

<div> <div>THE</div> <div>Workshop</div> <div>AT FINLEY FARMS</div> </div>	TUES & WED 7 AM-3 PM
	THURS 7 AM-8 PM
	FRI & SAT 7 AM-3 PM
	COFFEE + CRAFT PRIVATE EVENTS

FORK & KNIFE TOASTS	
<div><div>THE BACON</div><div>9.00</div></div> <div>Crispy bacon, avocado, heirloom tomatoes, arugula & house-made basil mayo on sourdough</div>	
<div><div>THE AVOCADO</div><div>8.00</div></div> <div>Avocado, heirloom tomatoes, arugula, olive oil, Maldon salt & cracked pepper on sourdough</div>	
<div><div>THE FIG</div><div>8.00</div></div> <div>Mission fig jam, Terrell Creek Farms goat cheese, granola & rosemary on sourdough</div>	
<div><div>THE SEASONAL</div><div>8.00</div></div> <div>A rotating toast that highlights locally grown produce</div>	
SOMETHIN' ELSE	
<div><div>THE SALAD</div><div>8.00</div></div> <div>Mixed greens, baby vegetables, sourdough croutons, aged cheddar & herb vinaigrette</div> <div>Add-ons: Avocado \$2 Chicken \$4 Goat Cheese \$1 Hard Boiled Egg \$2</div>	
<div><div>FARM VEGETABLES & DIP</div><div>7.00</div></div> <div>Veggies fresh from our farm & pesto hummus</div>	
<div><div>THE PROTEIN PLATE</div><div>10.00</div></div> <div>Roasted chicken, hard boiled egg, sharp cheddar, mixed nuts, chickpeas & crackers</div>	
<div><div>ROASTED CHICKEN SALAD</div><div>10.00</div></div> <div>Roasted chicken tossed in an herb & garlic dressing, served with crackers</div>	
<div><div>THE QUICHE</div><div>12.00</div></div> <div>A rotating quiche made with local farm eggs and dairy. Served with a side house salad.</div>	
<div><div>YOGURT PARFAIT</div><div>6.00</div></div> <div>Greek yogurt, homemade mixed berry jam, granola & local honey</div>	

SIGNATURE DRINKS			
<div><div>THE MOCHA LATTE</div><div>4.50</div></div> <div>Espresso with steamed Ozark Mountain Creamery chocolate milk</div>			
<div><div>THE MATCHA LATTE</div><div>4.25</div></div> <div>Green tea powder, house simple syrup & Ozark Mountain Creamery whole milk</div>			
<div><div>THE CHAI LATTE</div><div>4.25</div></div> <div>Hugo chai tea & steamed Ozark Mountain Creamery whole milk</div>			
<div><div>THE WORKSHOP SHAKE</div><div>5.50</div></div> <div>Frothy, iced shaken latte with vanilla bean syrup, local honey & cinnamon</div>			
<div><div>THE LAVENDER TEA LATTE</div><div>4.25</div></div> <div>Lavender Earl Grey tea, steamed whole milk & pH lavender syrup</div>			
TRADITIONAL COFFEE			
<div><div>Espresso</div><div>2.50</div></div>		<div><div>Americano</div><div>2.75</div></div>	
<div><div>Macchiato</div><div>3.25</div></div>		<div><div>House Coffee</div><div>2.00</div></div>	
<div><div>Cortado</div><div>3.25</div></div>		<div><div>Single Origin</div><div>4.00</div></div>	
<div><div>Cappuccino</div><div>3.50</div></div>		<div><div>Cold Brew Coffee</div><div>3.50</div></div>	
<div><div>Latte</div><div>4.00</div></div>			
<div>Add Syrup for 50¢: Simple, honey, vanilla bean, toasted caramel, cardamom, sorghum, lavender, ginger. One free iced tea refill \$1 coffee refills Substitute oat milk +\$1</div>			
HOT TEA		DRINKS	
<div><div>Lavender Earl Grey</div><div>2.75</div></div>		<div><div>Iced Black Tea</div><div>2.50</div></div>	
<div><div>White Melon</div><div>2.75</div></div>		<div><div>Decadent Hot Cocoa</div><div>3.50</div></div>	
<div><div>Jasmine</div><div>2.75</div></div>		<div><div>Milk</div><div>2.50</div></div>	
<div><div>Herbal Elixir</div><div>2.75</div><div>(caffeine free)</div></div>		<div><div>Juice</div><div>3.00</div></div>	
<div><div>Mint</div><div>2.75</div><div>(caffeine free)</div></div>		<div><div>Soda</div><div>2.50</div></div>	
BOOZY PICK ME UP			
<div><div>WHISKEY & SORGHUM</div><div>9.00</div></div> <div>Black coffee with a double shot of espresso, J. Rieger & Co. KC Whiskey, sorghum, vanilla bean syrup & hand whipped cream</div>			
<div><div>CITRUS AND CHAMPAGNE</div><div>6.00</div></div> <div>Your choice of orange juice, grapefruit juice or pineapple juice topped off with our house Champagne</div>			
<div><div>BEER & WINE</div><div>Varies</div></div> <div>A rotating selection of brews and vino. Check out our drink cooler to see what's in stock. Beer \$5 Wine by the glass \$5 Wine bottles \$25</div>			

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, Lemon Juice,
Angostura Bitters, Lemon Peel & Cinnamon Apple Slice

THE ROSEMARY

10.00

Arette Blanco Silver Tequila, Blood Orange Syrup
Lime Juice & Pink Salt

THE MINT

10.00

Probitas Rum, Mint Syrup, Pineapple Juice, Lime Juice,
Fresh Pineapple Sage & Mint

SEASONAL

OFFERINGS

DEVEILED EGG TOAST

8.00

Crushed deviled egg, summer vegetables and
dijon vinaigrette on sourdough

ICED COCONUT LATTE

5.50

A double shot of espresso with homemade
coconut simple syrup and Ozark Mountain Creamery
whole milk served over ice

GOLDEN LATTE

5.00

A double shot of espresso with steamed Ozark Mountain
Creamery whole milk, a homemade honey & turmeric
simple syrup, and a touch of fresh lemon

LAVENDER MINT LEMONADE

3.50

Farm-fresh peppermint mixed with a blend of
Pink House Alchemy's lavender and winter mint
syrops in homemade lemonade

EARL GREY ARNOLD PALMER

3.50

Our twist on the traditional Arnold Palmer,
made with Lavender Earl Grey tea and
our seasonal lavender mint lemonade