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OZARK MILL FATHER BUFF



FINLEY # FARMS

Sunday, June 15th, 2025 \$64 adults | \$25 ages 4-12 | complimentary ages 3 & under

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————— SOUP & BREA	AD STATION ———
CORN CHOWDER GF,V BACON BITS GF,DF	
COLD DI	ISPLAY ———
ARTISAN CHEESES	& CHARCUTERIE
# VEGETABLE CRUDITÉ tradition	onal hummus, creamy ranch GF, DF, V
CAESAR SALAD romaine, kale, croutons, peppercorn dressing	
FIELD GREEN SALAD tomatoes, cucumbers, can	died pecans, pickled onions, citrus vinaigrette
CREAMY COLESLAW brussels sprouts, cabba	ge, carrots, creamy coleslaw dressing GF,V
ENTR	ÉES ———
SHRIMP & PARMESAN GRI	IS tomato bacon gravy GF
SEARED SALMON citrus beurre blanc, asparagus, heirloom tomatoes GF	
SMOKED PORK LOIN a	apple butter bbq GF,DF
PRIME RIB horseradish SMOKED BRISKET assorted 3 BUILD YOUR OWN MAC & CHEESE	
ORECCHIETTE PASTA	BELGIUM WAFFLES CHICKEN TENDERS
smoked cheddar cheese sauce alfredo bacon bits crispy onions bbq pulled pork jalapeños chives	hot honey bbq sauce J hot sauce berry compote bourbon maple sorghum butter
SID	ES ———
HONEY CITRUS GLA	AZED CARROTS GF, V
BOURSIN WHIPPED MASHED	POTATOES brown gravy GF.V
TRUFFLE CREA	AM CORN GF, V
BBQ PIT BEANS jalapeño	s, bacon, molasses GF.DF.V
GREEN TOMATO CAKE BITES ASSORTED DES	

ASSORTED HOUSE BAKED COOKIES | CHOCOLATE MOUSSE

WARM MIX BERRY COBBLER whipped cream, berry compote