

— The —
OZARK MILL



FINLEY *F* FARMS

NOVEMBER 24th, 2022 | 11am–9pm
\$49 adults | \$20 ages 4–12 | complimentary ages 3 & under

SOUP & SALADS

ASSORTED BREADS & ROLLS V
whipped butter, jams

AUTUMN SQUASH CHOWDER V/GF/VG

MIXED GREENS V/GF/VG
shaved vegetables, candied
pecan, mixed dressings

CAESAR SALAD V/GF
garlic parmesan dressing,
sourdough crouton

BRUSSEL SPROUT SLAW V/GF
grain mustard dressing

PASTAS

**ROSEMARY & ASIAGO
TORTELLINI**
smoked turkey, charred broccoli,
roasted garlic sauce

PENNE V/GF
pesto, arugula, blistered
tomato, asparagus

MAC N CHEESE V
aged cheddar sauce, shells

MAINS

**HERB BUTTER ROASTED
TURKEY BREAST GF**
sage gravy

CARVED SMOKED HAM GF
maple & ancho chili glaze

FENNEL CRUSTED PORK LOIN GF
whole grain mustard jus

ROASTED SALMON GF
sorghum & cider glaze

SIDES

SALT & VINEGAR POTATOES V/GF/VG

POTATO & BOURSIN PUREE V/GF

CORNBREAD & RYE STUFFING

**CITRUS GLAZED BABY
CARROTS & TURNIPS V/GF**

**BABY GREEN BEANS,
ROASTED MUSHROOMS,
CRISPY SHALLOT V/GF/VG**

**HICKORY SYRUP
GLAZED SWEET POTATO V/GF/VG**

DESSERTS

CHOCOLATE MERINGUE TARTS V

GREEN TOMATO CAKE

SWEET STREETS DESSERT BARS

FLOURLESS CHOCOLATE TORTE V/GF

ASSORTED COOKIES

**PUMPKIN & DULCE DE LECHE
CHEESECAKE TARTS V/GF**

WARM BERRY COBBLER V/GF/VG

APPLE FRITTER BREAD PUDDING

FRESH BERRIES V/GF/VG

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

V-vegetarian VG-Vegan GF-gluten-free

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|---|--|--|
| \$12 | HOUSE COCKTAILS | 1833 |
| <p>PIMENTO MARGARITA casamigos tequila, fresh red bell pepper juice, agave nectar *** make it spicy with pH mexican chile syrup</p> <p>AFTERNOON PORCH POUNDER bourbon, fresh strawberries, lemonade, topped with tea</p> <p>MAPLE OLD FASHIONED bourbon, maple syrup, black walnut bitters, orange peel</p> | <p>SPICY CITRUS BLOOM vodka, elderflower liquor, jalapeno, basil, grapefruit juice</p> <p>LAVENDER GIN FIZZ gin, elderflower liqueur, lavender syrup, kombucha</p> <p>RYE RICKEY rye whiskey, brown sugar, lemon, sparkling water, mint</p> | BLOODY MARY |
| | | <p>EARLY RISER tomatillo, green tomato, vodka, cilantro, garlic, lime, house-made hot sauce, pickled okra</p> |

WHITE WINES

RED WINES

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|--------------------------------------|--|
| BUTTER | |
| chardonnay, california....12/45 | |
| KIM CRAWFORD | |
| sauvignon blanc, new zealand...12/42 | |
| FEUDO ZITARI | |
| inzolia chardonnay, italy....8/34 | |
| SCARPETTA | |
| pinot grigio, italy....12/44 | |
| MOSCATO D'ASTI | |
| white moscato, italy....12/44 | |
| | |
| BOEN | |
| chardonnay, california....48 | |
| PRISONER | |
| chardonnay, napa valley....72 | |
| DASHE | |
| dry riesling, potter valley....64 | |
| VILLA M | |
| white sweet wine, italy....48 | |

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| CLAY SHANNON | |
| cabernet sauvignon, california....10/38 | |
| BONANZA | |
| cabernet sauvignon, california....17/64 | |
| MEIOMI | |
| pinot noir, california....14/58 | |
| MODUS | |
| super tuscan blend, italy....12/44 | |
| CONUNDRUM | |
| red blend, california....15/58 | |
| | |
| DAOU | |
| cabernet sauvignon, paso robles...62 | |
| FROG'S LEAP | |
| red zinfandel, napa valley....68 | |
| ORIN SWIFT SLANDER | |
| pinot noir, napa valley....130 | |
| VILLA M | |
| red sweet wine, italy....49 | |



BUBBLES

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| ST. HILLARIE brut champagne...14 |
| CUVEE BEATRICE prosecco....11 |

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| \$7 | DRAFT BEERS | \$7 | BOTTLED BEERS |
| 5% | BIG CEDAR BUFFALO LAGER | 5.2% | STELLA ARTOIS LEUVEN |
| 6.7% | PUBLIC HOUSE ELUSIVE IPA | 4.3% | BUD LIGHT |
| 7.1% | GREAT ESCAPE WOODCRAFT IPA | 4.2% | COORS LIGHT |
| 4.4% | BOULEVARD WHEAT | 4.2% | MILLER LITE |
| 4.2% | MICHELOB ULTRA | 5.6% | GUINNESS EXTRA STOUT |
| | ROTATING TAP (ask your server) | 4.5% | CORONA |

11.21