmeg.	
PROSECCO & ORANGE JUICE	12.00
Mr. Pure orange juice and a mini bottle of Moletto Prosecco. Serves two.	

BEER & WINE

EVENING OFFERINGS

• COCKTAILS
COMMUNITY
CRAFT •

COCKTAILS

THE BASIL

9.00

Rieger's Vodka, elderflower liqueur, grapefruit juice, lemon juice, jalapeño syrup & basil.

THE SAGE

9.00

Rieger's Gin, sage ginger syrup, lemon juice, egg white & fresh sage.

THE THYME

8.00

Rieger's Whiskey, reduced apple cider, honey thyme syrup, lemon juice, Angostura bitters, orange peel & dried apple.

THE ROSEMARY

10.00

Arette Blanco silver tequila, blood orange rosemary syrup, dry curacao, lime juice & bitters.

THE MINT

10.00

Probitas Rum, mint syrup, pineapple juice, lime juice, pineapple sage & mint.

BEER

Offerings may vary, seasonal selection is not printed. Ask the bartender about what's available.

Genesee, Cream Ale, Lager 3.00

Mother's, Lil' Helper, India Pale Ale 3.00

O Dell, Sippin' Pretty, Fruited Sour Ale 5.00

Piney River, Black Walnut Wheat 5.00

WINE

By the Glass/ \$5.00

House Red, La Navera, Spanish Tinto

House White, La Navera, Spanish Blanco

By the Bottle/ \$25.00

Cabernet Sauvignon, Chop Shop

Pinot Noir, Folly of the Beast

Mencia, Guerra

Pinot Grigio, Scarpetta

Chardonnay, Pacifiana

Moscato, Sourgal