

— The —
OZARK MILL

**EASTER
BUFFET**

FINLEY *F* FARMS

APRIL 9th, 2023 | 11am–9pm
\$50 adults | \$20 ages 4–12 | complimentary ages 3 & under

SOUP & SALADS

ASSORTED BREAD ROLLS whipped butter, jams
POTATO & SPRING LEEK BISQUE scallion oil
MIXED GREENS shaved vegetables, candied pecan, mixed dressings
CAESAR SALAD garlic parmesan dressing, sourdough crouton
FARMERS SLAW creamy mustard & herb dressing

PASTA STATION

SHRIMP & GRITS roasted tomato & bacon gravy, parmesan grits
RICOTTA TORTELLINI pistachio pesto, argula, blistered tomato, asparagus
MAC N CHEESE aged cheddar sauce, shells

CARVING STATION

HERB BUTTER ROASTED TURKEY BREAST sage gravy
HICKORY SMOKED HAM maple & ancho glaze
FENNEL CRUSTED PORK LOIN whole grain mustard jus
ROASTED SALMON lemon caper sauce

SIDES

crispy parmesan potatoes | potato & boursin puree | traditional herb stuffing
citrus glazed baby carrots | roasted sweet potato & shishito peppers
baby green beans | roasted mushrooms | crispy shallots

DESSERT STATION

chocolate meringue tarts | green tomato cake | sweet street dessert bars
flourless chocolate tort (GF/nut-free) | lemon cheesecake tarts
peanut butter tart (GF/VG) | assorted cookies
apple bread pudding + toffee sauce | warm berry cobbler | fresh berries

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

V-vegetarian VG-Vegan GF-gluten-free

\$12	HOUSE COCKTAILS	1833
<p>PIMENTO MARGARITA 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>		BLOODY MARY
<p>SPICY CITRUS BLOOM vodka, elderflower liquor, jalapeno, basil, grapefruit juice</p> <p>LAVENDER GIN FIZZ gin, elderflower liqueur, lavender syrup, kombucha</p> <p>BLACKBERRY MINT MOSCOW MULE tito's, blackberry, ginger beer, mint</p>		<p>REAL DILL tito's, tomato, dill, cucumber, horseradish</p> <p>this pickle inspired mix is available for sale in the General Store</p>
\$7	MOCKTAILS	
<p>STRAWBERRY SAGE strawberries, sage, lemon, simple syrup</p> <p>THE SLUICE passion fruit, chamoy, lime, mexican chili syrup</p>		

WHITE WINES
<p>WISH chardonnay, california....10/35</p> <p>KIM CRAWFORD sauvignon blanc, new zealand...13/46</p> <p>SCARPETTA pinot grigio, italy....12/42</p> <p>RUFFINO moscato, italy....13/46</p> <p>.....</p> <p>PRISONER chardonnay, california....85</p> <p>TREFETHEN riesling, california....57</p> <p>SANTA MARGHERITA pinot grigio, italy....72</p> <p>GROTH sauvignon blanc, california....68</p>

RED WINES
<p>CLAY SHANNON cabernet sauvignon, california....12/42</p> <p>BOEN pinot noir, california....13/46</p> <p>FARMHOUSE red blend, california....10/35</p> <p>NIETO malbec, argentina....11/39</p> <p>.....</p> <p>DAOU cabernet sauvignon, california...56</p> <p>SALDO zinfandel, california....70</p> <p>CONUNDRUM red blend, california....62</p> <p>PASS merlot, california....83</p>



BUBBLES

ST. HILLARIE brut champagne...14/49
CUVEE BEATRICE prosecco....11/39

	DRAFT BEERS		ask your server about our bottled beer selections
\$7	BIG CEDAR BUFFALO LAGER	\$7	YUENGLING
\$7	GREAT ESCAPE WOODCRAFT IPA	\$7	MICHELOB ULTRA
\$7	WONDERS OF WILDLIFE IZZY LAGER	\$8	ROTATING TAP (ask your server)