

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

THE MARKET MENU

4.1.24

spring

date		season
cocktail	\$12	farmers sangria... rum, peach liqueur, white wine, peaches, strawberries
wine	30% off	select bottles of wine, ask your server for today's featured wine
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
appetizer*	\$15	beetroot hummus... beetroots, chickpeas, tahini lavosh, toasted sesame seeds
salad**	\$13	charred snap peas, pickled blackberries, poppy seed dressing, smoked almonds
entrée	\$30	dogwood canyon bison meatloaf... apple butter glaze, roasted mushrooms & snap peas
dessert	\$11	strawberry cobbler... cast iron cobbler, fresh strawberries, house- made lemon buttermilk ice cream

The Ozark Mill
802 Finley Farms Lane
Ozark, MO

vegetarian*
gluten-free*