

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

THE MARKET MENU

4.1.23

spring

date	season	
cocktail	\$12	bumbleberry spritz... grapefruit vodka, strawberry, blackberry, cranberry, champagne
wine	\$12	diora rosé ... notes of strawberry, grapefruit & honeydew
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
soup*	\$10	potato & spring leek soup... smoked bacon, chives, crème fraiche
salad**	\$12	tender lettuces, whipped ricotta, spring peas, radish, asparagus, herb vinaigrette
entrée	\$34	pan roasted trout... toasted grain risotto, morel mushroom & fava bean
dessert	\$12	strawberry short cake... strawberry cobbler ice cream, buttermilk biscuits

The Ozark Mill
802 Finley Farms Lane
Ozark, MO

vegetarian*
gluten-free*