

—The— OZARK MILL

FINLEY F FARMS

SUNDAY
BRUNCH

FRESH FRUITS

ARTISAN TOAST STATION

FINLEY FARMS FIELD GREEN SALAD

pecans, cucumbers, tomatoes,
pickled red onions,
citrus vinaigrette, creamy ranch

STEEL CUT OATMEAL

cinnamon sugar, fresh berries, apple butter

SOUTHERN STYLE SHRIMP & GRITS

tomato bacon gravy

HASH BROWN CASSEROLE

BISCUITS & GRAVY

BREAKFAST SAUSAGE

SCRAMBLED EGGS

fresh salsa, hot sauces

SEARED SALMON

citrus beurre blanc, asparagus, tomatoes

SPICED RUBBED PRIME RIB

horseradish cream, chimichurri

MIXED BERRY COBBLER

GREEN TOMATO CAKE BITES

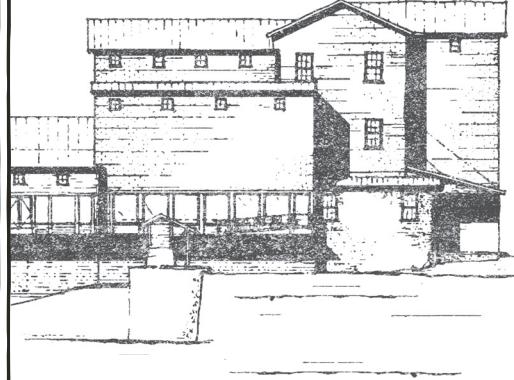
ASSORTED DESSERT BARS

HOMEMADE COOKIES



A TRANSFORMED LOCAL LANDMARK

Initially built in the early 1800s and preserved with care, this passion project honors the Ozark community's rugged determination. The Mill underwent three fires and rebuilds and retired as the last commercially operating watermill in Missouri. Now in its new life, it's a dining destination with multipurpose event spaces, a history tour and a general store.



	BRUNCH BEVERAGE	MIMOSA \$10 or \$16 bottomless	
WINES BY THE GLASS OR BOTTLE		HOUSE COCKTAILS	
WISH chardonnay, california..... 10/35		SWEET PEPPER MARGARITA tequila, fresh bell pepper juice, agave nectar..... 12	
SCARPETTA pinot grigio, italy..... 12/42		BLACKBERRY MINT MOSCOW MULE tito's, blackberry, ginger beer, mint.... 14	
CLAY SHANNON cabernet sauvignon, california..... 12/42		MANGO MOJITO bacardí, mango, mint, lime..... 13	
TASSAJARA pinot noir, california..... 12/42		SPICY CITRUS BLOOM tito's, elderflower liqueur, jalapeño, basil, grapefruit juice..... 14	
WINES BY THE BOTTLE		LAVENDER GIN FIZZ gin, elderflower liqueur, lavender syrup, kombucha..... 13	
CRICKET FARMS sparkling rosé 62		MAPLE OLD FASHIONED bourbon, maple syrup, black walnut bitters, orange peel..... 14	
LOUIS JADOT chardonnay, france 58			
BELLE GLOS LAS ALTURAS pinot noir, california..... 72			