

— The —  
**OZARK MILL**



FINLEY *F* FARMS

THURSDAY, NOVEMBER 23rd, 2023

\$50 adults | \$20 ages 4-12 | complimentary ages 3 & under

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**SOUP & SALADS**

- ASSORTED BREAD ROLLS** whipped butter, jams
- AUTUMN SQUASH BISQUE** roasted apple & butternut
- 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 GNOCCHI** butternut squash, walnut, roasted mushrooms (GF/VG)
- 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
- SPICE CRUSTED BEEF STRIPLOIN** whole grain mustard jus
- ROASTED SALMON** cider & sorghum glaze

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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) | pumpkin 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.

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>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>BLOODY MARY</b>
<b>\$7</b>	<b>MOCKTAILS</b>	<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>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)