

— The —

OZARK MILL



FINLEY *FF* FARMS

Thursday November 27th, 2025
\$64 adults | \$25 ages 4-12 | complimentary ages 3 & under

SOUP & BREAD STATION

WINTER SQUASH BISQUE GF,V | TOASTED PEPITAS GF,DF,V | DINNER ROLLS whipped butter & jams V

COLD DISPLAY

ARTISAN CHEESES & CHARCUTERIE

FF VEGETABLE CRUDITÉ traditional hummus, creamy ranch GF,DF,V

CAESAR SALAD romaine, kale, croutons, peppercorn dressing

FF FIELD GREEN SALAD tomatoes, cucumbers, candied pecans, pickled onions, citrus vinaigrette

CRANBERRY SALAD celery root, broccoli, apple cider vinaigrette GF,DF,V

ENTRÉES

SHRIMP & PARMESAN GRITS tomato bacon gravy GF

SEARED SALMON citrus beurre blanc, asparagus, heirloom tomatoes GF

HONEY GLAZED HAM GF,DF

CARVING STATION

PRIME RIB horseradish cream, chimichurri GF,DF

HERB ROASTED TURKEY GF sage gravy, cranberry sauce

BUILD YOUR OWN
MAC & CHEESE

ORECCHIETTE PASTA

smoked cheddar cheese sauce
bacon bits | crispy onions
jalapeños | chives

CHICKEN & WAFFLE
STATION

BELGIUM WAFFLES | CHICKEN TENDERS

hot honey | bbq sauce | *FF* hot sauce
berry compote | bourbon maple
sorghum butter

SIDES

HONEY CITRUS GLAZED CARROTS GF,V

BOURSIN WHIPPED MASHED POTATOES brown gravy GF,V

ROASTED CAULIFLOWER WITH SHISHITO PEPPERS & MUSHROOMS GF,DF,V

GREEN BEAN CASSEROLE V

DESSERT STATION

GREEN TOMATO CAKE BITES | ASSORTED DESSERT BARS

FLOURLESS CHOCOLATE CAKE | ASSORTED HOUSE BAKED COOKIES

PUMPKIN PIE | BOURBON APPLE COBBLER whipped cream

V-vegetarian

GF-gluten-free

DF-dairy-free

FF finley farms