

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

THE MARKET MENU

3.24.25

early spring

date

season



cocktail	\$14	blueberry lemonade margarita... josé cuervo 1800, lemonade, fresh blueberries, orange liqueur
wine	\$13	piedras rosas cab franc rosé... argentina
farmer's board*	\$16	raw, grilled & pickled farm vegetables, manchego cheese, romesco sauce, sourdough
appetizer	\$15	cornmeal breaded frog legs... pickled okra, cajun remoulade
salad*	\$13	cucumber sesame salad... field greens, red onions, heirloom tomatoes, chilies, sesame soy ginger dressing
farmer's market pizza	\$18	our farmers's spring harvest pizza
pasta	\$25	crafted with vegetables harvested just 1,000 steps from the Ozark Mill, for the ultimate farm-to-table experience...
dessert*	\$14	seasonal tart... indulge in the farmer's sweet harvest
seasonal sorbet**	\$6	mixed berry & port wine

vegetarian* gluten-free*