

The

OZARK MILL

FINLEY *FF* FARMS

LUNCH MENU

SHAREABLE STARTERS & SALADS

<i>FF</i> FIELD GREEN SALAD** citrus vinaigrette, heirloom tomatoes, pickled red onions, whipped goat cheese, candied pecans.....10	SMOKED SALMON DIP house smoked salmon, whipped herb & caper cream cheese, sesame lavosh.....15	STICKY ST LOUIS RIBS bourbon bbq, peppers, pickled red onions....17
CAESAR SALAD* baby romaine, arugula, parmesan crisps, croutons, caesar dressing.....11	SPINACH DIP* mushrooms, five-cheese blend, truffle oil, grilled artisan focaccia.....16	RISOTTO FRITTERS* charred peppers, pimento cheese, pickled pepper aioli.....14

SALAD ENHANCEMENTS	GRILLED CHICKEN BREAST*...9	BLACKENED SHRIMP*.....12
	CHARRED BEEF TIPS*.....14	SEARED PACIFIC SALMON*...13

PLATES

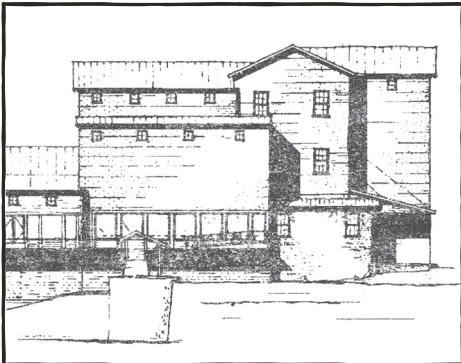
DOGWOOD CANYON BISON MEATLOAF	apple butter glaze, boursin mashed potatoes, roasted wild mushrooms, snap peas.....33
THE MILL SMASH BURGER*	double patty, american cheese, caramelized onions, arugula, dill pickles, <i>FF</i> burger sauce.....18
CRISPY CATFISH	farmers slaw, salt & vinegar chips, pickled okra tartar sauce.....24
FRIED CHICKEN SANDWICH	smoked chili oil, pimento cheese, house pickles, arugula, pickled pepper aioli {make it spicy with <i>FF</i> hot pepper rub}17
BARLEY RISOTTO*	smoked almond romesco, grated parmesan, blistered tomatoes, asparagus...16
MIDWEST REUBEN	smoked pork belly, gruyere, house sauerkraut, marble rye.....17
STEAK & FRIES**	10 oz herb marinated skirt steak, parmesean truffle fries, chimichurri...36
THREE-MEAT BOLOGNESE	beef, pork, dogwood canyon bison, pappardelle pasta, shaved parmesan cheese.....33
CRAWFISH MAC & CHEESE	aged cheddar cheese sauce, conchiglie pasta, crawfish tails, jalapeño cheddar sausage, crispy onions.....28

FIRE-BAKED 14-INCH SOURDOUGH PIZZAS

CLASSIC*	fresh mozzarella, rustic tomato, fresh basil.....17
BUTCHER & BEE	italian sausage, charred pepperoni, tomato sauce, hot honey drizzle...21
FARMERS GARDEN PIZZA	roasted garlic hummus, wild mushroom & olive tapenade, roasted vegetables, toasted sunflower seeds.....18

ADD A SIDE

PARMESAN TRUFFLE FRIES**.....11	<i>FF</i> SIDE SALAD**.....5
BOURSIN MASHED POTATOES**.....5	CAESAR SIDE SALAD*.....6
MAC & CHEESE*.....7	ROASTED <i>FF</i> VEGGIES**.....6

	DESSERTS	SIGNATURE GREEN TOMATO CAKE trust us it's amazing.....10
		RIVERSIDE S'MORES BROWNIE mocha streussel, campfire chocolate, house-made marshmallow.....11
		CRANBERRY PEACH CROSTATA lemon crumb, caramel ice cream.....10
		RASPBERRY CHEESECAKE** coconut cream cheese, raspberry gelee, whipped cream.....10

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*vegetarian

*gluten-free

FF finley farms

HOUSE COCKTAILS		1833
THE 1909 maker's mark <i>FF</i> private select, dry curaçao, grapefruit, honey syrup.....24	 STRAWBERRY SMASH woodford reserve bourbon, lemon, pH herbalicious syrup, mint.....16	HOUSE MOCKTAILS
SWEET PEPPER MARGARITA tequila, fresh red bell pepper juice, agave nectar.....12 ***make it spicy with pH mexican chile syrup <i>*upgrade to patrón silver +4</i>	LAVENDER GIN FIZZ gin, elderflower liqueur, lavender syrup, kombucha.....13	BLACKBERRY MUSE blackberry & simple syrup, lime, ginger beer.....9
BLACKBERRY MINT MOSCOW MULE tito's vodka, blackberry, ginger beer, mint.....14 <i>*upgrade to grey goose +2</i>	MAPLE OLD FASHIONED bourbon, maple syrup, black walnut bitters, orange peel.....14	MANGO "MOCK" JITO mango syrup, lime juice, club soda.....9
SPICY CITRUS BLOOM tito's vodka, elderflower liqueur, jalapeño, basil, grapefruit juice.....14 <i>*upgrade to grey goose +2</i>	ESPRESSO MARTINI espresso, baileys, kahlúa, bourbon, brown sugar.....12	FLOWER PUNCH herb syrup, lavender syrup, cranberry, grapefruit, sprite.....9
MANGO MOJITO bacardí, mango, mint, lime.....13	CHOCOLATE MARTINI tito's vodka, chocolate liqueur, chocolate syrup, half & half...12	

WHITE WINES	RED WINES
WISH chardonnay, california....10/35	BONANZA cabernet sauvignon, california...10/35
BABICH sauvignon blanc, new zealand....13/46	MEIOMI pinot noir, california....12/42
RUFFINO pinot grigio, italy....10/35	LEESE-FITCH red blend, california....10/35
PAVAN moscato, italy....13/46	CLINE ANCIENT VINES zinfandel, california....12/42
LOUIS JADOT chardonnay, france....58	DAOU cabernet sauvignon, california....56
MÖNCHHOF riesling, germany....48	BELLE GLOS LAS ALTURAS pinot noir, california....72
 BUBBLES	ST. HILAIRE brut champagne...14/49
	ALEXA prosecco....11/39
	CRICKET FARMS sparkling rosé....62

DRAFT BEERS		ask your server about our bottled beer selections	
\$7	MOTHER'S TABLE ROCK LAGER	\$7	YUENGLING
\$7	BLUE CANOE AMERICAN PALE ALE	\$7	MICHELOB ULTRA
\$7	WONDERS OF WILDLIFE IZZY LAGER	\$8	ROTATING TAP (<i>ask your server</i>)