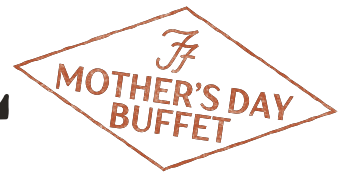


— The —  
**OZARK MILL**



FINLEY *F* FARMS

MAY 14th, 2023 | 11am–9pm  
\$50 adults | \$20 ages 4–12 | complimentary ages 3 & under

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**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

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**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

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**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

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**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

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**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

<b>\$12</b>	<b>HOUSE COCKTAILS</b>	<b>1833</b>
<p><b>PIMENTO MARGARITA</b> tequila, fresh red bell pepper juice, agave nectar *** make it spicy with pH mexican chile syrup</p> <p><b>AFTERNOON PORCH POUNDER</b> bourbon, fresh strawberries, lemonade, topped with tea</p> <p><b>MAPLE OLD FASHIONED</b> bourbon, maple syrup, black walnut bitters, orange peel</p>		<p><b>BLOODY MARY</b></p> <p><b>REAL DILL</b> tito's, tomato, dill, cucumber, horseradish</p> <p>this pickle inspired mix is available for sale in the general store</p>
<p><b>SPICY CITRUS BLOOM</b> tito's, elderflower liqueur, jalapeno, basil, grapefruit juice</p> <p><b>LAVENDER GIN FIZZ</b> gin, elderflower liqueur, lavender syrup, kombucha</p> <p><b>BLACKBERRY MINT MOSCOW MULE</b> tito's, blackberry, ginger beer, mint</p>		
<b>\$7</b>	<b>MOCKTAILS</b>	
<p><b>STRAWBERRY SAGE</b> strawberries, sage, lemon, simple syrup</p> <p><b>THE SLUICE</b> passion fruit, chamoy, lime, mexican chili syrup</p>		

**WHITE WINES**

**RED WINES**

**WISH**  
chardonnay, california....10/35

**KIM CRAWFORD**  
sauvignon blanc, new zealand...13/46

**SCARPETTA**  
pinot grigio, italy....12/42

**RUFFINO**  
moscato, italy....13/46

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**PRISONER**  
chardonnay, california....85

**TREFETHEN**  
riesling, california....57

**SANTA MARGHERITA**  
pinot grigio, italy....72

**GROTH**  
sauvignon blanc, california....68

**CLAY SHANNON**  
cabernet sauvignon, california....12/42

**BÖEN**  
pinot noir, california....13/46

**FARMHOUSE**  
red blend, california....10/35

**NIETO**  
malbec, argentina....11/39

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**DAOU**  
cabernet sauvignon, california...56

**SALDO**  
zinfandel, california....70

**CONUNDRUM**  
red blend, california....62

**PASS**  
merlot, california....83



**BUBBLES**

**ST. HILARIE** brut champagne...14/49

**CUVEE BEATRICE** prosecco....11/39

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