

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

THE MARKET MENU

9.1.23

fall

date	season	
cocktail	\$12	caramel apple bulleit... rye, cider, toasted caramel syrup
wine	\$12	cavicchioli 1928 rosé spumante dolce... enjoy by the glass or by the bottle for \$39
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
soup	\$10	autumn minestrone soup... roasted vegetable broth, rosemary tortellini
salad	\$12	baby kale & spinach, maple ricotta, beets, granola, cranberry vinaigrette
entree	\$36	double cut pork chops... creamed cabbage & caraway, roasted parsnips, ham hock jus
dessert	\$12	caramel apple bread pudding... spiced molasses ice cream

The Ozark Mill
802 Finley Farms Lane
Ozark, MO

vegetarian*