

seasonal dishes featuring ingredients grown  
by brendan, liesel and other local farmers.

# THE MARKET MENU

11.30.21

winter/spring

date

season

cocktail	\$12	caramel apple mule... vodka, ginger beer, caramel, cider
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
salad**	\$10	farm kale & spinach, root vegetables, terrell creek goat cheese, candied pecans, sorghum vinaigrette
soup**	\$9	sweet potato chowder... crispy bacon, smoked paprika, sunflower seeds
entree	\$22	smoked turkey orecchiette... bacon, hot pepper & tomato braised greens, roasted garlic cream
ice cream*	\$6	two scoops of spiced apple butter or burnt honey & rosemary

The Ozark Mill  
802 Finley Farms Lane  
Ozark, MO

vegetarian\*  
gluten-free\*