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# OZARK MILL



FINLEY *F* FARMS

MARCH 31st, 2024 | 10:30am–8:30pm  
\$58 adults | \$25 ages 4–12 | complimentary ages 3 & under

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## SOUP & SALADS

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**ASSORTED BREAD ROLLS** whipped butter & jams (V)

**CORN CHOWDER** sunflower & quinoa crunch (VG & GF)

**SPRING SALAD** shaved brussels, fresh apples, candied pecans, mixed dressings

**CAESAR SALAD** classic caesar dressing, sourdough croutons, shaved parmesan

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## PASTA STATION

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**SHRIMP & GRITS** tomato bacon gravy & parmesan grits (GF)

**RICOTTA RAVIOLI** asparagus, roasted tomatoes, pistachio pesto (V & GF)

**MAC & CHEESE** cheddar & shells (V)

**4-YAM GNOCCHI** collard greens, lemon walnut sauce (VG & GF)

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## CARVING STATION

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**HERB-ROASTED TURKEY BREASTS** sage gravy (GF)

**BLACKENED ROASTED STRIPLOIN** madeira demi (GF)

**SMOKED PIT HAM** maple-guajillo glaze (GF)

**ROASTED SALMON** sorghum-cider glaze (GF)

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## SIDES

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roasted baby potatoes (V) | roasted cauliflower with shishitos & mushrooms (VG & GF)

traditional cornbread stuffing | 5-grain pilaf with dried fruit & toasted almonds (VG)

boursin whipped mashed potatoes (V) | charred carrots with citrus glaze (VG & GF)

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## DESSERT STATION

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green tomato cake bites (V) | apple fritter bread pudding with toffee sauce (V)

assorted dessert bars | chocolate meringue tarts (V) | chocolate chip cookies (V)

mixed berry cobbler (V & GF) | chocolate mousse with coconut whipped cream (VG & GF)

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\*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>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>	<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>
<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)